

THE WILLIAMSBURG HOTEL

# Breakfast

MENU

<b>Granola &amp; Yogurt</b> 	<b>15</b>
yogurt, chia seeds, banana, kiwi, fresh berries, honey	
<b>Avocado Toast</b> 	<b>15</b>
smashed avocado on sourdough, radish, cilantro, petite salad	
<b>WITH A POACHED EGG*</b> .....	<b>18</b>
<b>Smoked Salmon Bagel</b>	<b>17</b>
smoked salmon, cream cheese, caper, cucumber, radish, red onion, dill	
<b>Blueberry Pancakes</b> 	<b>16</b>
warm blueberry compote, fresh blueberries, maple syrup	
<b>The French Toast</b> 	<b>18</b>
condensed coconut-soaked brioche, banana, berries, upstate maple syrup	

FARM TO TABLE  
certified organic eggs

<b>Eggs Benedict</b>	<b>20</b>
organic poached eggs* & canadian back bacon, on an english muffin with hollandaise, served with salad greens and fries	
<b>Eggs Norwegian</b>	<b>20</b>
poached eggs* & samaki smoked salmon on an english muffin with hollandaise, served with salad greens and fries	
<b>French Herb Omelette</b> 	<b>18</b>
gruyere cheese, chopped fresh herbs, with home fries and mixed greens	
<b>Eggsadilla Blanca</b> 	<b>22</b>
egg white quesadilla, imported fontina, roasted organic mushroom mix, petite salad	
<b>The Williamsburg Breakfast</b>	<b>24</b>
two organic brown eggs any way*, hand-cut smoked pork belly bacon, sourdough toast, home fries, petite salad	

SIDES

<b>Home Fries</b> 	<b>7</b>
<b>Chicken Apple Sausage</b>	<b>9</b>
<b>Hand-Cut Bacon</b>	<b>9</b>
<b>Smashed Avocado</b> 	<b>5</b>
<b>Organic Hen Eggs</b> 	<b>7</b>

COFFEE & TEA

<b>Coffee</b>	<b>4</b>
<b>Tea</b>	<b>4</b>
seasonal selection	
<b>Cold Brew</b>	<b>5</b>
<b>Espresso</b>	<b>5</b>
<b>Cappuccino, Latte</b>	<b>6</b>

BAKERY

<b>Croissant</b> 	<b>5</b>
<b>Pain au Chocolat</b> 	<b>6</b>
<b>English Muffin -or- Bagel</b> 	<b>3</b>
<b>Sourdough Toast</b> 	<b>2</b>
<b>Gluten-Free Toast</b>  	<b>3</b>

JUICES

<b>Orange</b>	<b>8</b>
<b>Cranberry</b>	<b>6</b>
<b>Pineapple</b>	<b>6</b>

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

STARTERS

- GUACAMOLE x CHIPS** 🌿 GF 16  
hand-smashed avocado, pico de gallo, tortilla chips
- TAHINI HUMMUS** 🌿 15  
za'atar naan bread, sumac
- SHRIMP COCKTAIL** 16  
half-dozen
- TUNA TARTARE** 20  
sushi grade tuna, avocado & ponzu, ninja radish, scallions
- SOUP OF TODAY** MP

SALADS

- MARKET GREENS** GF 🌿 13  
baby lettuce, shaved fennel, cucumber, radish, tomato, aged sherry vinaigrette
- CHOPPED CAESAR** 15  
crisp romaine, parmesan, garlic crouton, classic caesar dressing
- A LA CARTE**  
AURORA SALMON FILET 14 | GRILLED SHRIMP 16  
CHICKEN BREAST 14 | 6 oz. SLICED N.Y. STRIPLOIN 19

PIZZA

- SIGNATURE HOUSE** 20  
marinara, hot calabrian chili, n'duja, mozzarella, raw honey
- SHRIMP SCAMPI** 25  
garlic marinated rock shrimp, spicy tomato sauce, mozzarella, parsley
- TRUFFLE 'SHROOM** 🍄 22  
smallhold organic mushroom mix, black truffle, celery root puree, fontina, thyme
- FIVE CHEESE** 🍄 19  
house marinara, farmstead cheese blend, sicilian oregano, extra virgin olive oil
- QUEEN MARGHERITA** 🍄 20  
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** ♥ 33  
squid ink handmade potato gnocchi, corn puree, parmesan, fresh black winter truffle
- SALMON a la PLANCHA** GF 32  
atlantic salmon, spinach puree, charred cauliflower, sauce beurre blanc
- MAITAKE PARMESAN** GF 🌿 29  
organic hen of the woods mushroom, pomodoro, cashew-almond ricotta, arugula, pignoli
- THE WILLIAMSBURGER** 23  
one half pound of d'artagnan wagyu beef, caramelized onions, house sauce, brioche bun
- VEGGIE BURGER** 🍃 20  
brown rice, bean & chickpea patty, alfalfa, griddled onion, chipotle mayo, brioche bun
- burger additions**  
CHEDDAR, GRUYERE, GOAT or SMOKED BLUE 2 | BACON 3  
CARMELIZED ONIONS or MUSHROOMS 3
- OAXACAN CHICKEN** GF 31  
certified organic chicken leg, jasmine rice, spinach, imported chili-chocolate sauce, sesame
- RIBEYE STEAK** GF 54  
16 oz. boneless grass-fed beef eye-of-rib steak, duck fat potato wedge, asparagus, brandy creamy sauce

