

# IN-ROOM EATS

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*24/7 from our kitchen*

**1**

HOTEL  
*brooklyn bridge*

1HOTELS.COM/BROOKLYN-BRIDGE

@1HOTELS

# BREAKFAST

6:30 - 11:30 AM

## BROOKLYN BREADS

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BROOKLYN BAGEL 4 **V, NF**  
herb cream cheese or Vermont butter

ASSORTMENT OF PASTRIES 6 **V**

TOAST 4 **V, NF**  
white, seven grain, whole wheat

## COLD

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QUINOA PUDDING 12 **VEGAN, DF, GF**  
sliced almonds, goji berries, crispy quinoa (vegan)

KASHI CEREAL 8 **V**  
choice of milk or alternate milk

HEALTH NUT PARFAIT 12 **V**  
provenance mulberry ginger granola, roasted nuts, oat, acai, White Moustache yogurt

AVOCADO TOAST 12 **VEGAN, NF, DF, AVAILABLE GF**  
pickled beets, lemon oil, micro cilantro, teardrop tomatoes, seven grain toast

\*SMOKED SALMON PLATE 16 **NF, DF, AVAILABLE GF**  
hard boiled egg, red onion, capers, herb cream cheese with choice of bagel or toast

## HOT

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STEEL CUT OATMEAL 10 **V**  
golden raisins, organic cane sugar, pecans

BREAKFAST SANDWICH 12 **V, NF, AVAILABLE GF**  
grilled vegetables, egg white, chevre, spinach, toasted multigrain english muffin  
served with crushed potatoes

BELGIAN WAFFLE 12 **V, NF**  
fresh berries, New York maple syrup

BRIOCHE FRENCH TOAST 14 **V, NF**  
fresh berries, whipped fruit compote, New York maple syrup, powdered sugar

CAGE-FREE EGGS ANY STYLE 19 **NF, GF, AVAILABLE V AND DF**  
crushed potatoes, choice of: applewood smoked bacon, Brooklyn Cured breakfast  
sausage, or Brooklyn Cured chicken chorizo

Allergen Key: **GF** = Gluten Free, **DF** = Dairy Free, **NF** = Nut Free

Dietary Key: **V** = Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness.

# BREAKFAST

6:30 - 11:30 AM

## HOT (cont.)

CAGE-FREE EGG OMELET 21 **NF, GF, AVAILABLE V AND DF**  
choice of egg whites or fresh cracked beaten eggs, crushed potatoes  
choice of 3 ingredients: roasted crimini mushrooms, baby spinach, tomato, pepper  
onion, jalapeno, feta, cheddar, Applewood smoked bacon, roasted salsa  
additional ingredients 1

BUTTERMILK PANCAKES 19 **V**  
pecan butter, fresh berries, New York maple syrup

BLACK BEAN & TOFU BURRITO 14 **VEGAN, NF**  
black bean, scrambled tumeric tofu, avocado, hash, roasted tomato salsa, grilled tortilla (vegan)

## SIDES

seasonal fruit 11    crushes potatoes 7    White Mustache greek yogurt 7  
Applewood smoked bacon 7    chicken chorizo 7    duck fennel sausage 7  
breakfast sausage 7

## BEVERAGES

FRESH SQUEEZED JUICE 6  
orange, grapefruit

DEVOCIÓN COFFEE  
drip 4    espresso 5    macchiato 5    cortado 6  
cappuccino 6    latte 6    americano 4    large pot 15

BUSHWICK TEA 5  
black, green, herbal

## KIDS BREAKFAST

ONE EGG 10 **NF, AVAILABLE V**  
any style, crushed potatoes, choice of Applewood smoked bacon or chicken chorizo

FRENCH TOAST 12 **V, NF**  
Vermont maple syrup

EGG & CHEESE SANDWICH 10 **NF, GF, AVAILABLE V**  
smashed fingerlings potatoes, Applewood smoked bacon or smoked chicken sausage

SILVER DOLLAR PANCAKES 10 **V, NF**  
fresh berries, Vermont maple syrup

# LUNCH & DINNER

11:30 AM - 11:59 PM

## SNACKS

HARVEST 11 **V, NF**

market raw, pickled, roasted vegetables, roasted white bean spread, sunflower lavash

