

BATTER UP!

SERVED WITH SEASONAL FRUIT AND OUR HOMEMADE STRAWBERRY BUTTER
want it a la mode? chocolate, vanilla or strawberry \$4

Breakfast Royale \$18

one buttermilk pancake, one brioche french toast, one egg done your way, a slice of bacon and two sausage links served with home fries and organic amber maple syrup

Homestyle Buttermilk MKT Pancakes \$14

made with egg whites and unbleached flour served with organic amber maple syrup

Gluten-Free Belgian Waffle \$16

topped with powdered sugar served organic amber maple syrup

Brioche French Toast \$14

thick sliced Brioche bread dipped in a vanilla flavored egg-y custard topped with powdered sugar and served with organic amber maple syrup

Pancake Tacos

pancakes shaped as tacos and filled with your favorite ingredients

Lumberjack - bacon and eggs \$15

Yogi - fresh berries with greek yogurt, and topped with granola \$14

Coco - strawberries, banana, whip cream, and chocolate chips \$14

Sampler - 1 Lumberjack, 1 yogi, 1 Coco \$17

Chicken & Waffles \$18

crispy chicken schnitzel (plain or slathered in our homemade honey sriracha sauce) served with a belgian waffle

Lady Sings the Blues \$15

buttermilk pancakes made with fresh blueberry served with organic amber maple syrup

CocoPuff \$15

buttermilk pancakes made with chocolate chips topped with whipped cream then dusted with coco powder served with organic amber maple syrup

Strawberry Blonde \$15

buttermilk pancakes made with fresh strawberries served with organic amber maple syrup

The Confetti \$15

buttermilk pancakes made with rainbow sprinkles topped with whipped cream and MORE sprinkles

Ben's Vermont Style Corn Flapjacks \$15

stack of perfectly golden cornmeal cakes served with organic amber maple syrup

Apple And Honey Pancakes \$15

buttermilk pancakes made with apple slices served with greek yogurt and honey

EGGS

ALL EGG DISHES ARE MADE FROM LOCALLY SOURCED CAGE FREE EGGS

Bacon, Egg and Cheese on Bagel or Roll \$10

scrambled eggs with crumbled bacon topped with cheese served with home fries on bagel or ciabatta

Simple Scramble or Done Your Way \$12

two eggs any style served with a side of home fries and spring greens

Closter Omelet \$15

three eggs with ham, peppers, tomatoes and mozzarella cheese served with a side of home fries and spring greens

Western Scramble \$15

eggs, tomato, onion, peppers, mushrooms and covered with american cheese served with a side of home fries and spring greens

The Papa Omelet \$15

three eggs with goat cheese, arugula, and roasted Roma tomatoes served with a side of home fries and spring greens

Build Your Own Omelet \$14

choose two - american cheese, goat cheese, cheddar, mozzarella, feta, bacon, pork sausage, ham, tomato, green peppers, mushroom, onions, or olives

Each additional item \$2

served with a side of home fries and spring greens

Authentic NYC "Pastrami Queen" and Eggs \$18

a house specialty - eggs and pastrami scrambled together served with a side of home fries and spring greens

Bravo Omelet \$15

three eggs filled with bacon, avocado, and oven roasted roma tomato served with a side of home fries and spring greens

Steak + Eggs \$26

LaFrieda grilled skirt steak, two eggs any style topped with our homemade GF steak sauce served with a side of home fries and spring greens

L.E.O. (lox, eggs and onions) \$15

eggs scrambled with smoked salmon and onions served with a side of home fries and spring greens

Huevos Rancheros (or rancher's eggs) \$14

traditional Mexican farmer's breakfast featuring corn tortillas and fried eggs topped with sour cream and fresh salsa. served with a side of mixed greens

MKT Breakfast Burrito \$15

scrambled eggs smothered in mozzarella cheese, pork sausage, grilled onions and peppers, pico de gallo and avocado wrapped in a grilled flour tortilla served with home fries, mixed greens and sour cream

BPQ \$15

(Breakfast Pizza Quesadilla)

crispy flour tortilla layered with scrambles eggs, mozzarella cheese and your choice of bacon, pepperoni or mixed veggies drizzled lightly with olive oil served with our house marinara

BENEDICTS

served with mixed greens and home fries

The Classic \$15

two poached eggs on an english muffin with Canadian bacon topped with hollandaise sauce

The Upper Westside \$16

two poached eggs atop an english muffin with smoked salmon and topped with hollandaise sauce

The Florentine \$16

two poached eggs atop an english muffin with fresh sautéed spinach sliced tomato topped with hollandaise sauce

BREAKFAST STAPLES

Country Fruit Parfait \$12

greek yogurt topped with fresh berries and our homemade granola

Lox Around the Clock \$16

freshly toasted bagel with cream cheese, smoked salmon, red onions and capers

MKT Oatmeal \$10

creamy whole grain oats topped with fresh berries and organic brown sugar rasins optional

AVOCADO TOAST

our homemade avocado mash with jalapenos, lemon, onion and cilantro, on lightly toasted multigrain toast served with mixed greens

Classic \$14

our homemade avocado mash topped with slices of avocado drizzled extra-virgin olive oil, lemon juice, and a generous sprinkle of red pepper flakes, and salt

Loaded Avocado Toast \$16

our homemade avocado mash topped with eggs, fresh chopped radish, green onions, mild jalapeño, and toasted pumpkin seeds

The "Mediterranean" \$15

our homemade avocado mash topped with goat cheese, chives, tomato, and kalamata olives

Bacon N Eggs \$16

our homemade avocado mash topped with crispy bacon and eggs any style

The "Nosh" \$17

our homemade avocado mash topped smoked salmon, red onion, capers

Bacon	\$6
Sausage	\$6
Ham	\$6
French Fries	\$6

SIDES

Turkey Bacon	\$6
Mixed Green Salad	\$6
Home Fries.	\$6
Sweet Potato Fries	\$6