



ARTFULLY PREPARED SEASONAL HORS D'OEUVRES, HANDCRAFTED SIGNATURE COCKTAILS, AND A LIVELY, MUSIC-FILLED ENVIRONMENT.



COCKTAILS + SMALL PLATES



HUDSON HONEYMOON

Corralejo Reposado tequila, chile coriander corn syrup, aquafaba, paprika, lime

DEVEILED EGGS

With smoked trout and caviar over arugula

SNAP PEAS

Sautéed with lemongrass and ginger

HOT CHICKEN WINGS

With house pickles, Tabasco® aioli, roasted peanuts, and scallions

ESCARGOT

Citrus, tarragon butter, Gruyère

Tabasco® is a registered trademark of McIlhenny Company.

THE BRASS ROOM

— COTERIE HUDSON YARDS —

A CONTEMPORARY DINING EXPERIENCE FEATURING SEASONAL CUISINE, SOMMELIER-SELECTED WINE PAIRINGS, AND PANORAMIC NEIGHBORHOOD VIEWS.



BREAKFAST

SALMON AND BAGEL

Cold smoked salmon, toasted Finn's bagel, cream cheese

10TH AVE BREAKFAST

Two farm-fresh eggs, thick-cut bacon or chicken apple sausage, hash browns, choice of toast

SUMMER QUICHE

Asparagus, caramelized onions, Gruyère, mixed greens

SMOKED STURGEON FLORENTINE

Poached eggs, spinach, hollandaise, toasted bialy

BELGIAN WAFFLES

With warm berries and bourbon barrel-aged maple syrup

LUNCH + DINNER

FRENCH ONION SOUP

Served all day

MAISON SALAD

Bibb lettuce, anchovy vinaigrette, dukkah

HUDSON YARDS

DUCK EGG BURGER

3oz Wagyu patty, Dijon, tomato jam, sunny-side up duck egg

GRILLED CHICKEN PAILLARD

Frisée, tomato confit, shaved Parmesan

ROASTED BRANZINO

Heirloom lentils, pistachios, roasted tomatoes, salsa verde

SAFFRON RISOTTO

Head-on prawns, peas, spring onions

NY STRIP STEAK AU POIVRE

Spinach, pommes frites

DUCK CONFIT

Pan-fried smashed fingerlings, sunchokes, wilted mustard greens

DESSERT

SEASONAL CRÈME BRÛLÉE

PAVLOVA

BEIGNETS

ZABAIONE + MARKET BERRIES

SELECTION OF CHEESES OF THE DAY