

K E T C H Y S H U B Y

STARTERS

LOCAL STRACCIATELLA (GF) (VGT)	21
stone fruit, basil water, smoked sea salt / add bread +3	
BEET TARTARE (GF) (VGN)	20
avocado smash, cucumber, quinoa, spiced coconut yogurt, corn tortilla	
YELLOWFIN TUNA TARTARE* (GF)	25
avocado, ginger, soy, sesame	

EGGS & SUCH

CHICKEN SHAWARMA HASH*	23
potatoes, rosemary, caramelized onion, fried eggs, pecorino	
CAP'N CRUNCH FRENCH TOAST (VGT)	21
cinnamon sugar, seasonal berries, maple syrup	
SHAKSHUKA* (GF) (VGT)	21
poached eggs, tomato, harissa, greens, pecorino	
SMOKED SALMON BENEDICT*	25
poached eggs, mini everything bagel, pickled mustard hollandaise	
STEAK & EGGS (GF)	38
NY strip, sunny fried eggs, home fries, chimichurri	
YOGURT & GRANOLA (GF) (VGN)	17
the hampton grocer granola, vegan coconut yogurt, berries, agave	
SMASHED AVOCADO TOAST (VGN)	19
wild greens, chilies, evoo	
add fried egg* or poached egg* +3 / add smoked salmon +13	
BUTTERMILK PANCAKES (VGT)	19
culture butter, maple syrup	

GREENS

add chicken +9 / salmon +16	
FARM LETTUCES AND SPROUTS (GF) (VGN)	18
heirloom tomatoes, sunflower seeds, fennel, lemon tahini dressing	
KALE CAESAR* (GF)	20
toasted garlic, parmesan crumbs, boquerones, pecorino	
ROASTED BEET SALAD (GF) (VGT)	20
greens, sherry vinaigrette, goat cheese cream, walnuts	

PLATES

BROOME ST BURGER*	27
double 1/4 pounder, cooper's cheese, griddled onion, pickle, house sauce	
add fried egg* +3	
KOREAN FRIED CHICKEN SANDO	26
crispy thigh, gochujang aioli, kimchi pickles, fries / add fried egg* +3	
RIGATONI VODKA (VGT)	31
tomato, stracciatella, calabrian chili	
CAULIFLOWER STEAK (GF) (VGN)	28
coconut yogurt, pomegranate, toasted hazelnuts, za'atar	
CHEF'S OMELETTE (GF) (VGT)	22
mushrooms, bell peppers, caramelized onion, spinach, goat cheese, swiss cheese, wild greens	
WHITE OMELETTE (GF) (VGT)	22
eggs white, charred tomatoes, asparagus, spinach, swiss cheese, wild greens	

VEG / SIDES

ANY STYLE OF EGGS (GF) (VGT)	11
BEEF BACON	8
SPICED CURLY FRIES (GF) (VGN)	11
add truffle cheese (GF) (VGT)	
BREAKFAST POTATOES (VGT)	11
caramelized onion, paprika	
CHICKEN APPLE SAUSAGE (GF)	13
BRUSSELS SPROUTS (GF)	13
brown butter, beef bacon, saba	
BROCCOLINI (VGT)	13
garlic crumbs, lemon, pecorino	

FRESH JUICE

CARROT JUICE	10
freshly squeezed carrot, ginger, orange	



(GF) Gluten-Free (VGN) Vegan (VGT) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses
Menu items may contain or come in contact with common food allergens.
If you have a food allergy or special dietary requirement, please inform your server.

**An automatic gratuity of 20% will be added for parties of 6 or more guests