

TAKE CARE

NEW YORK

BRUNCH

STARTERS

SPICED CARROT HUMMUS 12
za'atar, grilled pita

CITRUS MARINATED OLIVES 6

EAT YOUR GREENS

CLASSIC CAESAR 14
romaine, garlic breadcrumbs, anchovy dressing

BRASSICA 15
shaved kale and sprouts, crumbled goat cheese, toasted almonds, dried cherries, caraway dressing

HARVEST 17
black bean falafel, carrot hummus, quinoa, cucumber, tomato, radish, avocado, toasted pumpkin seeds, yogurt tahini dressing

HOUSE 13
mixed greens, cucumber, tomato, red onion, red wine vinaigrette

BRUNCH

PASTRIES 9
basket of assorted pastries

BANANA NUT CAKE 8
coconut cream, toasted coconut

BLACK FOREST BROWNIE 8
tart cherry, whipped cream

YOGURT 12
blueberry compote, toasted oats, chia seeds

SWEET

PANCAKE STACK 16
maple butter, banana, seasonal berries

CHICKEN & WAFFLE 24
half a fried chicken, maple butter, scallions

OMELETTE 14
gruyère, ham, mushrooms, spinach

TURKISH EGGS 16
poached eggs, chili butter, mint yogurt, grilled flatbread

BREAKFAST BURRITO 16
scrambled egg, tater tots, tomatillo salsa, chorizo, white beans

AVOCADO TOAST 14
grilled sourdough, sunflower seeds, watercress, pickled chilis *[add an egg +3]*

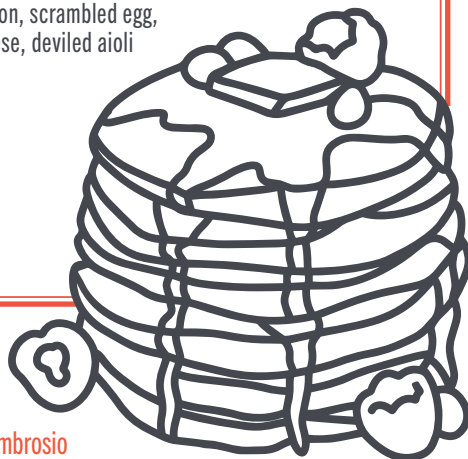
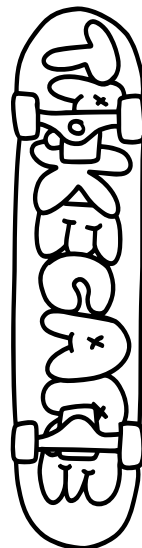
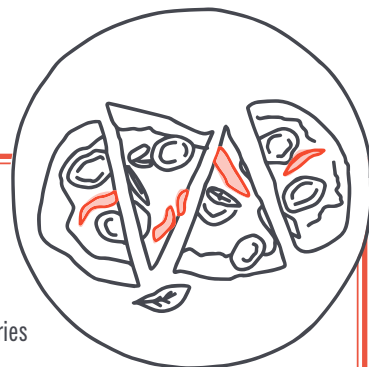
SAVORY

BREAKFAST SAMMY 16
croissant, bacon, scrambled egg, american cheese, deviled aioli

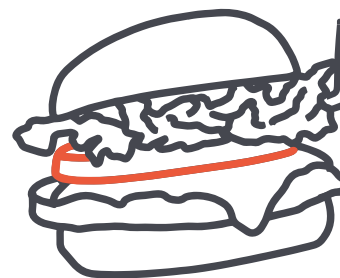
Instagram:
[takecare.newyork](https://www.instagram.com/takecare.newyork)



culinary director: barry tonks
executive chef: christopher d'ambrosio



TAKE CARE



SANDWICHES & BURGERS

served with fries or market salad

TAKE CARE BURGER 25
\$1 per sale goes to the NYC Impact Foundation
grilled pat lafrieda patty, cheddar, onion jam, special sauce, seeded brioche bun

CRISPY CHICKEN SANDWICH 22
gochujang chili, basil, buttermilk dressing, slaw, pretzel roll

CHICKEN CAESAR WRAP 21
[grilled or fried chicken] romaine, garlic breadcrumbs, parmesan, anchovy dressing, flour tortilla

VEGGIE PATTY 19
black bean quinoa patty, tomato, alfalfa sprouts, chipotle aioli, lettuce, no bun *[vegan]*

B.A.L.T. 19
bourbon pepper bacon, avocado, lettuce, tomato, dijonaise

BOWLS

HARISSA MARINATED SALMON & GRAINS 26
"tabouleh salad" quinoa, cracked wheat, tomato, parsley, cilantro, lemon, yogurt-tahini dressing, lime

TUNA POKE 24
sriracha, soy, sesame, jasmine rice, edamame beans, cucumber, radish, avocado, furikake

GRILLED CHICKEN KEBAB 24
quinoa, black beans, charred corn, crispy tortilla, lime dressing

THAI GREEN COCONUT CURRY 24
tofu, sweet potato, eggplant, zucchini, basil, lime, jasmine rice

SIDES

FRIES 9
[loaded - bacon, cheddar, and ranch +4]

ADD AN EGG 3
BOURBON PEPPER BACON 8

MUSHROOMS 12
roasted heirloom variety, garlic herb butter

AVOCADO 4
HARISSA MARINATED SALMON 12
CHICKEN KEBAB 10



TAKE A SIP

BLOODY MARY 16
vodka, house mix

MIMOSA 14
choice of juice: orange, pineapple, cranberry, grapefruit

BOTTOMLESS MIMOSAS 38 (1.5 hours)
choice of juice: orange, pineapple, cranberry, grapefruit

FOR THOSE OF US WITH DIETARY RESTRICTIONS, PLEASE SCAN THIS QR CODE 
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