CHICKEN WINGS 11 **GF, NF**

buffalo sauce, mini crudite, blue cheese ranch

CHARCUTERIE & CHEESE 28

Crown Finish Caves cheeses: Tubby and gatekeeper. Blue Ledge Farm middlebury blue.  
Brooklyn Cured Meats: bresaola, coppa, finocchiona, hot soppressata. End's Meat: Nduja

MEZZE PLATTER 22 **V, NF**

grilled pita, lavash, hummus, tziki, olives, babaganoush, grilled vegetables  
add Brooklyn Cured lamb merguez sausage 8

## ENTREES

CHICKEN & QUINOA SOUP 10 **NF, DF, AVAILABLE GF**

citrus oil, dill, grilled baguette

BUTTERNUT SQUASH SOUP 18 **VEGAN, NF, DF, AVAILABLE GF**

toasted pumpkin seeds, chili oil, grilled baguette

KALE SALAD 16 **VEGAN, NF, DF, GF**

butternut squash, drunken cranberry, roasted pumpkin seeds, fennel, apple cider vinaigrette

SHORT RIB BOLOGNESE PARPADELLE 24 **NF**

parmigiano reggiano, marjoram

MAC N' CHEESE 23 **V, NF**

radiator pasta, wild mushrooms, 3 cheese béchamel, crumbs

REUBEN SANDWICH 22 **NF**

Brooklyn Cured Pastrami on 7 grain bread, house dressing, sauerkraut, swiss cheese

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# LUNCH & DINNER

11:30 AM - 10:00 PM

## ENTREES

CHICKEN SALAD 12 **NF, DF, AVAILABLE GF**

bibb lettuce, heirloom tomato, avocado spread, pita

BLT 23 **NF, AVAILABLE GF**

Applewood smoked bacon, heirloom tomato, avocado, citrus aioli, bib lettuce, house cut fries  
add chicken 8

BLACK BEAN BURGER 19 **V, NF, DF, AVAILABLE VEGAN**

avocado smash, lettuce, heirloom tomato, aged white cheddar served on a multigrain bun

PAN ROASTED SALMON 26 **AVAILABLE GF**

celery root puree, seasonal vegetables, aleppo breadcrumbs, lotus root, toasted almond romesco

ROASTED AIRLINE CHICKEN 32 **NF, GF, AVAILABLE DF**

crushed potatoes, wild mushrooms, shallot puree, sauteed swiss chard. served au jus

GRILLED VEGETABLE SANDWICH 14 **VEGAN, NF, DF, AVAILABLE GF**

squash, roasted red pepper, eggplant, basil pesto on ciabatta

GRASS-FED BURGER 19 **NF, AVAILABLE GF**

caramelized onion, 6yr aged cheddar, brioche bun, house cut fries

NEW YORK STRIP STEAK 32 **NF, GF, AVAILABLE DF**

broccolini, herb butter, demi glace, served with fries

BREAKFAST ALL DAY 23 **NF, AVAILABLE V AND DF**

eggs your style, Applewood smoked bacon or chicken chorizo, crushed potatoes

SIDES 8

seasonal vegetables, house cut fries, crushed potatoes, wild mushrooms  
avocado, field greens salad w/ apple cider vinaigrette

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# LUNCH & DINNER

11:30 AM - 10:00 PM

## DESSERTS

TOASTED ALMOND ZUCHINNI CAKE 12 **v, GF**  
blackberry custard, lemon cream

CHOCOLATE BEET CAKE 12 **v, NF**  
70% dark chocolate mousse, chocolate crunch

BANANA PUDDING PARFAIT 12 **v**  
banana bread, candied walnuts

GELATO 12 **v, NF, GF**  
chocolate sauce, caramel sauce, whipped cream

MILK AND COOKIES 10 **v**  
chocolate chip, double chocolate and coconut oatmeal cookies with milk

# LATE NIGHT

10:00PM - 6:00AM

## ENTREES

KALE SALAD 18 **VEGAN, NF, GF, DF**

butternut squash, drunked cranberry, roasted pumpkin seeds, fennel, apple cider vinaigrette

