

THE WILLIAMSBURG HOTEL

Breakfast

MENU

Granola & Yogurt v	14
yogurt, banana, kiwi, fresh berries, honey	
Avocado Toast 🌿	14
smashed avocado on sourdough, radish, cilantro, petite salad	
WITH A POACHED EGG*	17
Smoked Salmon Bagel	17
samaki lox, cream cheese, caper, cucumber, radish, red onion, dill	
Blueberry Pancakes v	16
warm blueberry compote, fresh blueberries, maple syrup	
The French Toast v	17
condensed coconut-soaked brioche, banana, berries, upstate maple syrup	

FARM TO TABLE certified organic eggs

Eggs Benedict	18
organic poached eggs* & canadian back bacon, on an english muffin with hollandaise, served with salad greens and fries	
Eggs Norwegian	19
poached eggs* & samaki smoked salmon on an english muffin with hollandaise, served with salad greens and fries	
French Herb Omelette v	17
gruyere cheese, chopped fresh herbs, with home fries and mixed greens	
Eggsadilla Blanca v	21
egg white quesadilla, imported gruyere, roasted organic mushroom mix, petite salad	
The Williamsburg Breakfast	23
two organic brown eggs any way*, hand-cut smoked pork belly bacon, sourdough toast, home fries, petite salad	

SIDES

Home Fries 🌿	7
Chicken Apple Sausage	9
Hand-Cut Bacon	9
Smashed Avocado 🌿	5
Organic Hen Eggs v	7

COFFEE & TEA

Coffee	4
Cold Brew	5
Espresso	5
Cappuccino, Latte	6
POT OF TEA	7
seasonal selection	

BAKERY

Croissant v	5
Pain au Chocolat v	6
English Muffin -or- Bagel 🌿	3
Sourdough Toast 🌿	2
Gluten-Free Toast GF v	3

JUICES

Orange	8
Cranberry	6
Pineapple	6

MENU AVAILABLE MONDAY - SUNDAY 7:30AM - NOON
20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

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

THE WILLIAMSBURG HOTEL

Lunch

STARTERS

- GUACAMOLE & CHIPS** GF 🌿 15
hand-smashed avocado, pico de gallo
- TAHINI HUMMUS** 🌿 14
za'atar naan bread, smoked paprika, olives
- FRIES** GF 🌿 9
- TRUFFLE FRIES** V 15
black truffle, grana, herbs
- SOUP OF TODAY** 12

SALADS

- NORTH FORK MIXED GREENS** GF 🌿 13
baby lettuce, shaved fennel, cucumber, radish, tomato, aged sherry vinaigrette
- GRAIN BOWL** V 18
tri-color quinoa, farro chickpeas, herb labneh, seasonal vegetables, avocado, blackened-lemon vinaigrette
- CHOPPED CAESAR** 15
crisp romaine, parmesan, garlic croutons, classic caesar dressing with white anchovy
- NIÇOISE NOUVEUX** GF 28
rare sushi grade tuna, haricot vert three bean salad, kalamata olive, fingerling potato, confit tomato, lemon vinaigrette

A LA CARTE

AURORA SALMON FILET 14 | GRILLED SHRIMP 16 | STATLER CHICKEN BREAST 14 | 6oz. SLICED N.Y. STRIPLOIN 19

BURGERS

- THE WILLIAMSBURGER** 19
one half pound of d'artagnan wagyu beef, caramelized onions, house sauce, brioche bun
- VEGGIE BURGER** V 18
brown rice & bean patty, griddled onion, alfalfa sprout, chipotle mayo, brioche

ADDITIONS

CHEDDAR, GRUYERE, GOAT or SMOKED BLUE 2 | BACON 3
CARAMELIZED ONIONS or MUSHROOMS 3 | GUACAMOLE 5

PIZZA

- SIGNATURE HOUSE** 19
marinara, spicy sopresata, hot calabrian chili, n'duja, mozzarella, raw honey
- SHRIMP SCAMPI** 25
garlic marinated rock shrimp, spicy tomato sauce, mozzarella, cilantro aioli, parsley
- TRUFFLE 'SHROOM** V 21
smallhold organic mushroom mix, black truffle, sunchoke puree, fontina, thyme
- FIVE CHEESE** V 18
house marinara, farmstead cheese blend, sicilian oregano, extra virgin olive oil
- QUEEN MARGHERITA** V 19
fiore di latte mozzarella, roma tomato, fresh torn basil
- IL VEGANO** 🌿 25
plant-based italian sausage, bell pepper, onion, artichoke, red sauce, dairy-free mozzarella