TWH TAQUERIA

- TACOS BIRRIA** GF 19  
red tacos with braised beef & consommé, onion, cilantro, salsa verde
- ROASTED MUSHROOM** GF 🍄 17  
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

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.
- MASHED POTATO** 11

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THE WILLIAMSBURG HOTEL PATIO & RESTAURANT | 96 WYTHE AVENUE | BROOKLYN, NY 11249 | 718.362.8100

# THE WILLIAMSBURG HOTEL

## Drinks

### COCKTAILS

#### Jokers Wild 18

Purple Casamigos Tequila, Ginger Syrup,  
Lime Juice

#### Late Bloomer 18

Dorothy Parker Gin, White Cranberry Juice,  
Lemon Juice, Cucumber

#### Pappa Shango 18

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

#### Trust Fall 18

Buffalo Trace Bourbon, Lychee Purée,  
Elderflower Syrup, Ginger Juice, Lime Juice,  
Mint Leaves, Angostura Bitters

#### Misguided Mule 18

Misguided Vodka, Homemade Vermouth,  
Lime Juice, Ginger Beer

#### TWH Espresso Martini 21

Green Tea-Infused Grey Goose Vodka, NOLA  
Coffee Liqueur, Afficionado Espresso, Cacao  
Syrup, Molé Bitters

#### Prohibited Smoke 18

Illegal Mezcal Joven, St. George Absinthe  
Verte, Fresh Sweet Snap Peas, Orange Juice,  
Spicy Citrus Mix, Peychaud's Bitters

#### TWH Gin & Tonic 18

Tanqueray No. 10, Fever Tree Tonic

### MOCKTAILS 13

#### Match Me

Tropical Elixir (Fresh Mango, Fresh Passion Fruit), Mint,  
Pressed Lemon Juice, Matcha

#### Beetnik

Beet Elixir (Fresh Beet Juice, Hibiscus, Cinnamon),  
Pineapple Juice, Fresh Raspberries, Fresh  
Blackberries

### BEVERAGES

SODA	3
RED BULL	7
ORANGE JUICE	8
SARATOGA Liter	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 HEIDSIECK, Brut, Cuvee Reserve, FR 150  
VEUVE CLICQUOT ROSE, Brut, 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

#### WHITE

PINOT GRIGIO, Tiefenbrunner, 2020 ITA 14/56  
SAUVIGNON BLANC, Matua, 2021 NZ 16/65  
CHARDONNAY, Domaine de L'Aigle Limoux,  
2021 FR 20/75  
RIESLING, Nik Weis Mosel, 2020 GER 15/60  
CHARDONNAY, Jason/P. Napa Valley, 2019 CA  
120

#### RED

MALBEC, Paul Hobbs "Felino", 2020 ARG 16/65  
CABERNET SAUVIGNON, Bedford 2020, Red Hills  
Lake County CA 16/65  
PINOT NOIR, Elouan, Oregon 2020 OR 16/65  
RUBIO ROSSO SAN POLO, Toscana 2020 ITA,  
18/70  
TENUTA REGALEALI LAMÙRI, Nero D'Avola Sicilia  
2018 ITA, 20/77  
CABERNET SAUVIGNON, Twin Sun, 2018 CA 77

### BEER

BROOKLYN LAGER	9
PERONI NASTRO AZZURRO	9
PERONI 0.0 (Non-Alcoholic)	9
ANGRY ORCHARD CIDER	10
CONEY ISLAND MERMAN IPA	10
HIGH NOON HARD SELTZER (Pineapple and Cherry)	10
TRANSMITTER B3 STOUT	10

