

BRUNCH MENU



WINTER 2025

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STRAUSSIE'S BAGELS & BIALYS

Made Every Day in the Old Fashioned Way

- BAGEL & BIALY BASKET.....12
With trio of cream cheeses: plain, scallion, vegetable
- OLD-FASHIONED NEW YORK COFFEE CAKE.....8

SMOKED FISH PLATTERS

Each platter served with two bagels or bialys, trio of cream cheeses, sliced tomato, and red onion.
Tell your server your bagel choices:
plain, poppy, sesame, everything, salt, or bialy.

- NOVA PLATTER.....36
Hand-sliced Nova smoked salmon
- NOVA, EGGS, AND ONIONS.....31
- STRAUSSIE'S HOUSE-CURED LOX PLATTER.....34
Traditional, old-fashioned salted lox,
for the alte kaker in you
- STRAUSSIE'S HOUSE-CURED LOX AND NOVA PLATTER.....36
- SABLE PLATTER.....36
- WHITEFISH SALAD PLATTER.....32
- STRAUSSIE'S SMOKED FISH PLATTER.....38.50
House-cured lox, Nova, sable, white fish salad

TAKE HOME STRAUSSIE'S BAGELS AND BIALYS!
\$2 ea./\$12 half dozen/\$24 baker's dozen



BRUNCH PLATTERS

SERVED WITH A PLENTIFUL BASKET OF HOMEMADE BREADS AND STRAUSSIE'S HANDMADE BAGELS WITH LOCAL BUTTER

Egg whites only add \$4


- MARK'S SMOKED SALMON BENEDICT.....30
Two poached eggs and sliced Nova on our homemade challah toast with Hollandaise sauce, wedge of rosti potatoes
- JOSEFINA'S HUEVOS.....28.50
Eggs scrambled with pico di gallo, served with black beans, salsa verde, and fresh housemade corn tortillas
- MUSHROOM OMELETTE.....29
with onions and Appenzeller cheese, mixed greens
- WESTERN OMELETTE.....29
peppers, onions, ham, cheddar cheese, mixed greens
- OPEN-FACE CHEESEY EGG SANDWICH.....29
Homemade croissant with cheese fondue scrambled eggs, bacon, and avocado, served with mixed greens
- BAKED EGGS FLORENTINE.....29
Creamed spinach and Parm, rosti potatoes, mixed greens
- TRADITIONAL YEASTED BELGIAN WAFFLE.....30
with mixed berries, whipped cream, maple syrup
- BANANA-STUFFED CHALLAH FRENCH TOAST.....29
with Vermont maple syrup and local butter

EXTRA SIDES


- Double-Smoked Bacon.....8
- Rosti Wedge.....6

FRESHLY SQUEEZED JUICE

- Orange or Grapefruit.....10



BELGIAN FRIES With Sauce Trio.....15
Garlic Aioli, Sauce Calypso, Ketchup



PIEDMONTESE FRIES.....16
Sprinkled with truffle oil and Parmesan cheese.

WANNA SHARE IT?
We'll split it for you, no problem!

MARK'S CLASSICS

- THE O.G. MADISON SALAD.....32
Chopped greens, canned Italian tuna, diced vegetables, legumes, tomatoes, onions, red wine vinaigrette
- PALM BEACH SALAD.....38
Mixed greens, jumbo shrimp, hearts of palm, avocado, cherry tomatoes, hard-boiled egg, Green Goddess dressing
- MARK'S CLASSIC CHOPPED CHICKEN SALAD.....32
Roasted chicken, Bibb lettuce, avocado, onion, tomato, string beans, pears, Dijon mustard balsamic dressing
- CHELSEA GRILLED CHEESE.....26
Artisan cheese blend, onion confit, mustard on Irish batch bread, with salad and homemade potato chips
- FOCACCIA TUNA MELT.....28
Marilyn's tuna salad with Swiss and cheddar cheeses on focaccia, homemade potato chips, pickle
- JEWISH BOY FROM QUEENS.....30
Freshly-roasted turkey, coleslaw, Russian dressing on homemade deli rye with pickles, homemade potato chips
- CLUB SANDWICH.....29
Turkey, applewood-smoked bacon, lettuce, tomato, mayo on Irish batch bread toast, homemade potato chips, pickle
- THE REUBEN FRESSER.....34
Warm pastrami, corned beef, Swiss cheese, sauerkraut, Russian dressing pressed on our deli rye w chips, pickle
- CHEDDAR CHEESEBURGER DE VILLE.....32
Our cheeseburger topped with a mountain of fried onions, with beefsteak tomato, lettuce, and Belgian fries
- SPAGHETTI A.O.P. (aglio, olio, pomodoro).....28
Mark's spicy, garlicky tomato sauce
- PUMPKIN AND RICOTTA TORTELLINI.....36
Butternut squash, Brussels sprouts, butter, sage, Parm
- LASAGNE DELLA NONNA.....38
veal, beef, pork Bolognese, Bechamel, and Parm