TWH TAQUERIA

- TACOS BIRRIA** GF 18
red tacos with braised beef & consommé, onion, cilantro, salsa verde
- ROASTED MUSHROOM** GF 🌿 16
roasted smallhold mushroom mix, salsa verde, caramelized onion, vegan cheese
- BAJA FISH** 19
catch of the day, tempura de cerveza, cabbage, scallions, arbol chili aioli

DESSERTS 14

- PEOPLE LOVE OUR CARROT CAKE**
carrot jelly, caramel, walnuts
- CHOCOLATE TORTE** GF 🌿
toasted almond, flourless valrhona chocolate, raspberry

MENU AVAILABLE MONDAY - FRIDAY NOON-5PM

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THE
Williamsburg
Hotel

STARTERS

- GUACAMOLE x CHIPS** GF **15**
hand-smashed avocado, pico de gallo, tortilla chips
- TAHINI HUMMUS** **14**
za'atar naan bread, smoke paprika, olives
- SOUP OF TODAY** **12**

SALADS

- MARKET GREENS** GF **13**
baby lettuce, shaved fennel, cucumber, radish, tomato, aged sherry vinaigrette
- CHOPPED CAESAR** **15**
crisp romaine, parmesan, garlic croutons, classic caesar dressing with white anchovy
- NIÇOISE NOUVEUX** GF **28**
rare sushi grade tuna, haricot vert three bean salad, kalamata olive, fingerling, confit tomato, lemon vin
- A LA CARTE**
AURORA SALMON FILET 14 | GRILLED SHRIMP 16
CHICKEN BREAST 14 | 6 oz. SLICED N.Y. STRIPLOIN 19

PIZZA

- SIGNATURE HOUSE** **19**
marinara, spicy sopresata, hot calabrian chili, n'duja, mozzarella, raw honey
- SHRIMP SCAMPI** **25**
garlic marinated rock shrimp, spicy tomato sauce, mozzarella, cilantro aioli, parsley
- TRUFFLE 'SHROOM** **21**
smallhold organic mushroom mix, black truffle, sunchoke puree, fontina, thyme
- FIVE CHEESE** **18**
house marinara, farmstead cheese blend, sicilian oregano, extra virgin olive oil
- QUEEN MARGHERITA** **19**
fiore di latte mozzarella, roma tomato, fresh basil
- IL VEGANO** **25**
plant-based italian sausage, bell pepper, onion, artichoke, red sauce, dairy-free mozzarella

MAINS

- GNOCCHI al NERO** **32**
handmade potato gnocchi, sweet corn puree, grana padano, fresh black truffle (5g)
- SALMON a la PLANCHA** GF **32**
atlantic salmon, spinach puree, summer squash, charred cauliflower, sauce beurre blanc
- MAITAKE PARMESAN** GF **28**
organic hen of the woods mushroom, pomodoro, cashew-almond ricotta, arugula, pignoli
- THE WILLIAMSBURGER** **19**
one half pound of d'artagnan wagyu beef, caramelized onions, house sauce, brioche bun
- VEGGIE BURGER** **18**
brown rice, bean & chickpea patty, alfalfa, griddled onion, chipotle mayo, brioche bun
burger additions
CHEDDAR, GRUYERE, GOAT or SMOKED BLUE 2 | BACON 3
CAMELIZED ONIONS or MUSHROOMS 3
- OAXACAN CHICKEN** GF **31**
certified organic chicken leg, jasmine rice, spinach, imported chili-chocolate sauce
- RIBEYE STEAK** GF **49**
16 ounce boneless black angus beef eye-of-rib, black truffle mash, asparagus, red wine demi

SIDES

- FRIES** GF **9**
- TRUFFLE FRIES** GF **15**
black truffle, grana padano, parsley
- SEASONAL VEGGIES** GF **12**
sauteed market vegetables, garlic, olive oil
- SAUTEED GREENS** GF **11**
garlic, olive oil, chili flake, sea salt.

