



*weekend brunch*

Serving Saturday & Sunday from 10am–4pm  
 17 West 20th Street (Btw 5th & 6th Avenues)  
 646.230.7007 [www.spoonnyc.com](http://www.spoonnyc.com)

## sides

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Choice of three house-made scones  
 and/or muffins served  
 with sweet cream butter and  
 our own Spoon jams  
 \$5

House-seasoned, local,  
 organic pork sausage patties  
 \$4

## Spoon to-go!

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**Bring Spoon  
 home with you...**

**seasonal jams,**

## drinks

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Fresh-squeezed orange juice  
 \$3

Fresh-squeezed grapefruit juice  
 \$3

Excellent Virgin Mary  
 \$5

## egg etc.

### Baked Eggs in a Skillet

Herbed Shitake mushroom and  
Russet potato hash, with or without  
house-seasoned pork sausage, fresh spinach,  
2 eggs and a crisp Parmesan crust  
with whole grain toast  
\$12

### Eggs Spaniard

Pan tomato, shaved Manchego cheese,  
2 perfectly poached eggs,  
double-smoked bacon and  
fresh pico de gallo  
served with seasonal greens  
\$12

### Huevos Rancheros

Corn tortilla with two lightly fried eggs,  
black beans, tomatillo salsa,  
crème fraîche, cheddar cheese  
served with a buttermilk biscuit  
\$14

### Farmers Plate

2 Eggs (any style) served with bacon or sausage,  
hash browns, toast and mixed greens  
\$12

### JBSP Omelette

Shaved Gruyère cheese,  
Cremini mushrooms, broccoli rabe  
served with Shitake mushroom hash browns  
and mixed greens  
\$11

add Vermont cheddar cheese, Manchego cheese,  
feta cheese, peppers, spinach, onions, or tomatoes  
\$1 each

### Bacon Egg & Cheese Panini

Farm-raised eggs, double smoked bacon and  
Vermont sharp cheddar on a potato onion roll  
served with Shitake mushroom hash browns  
\$10

## savory plates

### Brook Trout and Grits

Pan-seared Brook trout  
with lemon zest and thyme, and  
served with Gorgonzola grits patty,  
frisée and radicchio  
\$12

### Lox and Bagel

Multi-seed bagel with  
famous Acme smoked salmon,  
cream cheese, shaved red onion,  
vine-ripened tomato and caper berries  
served with greens  
\$12

### BLTA

Double-smoked bacon,  
oven roasted tomatoes,  
butter lettuce and avocado  
on Balthazar baguette  
with harissa aioli  
served with mixed greens  
\$11

### JBSP Burger

100% grass-fed Angus beef burger with grilled red onion, house-made dill pickle,  
Bibb lettuce and tomato on a grilled Balthazar onion bun with crispy fries  
\$12

add Vermont cheddar cheese, bacon, avocado, or egg  
\$1.50 each