


THE
BLUE  HEN
BY DAVID BURKE

BRUNCH MENU

APPETIZERS

OYSTERS ON THE HALF • MP
classic mignonette

“BACON & EGGS” • 22
maple candied bacon on a clothesline | sriracha deviled eggs

GREEK YOGURT PARFAIT • 10
fresh berries | house-made granola

BLT STEAK SALAD • 15
romaine wedge | glazed bacon | blue cheese dressing

CINNAMON CRUMB COFFEE CAKE • 5

LOBSTER DUMPLINGS • 18
nori | sesame | scallion-ginger sauce

VANILLA GLAZED DONUTS • 8
lemon curd | bee pollen

AVOCADO TOAST • 10
pastrami salmon | herb salad | add egg +2

HIPSTER FRIES • 9
chili oil | peppadew | glazed bacon | parmesan cheese

MAIN COURSE

SHAKSHUKA • 12
baked eggs | harissa spiced tomato | cotija cheese | crispy chickpeas

BREAD PUDDING FRENCH TOAST • 12
salted caramel | streusel | zabaglione | berries

EGGS BENEDICT • 15
*english muffin | canadian bacon | hollandaise
add crab or smoked salmon +5*

WHITE PIZZA • 10
mozzarella | speck | arugula | parmesan

MARGHERITA PIZZA • 9
pomodoro sauce | mozzarella

STEAK FRITES • 19
hipster fries | fried egg

DRY AGED BURKE BURGER • 16
brioche bun | B1 mayo

ADELPHI OMELETTE • 14
bourssin cheese | herb salad

CHICKEN WAFFLE SANDWICH • 16
gochujang glaze | apple slaw

SALUMI PIZZA • 11
pomodoro sauce | soppressata | mozzarella

SAUSAGE PIZZA • 11
tomato | fennel sausage | pickled peppers | mozzarella

ADDITIONS

FRIES • 5

BAGEL, ENGLISH MUFFIN OR TOAST • 4

BACON, SAUSAGE OR CANADIAN BACON • 6

POTATO ROSTI • 5

FRESH SEASONAL BERRIES • 5