

BREAKFAST AT TIFFANY Served with a choice of coffee or tea \$29
 CROISSANT Nutella®, honey butter, winter fruit preserves
 SEASONAL FRUIT & BERRIES
 Choice of:
 SMOKED SALMON & BAGEL STACK Cream cheese smear, beefsteak tomato, red onion, capers
 TRUFFLE EGGS Soft eggs, shaved truffles, kunik cheese, smoked bacon
 AVOCADO TOAST (VEGAN) Radish, nasturtium, sorrel, sunflower seeds & sprouts
 BUTTERMILK WAFFLE Poached fruit of the season, Catskills maple syrup

LUNCH Select a starter and a main course \$39
 STARTERS:
 MUSHROOM SOUP (VEGAN) Sage crisp
 BLACK BASS CRUDO Radish, fennel, espelette, olive oil
 BLUE BOX CHOPPED SALAD Local greens, cucumber, red pepper, celery, olive, goat feta
 MAIN COURSES:
 “CHARLES LEWIS TIFFANY” CLT CLUB SANDWICH All-natural chicken, bibb lettuce, beefsteak tomato, rye bread
 FIFTY-SEVENTH STREET FLATBREAD Burrata, apple, olive or tomato & fresh mozzarella
 GREEN LIGHT (VEGAN) Roasted cauliflower, romanesco, pickled mushrooms, truffle vinaigrette
 FIFTH AVENUE SALAD Maine lobster, avocado, grapefruit, poppy seed dressing
 OLIVE OIL POACHED SKUNA BAY SALMON Osetra caviar, smashed potatoes

TIFFANY TEA Selection of fine teas by Bellocq \$49
 FINGER SANDWICHES:
 HERBED CHICKEN SALAD
 SMOKED SALMON CREAM CHEESE
 CUCUMBER GOAT CHEESE
 HUMMUS & OLIVE TAPENADE (VEGAN)
 SWEETS:
 TIFFANY BIRD’S NEST
 BLUE BOX PETITS FOURS
 COCONUT BROWNIE
 LEMON MERINGUE TART
 CHOCOLATE INGOT
 LEMON JELLY SQUARE
 SWEET & SAVORY SCONES Winter fruit preserves, glittery clotted cream, honey butter

SWEETS	\$12
CLASSIC NY CHEESECAKE	
GILDED CHOCOLATE MOUSSE CAKE	
BIG APPLE PIE	
FRESHLY BAKED COOKIE PLATE	
CHOCOLATE AND VANILLA ICE CREAM	
THE BLUE BOX CELEBRATION CAKE	\$36
REFRESHERS	\$9
RUBY Beet, lemon, ginger	
EMERALD Honeydew, cucumber, parsley, granny smith apple, citrus	
RED OPAL SPRITZ Cranberry, lime, honey	
CITRINE Grapefruit, lavender, soda water	
AMBER Black iced tea, orange, clove, rosemary	
HOT BEVERAGES	
BELLOCQ TEAS:	\$7
No. 727 THE TIFFANY BLEND Celebrating the enduring legacy of Tiffany & Co, a blend to embrace life, love and dreams. A fragrant, floral infusion of Chinese and Ceylon black teas with gentle notes of lychee, rose buds, lavender and vanilla.	
No. 01 BELLOCQ BREAKFAST A toasty, full-bodied blend of organic Indian, Chinese and Ceylon black teas. Warm notes of honey, malt and leather.	
No. 35 THE EARL GREY The finest organic Ceylon black tea delicately scented with the vibrant essence of pure Sicilian bergamot.	
No. 36 DARJEELING 2ND FLUSH From one of the oldest gardens in Darjeeling, Makaibari has been in continuous operation since 1859. This full-bodied organic Indian black tea features classic notes of muscatel, cocoa, and stone fruit.	
No. 96 WHITE WEDDING An elegant and romantic white tea blend of Chinese white peony and jasmine teas, lavender, rose petals and orange blossoms.	
No. 12 LE HAMMEAU A fresh organic herbal blend evocative of a summer meadow of wildflowers. Lemongrass, verbena, chamomile and flower blossoms make it perfect for sipping all day.	
No. 48 PIC DU MIDI An organic alpine herbal blend, warming and uplifting, with notes of mint, ginger and black currant leaf. Inspired by the vaulted peaks of the Pyrenees.	
No. 46 CLOUDS and MIST A notable organic Chinese green tea, Clouds and Mist, translates from the Chinese Yun Wu. This delicate, fragrant tea of slender emerald leaves produces a complex cup revealing sweet, buttery notes of clover honey, tender garden greens and a subtle, floral finish.	
COFFEE	\$6
ESPRESSO	\$5
CAPPUCCINO	\$7
LATTE	\$7