MAC N' CHEESE 23 **V, NF**

radiator pasta, wild mushrooms, 3 cheese béchamel, crumbs

BLT 23 **NF, AVAILABLE GF**

Applewood smoked bacon, heirloom tomato, avocado, citrus aioli, bibb lettuce, house cut fries

BLACK BEAN BURGER 19 **V, NF, DF, AVAILABLE VEGAN**

avocado smash, lettuce, heirloom tomato, aged white cheddar, served on multigrain bun

GRASS-FED BURGER 19 **NF, AVAILABLE GF**

caramelized onion, 6yr aged cheddar, brioche bun, house cut fries

NEW YORK STRIP STEAK 32 **NF, GF, AVAILABLE DF**

broccolini, herb butter, demi glace, served with fries

CHARCUTERIE & CHEESE 28

Crown Finish Caves cheeses: Tubby and gatekeeper. Blue Ledge Farm middlebury blue.  
Brooklyn Cured Meats: bresaola, coppa, finocchiona, hot soppressata. End's Meat: Nduja

just cheese: 18    just meat: 20

MESSE PLATTER 22 **V, NF**

grilled pita, hummus, tziki, olives, babaganoush, grilled vegetables  
add Brooklyn Cured lamb merguez sausage 8

## DESSERTS

GELATO 12 **V, NF, GF**

chocolate sauce, caramel sauce, whipped cream

MILK AND COOKIES 10 **V**

chocolate chip, snickerdoodle, or toffee peanut butter cookies with milk

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# SERVED ALL DAY

*24 hours*

## **KIDS MENU**

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GRILLED CHEESE 9

cheddar, choice of daily soup, baby banana or house cut fries

AB&J 9

almond butter, house jelly, baby banana or house cut fries

CHICKEN TENDERS 9

chicken breast, french fries

CHEESE BURGER 12

american cheese, lettuce, tomatoes, house cut fries

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# BEVERAGES

## DEVOCIÓN COFFEE

drip 4 espresso 5 macchiato 5 cortado 6  
cappuccino 6 latte 6 americano 4

## BUSHWICK TEA 5

ktown tea, brooklyn breakfast, king's earl,  
carol gardens herbal chamomile,  
morrocan mint, ginger tumeric

## BATTENKILL CREAMERY 4

whole milk, skim milk

## DAIRY ALTERNATIVES 4

soy milk, almond milk

## Q DRINKS 4

cola, ginger beer, tonic, soda, grapefruit

## HOMEMADE ICED TEA 4

unsweetened Yame black tea

## MARQUIS ENERGY 4

superberry, citrus, mango ginger

## FRESH SQUEEZED JUICE 6

orange, grapefruit

## HONEY & SONS CRANBERRY APPLE JUICE 4

## JUST WATER 4

## SAN PELLEGRINO 1L 10

## PERRIER 4

## BEER & CIDER 6

Wolfer Estate 139 Cider, Braven White IPA  
Brooklyn Brewery brown ale, Brooklyn Brewery lager  
Blue Moon, Weihenstephan hefe-weiss

# BEVERAGES

## WHITE WINE

Patient Cottat, Sancerre Anciennes Vignes, Loire, France 2015 14/56  
Thomas George, Chardonnay, California 2013 14/70  
Elk Cove, Pinot Gris 12/45

## RED WINE

Vina Robles, Cabernet Sauvignon, California 2014 15/70  
L'Umami, Pinot Noir, Oregon 2015 12/60  
Tintonegro, Malbec, Argentina 2014 12/70

## ROSÉ

Chateau Leoube, Cotes de Provence Rose, France 2015 14/56

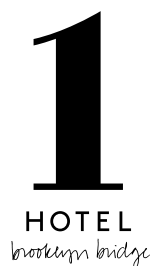
## SPARKLING

Bisol, Jeio Prosecco, Italy 10/40  
Premier Jouet 19/95  
Veuve Clicquot 130  
Veuve Clicquot Rosé 165  
Moët & Chandon 110  
Moët & Chandon Rosé 145  
Dom Perrignon 350  
Cristal Brut Louis Roederer 1800

# ACTION AGAINST HUNGER

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1 Hotels has teamed up with the international humanitarian organization Action Against Hunger to help fund life-saving initiatives across the globe. A portion of the proceeds from every order will go to the global fight against hunger.



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