MENU AVAILABLE MONDAY - SUNDAY  
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## THE WILLIAMSBURG HOTEL

# High Tea

### Pick Your Pot

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#### Lord Bergamot

a flavor somewhat superior to traditional Earl Grey. Fragrant Ceylon Dimbula and Uva are artfully combined with select teas from India's Assam valley

#### Chamomile

naturally soothing, aromatic and fruit-chilled

#### Peppermint Leaves

gently hand-screened for perfect leaf size, it infuses a full, creamy flavor with distinct chocolate notes and an intense finish

#### Big Hibiscus

the cabernet of hibiscus teas. Red hibiscus, with Indian sarsaparilla, ginger, pink rose petals, and elderflowers from Europe

#### Spring Greens

perfect go-to green everyday enjoyment, this spring-harvested Mao Feng tea has a slightly sweet, vegetal aroma with a lingering fresh aftertaste

#### British Brunch

a rich blend of full-bodied Indian Assam teas paired with a succulent Ceylon Dimbula and a touch of smoky Keemum from Anhui province in China

#### Masala Chai

combined second flush Assam teas with pungent ginger root, cassia, black pepper, cloves and cardamom to create a rich and spicy brew worthy of any chai wallah

#### Meadow

a caffeine free blend of golden Egyptian chamomile flowers and mildly stimulating, fragrant hyssop joined with smooth Cape rooibos, rose petals and linden flowers

### Sweets

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#### Cranberry Scone

#### Fruit Tartlet

pastry creme, fresh fruit

#### Carrot Cake

creamy cheese frosting

#### Macaroons

#### Panna Cotta <sup>GF</sup>

raspberry gelée

#### French Coffee Cake

double chocolate mousse

### Savories

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#### Smashed Avocado

multigrain toast, watermelon radish

#### Egg & Mayo <sup>V</sup>

extra virgin olive oil

#### Smoked Salmon

lox, cream cheese, cucumber

#### Camembert & Apple <sup>V</sup>

honeycrisp apple, fig jam, imported camembert

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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'

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MENU AVAILABLE SAT- SUN 12PM - 4:30PM IN THE RESTAURANT AND LOBBY BAR

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

THE WILLIAMSBURG HOTEL

# Brunch

## MENU

**Avocado Toast**    
hand-smashed avocado on house whole grain, radish, cilantro, petite salad  
WITH A POACH EGG 17

**Market Greens**  **GF**   
baby lettuce, shaved fennel, cucumber, radish, tomato, aged sherry vinaigrette

**Chopped Caesar**   
crisp romaine, parmesan, garlic croutons, classic caesar dressing with white anchovy

**Add to any dish:**

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

**The Williamsburger** **23**   
one half pound of d'artagnan wagyu beef, caramelized onions, house sauce, brioche bun

**Veggie Burger** **v** **20**   
brown rice & bean patty, griddled onion, alfalfa sprout, chipotle mayo, brioche bun

**15 The French Toast** **v** **18**   
condensed coconut milk-soaked brioche, banana, berries, pure upstate maple syrup

**13 Eggs Benedict** **19**   
organic poached eggs\* & canadian pork loin on an english muffin with hollandaise, served with salad greens & fries.

**15 Eggs Norwegian** **19**   
organic poached eggs\* & smoked salmon on a toasted english muffin with hollandaise, served with salad greens & fries.

**Steak and Eggs** **29**   
6 oz. carved NY striploin\*, two organic eggs, roasted potato, asparagus, chimichurri

**Chorizo Baked Eggs** **19**   
two organic eggs, spicy chorizo, potato, bell pepper, broccolini, onion, cotija cheese, chimichurri sauce  
(PLEASE ALLOW 20 MINUTES)

**BURGER ADDITIONS**

- CHEDDAR, GRUYERE, GOAT or SMOKED BLUE 2
- CARAMELIZED ONIONS or MUSHROOMS 3
- APPLEWOOD BACON 3 GUACAMOLE 4

## BRUNCH COCKTAILS

**BLOODY MARY** **16**   
Tomato Juice, Citrus Blend, Soy Sauce, Cilantro Salt, Horseradish, Worcestershire, Olives Infused Mezcal Truffle Oil

**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

## BOOZY BRUNCH \$28

Unlimited Mimosas, Bellinis, House Spritz  
90 mins (In Restaurant + Lobby Bar Only)

### MOCKTAILS

**MATCH ME** **13**   
Tropical Elixir (Fresh Mango, Fresh Passion Fruit), Mint, Pressed Lemon Juice, Matcha

**BEETNIK** **13**   
Beet Elixir (Fresh Beet Juice, Hibiscus, Cinnamon), Pineapple Juice, Raspberries, Blackberries

**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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