DINNER SERVED DAILY FROM 5 PM- 11 PM
last seating 15 minutes prior to service end

ASK ABOUT TODAY'S SPECIALS

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THE WILLIAMSBURG HOTEL

Brunch

MENU

Avocado Toast 🌱	14	The French Toast v	18
hand-smashed avocado on house whole grain, radish, cilantro, petite salad WITH A POACH EGG 17		condensed coconut milk-soaked brioche, banana, berries, pure upstate maple syrup	
Market Greens 🌱 GF	13	Eggs Benedict	18
baby lettuce, shaved fennel, cucumber, radish, tomato, aged sherry vinaigrette		organic poached eggs* & canadian pork loin on an english muffin with hollandaise, served with salad greens & fries.	
Chopped Caesar	15	Eggs Norwegian	
crisp romaine, parmesan, garlic croutons, classic caesar dressing with white anchovy		organic poached eggs* & smoked salmon on a toasted english muffin with hollandaise, served with salad greens & fries.	
Niçoise Nouveau	28	Steak and Eggs	29
rare sushi grade tuna, haricot vert-three bean salad, kalamata olive, fingerling, confit tomato, lemon vinaigrette		6 oz. carved NY striploin*, two organic eggs, roasted potato, asparagus, chimichurri	
a la carte:		Chorizo Baked Eggs	17
SALMON FILET 14		two organic eggs, spicy chorizo, potato, bell pepper, broccolini, onion, cotija cheese, chimichurri sauce (PLEASE ALLOW 20 MINUTES)	
GRILLED SHRIMP 16			
STATLER CHICKEN BREAST 14			
6 oz. SLICED N.Y. STRIPLOIN 19			
The Williamsburger	19		
one half pound of d'artagnan wagyu beef, caramelized onions, house sauce, brioche bun		BURGER ADDITIONS	
Veggie Burger v	18	CHEDDAR, GRUYERE, GOAT or SMOKED BLUE 2 CAMELIZED ONIONS or MUSHROOMS 3 APPLEWOOD BACON 3 GUACAMOLE 4	
brown rice & bean patty, griddled onion, alfalfa sprout, chipotle mayo, brioche bun			

BRUNCH COCKTAILS

BLOODY MARY	15
PASSION FRUIT OR BLOOD ORANGE MIMOSA	14
ANGEL TEARS	16
Gunpowder Irish Gin, Rockey's Milk Punch, Lemon, Pineapple Juice, Sparkling Wine	
FIRE BIRD	16
Casamigos Tequila, Aperol, Lime, Spicy Strawberry Syrup,	
MONKEY BUSINESS	16
Bacardi Coconut Rum, Combier Banana Liqueur, Espresso, Kahlua	

BRUNCH SERVED WEEKENDS FROM 12PM - 4PM

last seating 15 minutes prior to service end. 20% GRATUITY MAYBE ADDED FOR PARTIES OF 6 OR MORE
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THE WILLIAMSBURG HOTEL PATIO & RESTAURANT | 96 WYTHE AVENUE | BROOKLYN, NY 11249 | 718.362.8100

