



EDEN

LOCAL

• Eat No Evil •

EDEN seeks to inspire a holistic lifestyle through the appreciation of the ingredients and the story of the people who harvest them.

Our ethos is that food can be sustainable, chemical & cruelty-free without compromising the style and taste.

Chef David Laris

BRUNCH

COCONUT OR MILK YOGURT fresh berries, truffle honey	11
ACAI JUNGLE BOWL (V, VG, DF) fresh fruits, coconut, almond butter, wolfberries, bee pollen	14
STEELCUT OVERNIGHT OATS (V, VG, GF, DF) almond milk, flaxseed, chai spiced roasted apples, berries, cocoa nibs	12
AVO TOAST (VG, DF) grilled seeded rye, Paffenroth Garden radishes, pickled onions, togarashi, sunflower sprouts, egg	14
BRIOCHE FRENCH TOAST Neuskas bacon, Crown maple syrup, whipped strawberry butter	14
TOASTED EVERYTHING BAGEL house made cream cheese, smoked Catsmo salmon, lucky tomato	14
CROQUE MADAME Spring Brook Farm Tarentaise, Mangalitsa ham, spicy mustard, fried farm egg	15
FREE RANGE EGGS BENEDICT Buckwheat English muffin, cold smoked Catsmo salmon, brown butter hollandaise	17
SPROUTS + BRUSSELS CAESAR (GF) boquerones, sugar snap peas, sprouted sunflower seeds, asparagus, nicoise	15
SOURDOUGH MATCHA HOTCAKES (V) berries, farmstead butter, Roxbury Mountain maple syrup	13
SHAKSHUKA (V) farm eggs, stewed tomatoes, kale, black olives, housemade yogurt, sourdough	19
HEN OF THE WOODS OMELET (V) tubby cheese, spinach: choice of toast (rye, white, multigrain)	18
FARM EGGS + NEUSKAS BACON (GF, DF) smashed potatoes, breakfast sausage, side salad	23
DRY AGED BURGER pickles, tomato, white cheddar, caramelized onions, special sauce	24
EARTH BURGER (V) black turtle beans, avocado, Tewksbury cheese, charred onions	19

BREAKFAST BREADS

FRESHLY BAKED CROISSANT	6
RASPBERRY MUNSTER DANISH	6
PUMPKIN MORNING BUN	6
BRIOCHE	6

SIDES

GRILLED BREAKFAST SAUSAGE OR CHICKEN SAUSAGE	6
NEUSKAS BACON	7
SOFT SCRAMBLED OR FRIED EGGS	6
SMASHED POTATOES	8
GRILLED SOURDOUGH + JAM	8

FRESHLY SQUEEZED

ORANGE JUICE	6
HOT COCONUT + TURMERIC CAPPUCCINO	6
CARROT GINGER JUICE	12
GREEN JUICE romaine, spinach, kale, apple, ginger	12
BEET JUICE	12
CASHEW MILK date, hint of chocolate	14

We choose to source our ingredients organic and local whenever possible. We grow our own sprouts, and we soak and dehydrate our nuts and seeds for optimal nutrition.

V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free

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