THE WILLIAMSBURG HOTEL

Drinks

COCKTAILS 16

Cosmosis

Grey Goose Essence, Aperol,
Orange Liqueur, Cranberry, Lime

Jokers Wild

Purple Casamigos Tequila, Ginger, Lime

Stormbreaker

Illegal Mezcal, Rocky's Milk Punch Liqueur,
Saffron, Pineapple, Lime

Pappa Shango

Bacardi Rum, Chinola, Red Chili Agave,
Orange Liqueur, Lime

Burg-Berry

Bombay Bramble, Lavender, Honey, Lime

Seasons in the Abyss

Buffalo Trace, Cardamom Cinnamon
Demerara, Chocolate & Orange Bitters

Love Kiss

Sparkling Wine, Strawberry Grey Goose,
Lychee, Aperol

MOCKTAILS 12

Social Butterfly

Threes Spirit Social Elixir, Muddled Blackberries,
Grapefruit, Ginger Beer

Three's a Crowd

Three Spirit Nitcap Elixir, Fresh Mint, Ginger Juice,
Club Soda, Hibiscus Syrup

BEVERAGES

SODA	3
PERRIER	4
ORANGE JUICE	6
RED BULL	7
LARGE SPARKLING WATER	8

WINE

SPARKLING & CHAMPAGNE

BLANC DE BLANCS, Simonet, Brut, NV, FR 15/60

PROSECCO, Zardetto, Brut ITA 16/65

MOËT & CHANDON Imperial Brut, FR 26/110

VEUVE CLICQUOT, Champagne Brut, Yellow
Label, FR 120

PIPER HEIDSICECK, Brut, Cuvee Reserve, NV, FR
150

VEUVE CLICQUOT ROSE, Brut, 2012, FR 230

DOM PERIGNON, Brut Grande Reserve, 2010, FR
900

ROSE

PINK FLAMINGO, Rhone Valley, 2020, FR 16/65

"THE BEACH" WHISPERING ANGEL, Cote de
Provence, 2020 FR 16/65

SOURCE OF JOY, Cote de Provence 2020, FR 50

WHITE

PINOT GRIGIO, Tiefenbrunner, 2020 ITA 14/56

SAUVIGNON BLANC, Matua, 2021 NZ 16/65

CHARDONNAY, Bourgogne, 2018 FR 20/75

WHITE BLEND, Cigalus, Provence 2018 FR 22/80

THE VICE, ORANGE of Semillon, 2020 CA 20/75

CHARDONNAY, Jason/P. Napa Valley, 2019 CA
120

RED

MALBEC, Paul Hobbs "Felino", 2020 CA 16/65

CABERNET SAUVIGNON, Bedford 2020, Red Hills
Lake County CA 16/65

PINOT NOIR, J Vineyards, Santa Barbara 2016
CA 14/56

RED BLEND, Abstract by Orin Swift 2019 CA 20/75

CABERNET SAUVIGNON, Twin Sun, 2018 CA 77

BEER

BROOKLYN LAGER	9
PERONI	9
ANGRY ORCHARD CIDER	10
CONEY ISLAND MERMEN IPA	10
TWO ROBBERS HARD SELTZER (Watermelon Cucumber, Black Cherry)	10
SOUTHERN TIER PUMKING	11

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THE WILLIAMSBURG HOTEL

High Tea

Pick Your Pot

Lemon Verbena

the golden, honeyed offers a citrus bouquet, a velvet mouthfeel, and a finish that reminds of sage

Chamomile

naturally soothing, aromatic and fruit-chilled

Smoky Earl Grey

this earl grey combines lapsang & bergamot, tastes like a smoky scotch

Corazon de Cien Fuegos

a soulful tisane of scarlet hibiscus blossom, lemon grass, lush rose petals & lavender

Darjeeling

a sophisticated delight, with a balance of fruits, spices & honey

Kikuya

organic Japanese sencha voluptuous rose, the vibrant emerald leaves provide rich oceanic & grass notes

The Queen's Guard

inspired by classic, dew-studded English gardens, celebrating early summer flowers, rose & lavender

Majorelle Mint

organic Chinese gunpowder green tea, organic mint, organic marigold petals, and natural citrus essence

Earl Grey

organic Ceylon tea, blue cornflowers and bergamot

Sweets

Cranberry Scone

Fruit Tartlet

pastry creme, fresh fruit

Carrot Cake

cream cheese frosting

Pistachio Bar GF

almond dacquoise, pistachio mousse

Panna Cotta GF

raspberry gelée

The Choux

chocolate mousse filling

Lemon Shortbread Cookie

Savories

Smashed Avocado

multigrain toast, watermelon radish

Egg & Mayo ^V

watercress, extra virgin olive oil

Smoked Salmon

lox, cream cheese, cucumber

Camembert & Apple ^V

honeycrisp apple, fig jam, imported camembert

Three Tiers of Sweets & Savories with a Teapot of Your Choice:

65 per guest

a la carte serving of savory or sweet | 6

SUPPLEMENT WITH A GLASS OF BUBBLES:

75 | Prosecco Brut | Zardetto Spumanti

85 | Champagne | Moët & Chandon Imperial Brut

90 | Champagne | Veuve Clicquot 'Yellow Label Luminous'

MENU AVAILABLE SAT- SUN 12PM - 4:30PM

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