



DAGNY

SMALL PLATES

burrata 10*

confit roasted peppers, garlic oil, aged balsamic w/ sourdough

pork belly sliders 11

house made pickles, spicy mayo, cilantro

patatas bravas 12*

crispy yukon gold potatoes, salsa brava, garlic aioli

roasted cauliflower 13**

cauliflower puree, parsley almond pesto, charred lemon

SOUP & SALADS

\$2.00 avocado \$4.00 chicken \$6.00 shrimp

classic caesar 12

little gem, garlic croutons, boquerones, parmesan

brussel sprouts salad 12*

quince yogurt, granny smith apples,

pistachios, apple cider vinaigrette

pumpkin soup 10* \$2.00 bread

herbed roasted pumpkin seeds, cinnamon cream

ENTREES

entrees comes with side home fries except *crepes & quiche*

dagny omelet 14* \$2.50 avocado/ bacon/ ham/ turkey / cheddar / provolone

free-range eggs, spinach, tomato

steak and eggs 22

21 day dry aged ribeye, 2 sunny-side eggs, steak jus

breakfast burrito 18

free-range scrambled eggs, rice & beans, provolone, bacon, whole wheat wrap

smashed avocado toast 18*

six minute egg, mixed mushroom, sourdough

hazelnut crepes 15*

seasonal fruits, pecans, hudson valley maple syrup

dagny vegan wrap 14**

roasted cauliflower, mixed mushrooms, arugula, vegan pesto

turkey sando 18

smoked turkey, bacon, garlic aioli, spinach, provolone

grilled cheese 12*

mozzarella, provolone, pullman loaf

the dagny sandwich 16

fried egg, ham, provolone, dijon, mayo, brioche bun

fall quiche 14*

butternut, shaved brussels sprouts, sage ricotta

FLATBREAD

\$4.00 chicken \$3.00 prosciutto

*vegetarian **vegan

onion 20*

caramelized vidalia onions, parmesan, cheddar, crispy shallots

nduja 22

spicy pork sausage, mozzarella, arugula, pistachio



EXECUTIVE CHEF: CHRISTOPHER MARCANO

Gratuity will be added to parties of 6 or more.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON HAS FOOD ALLERGY

BRUNCH

SATURDAY & SUNDAY

10:00-3:00

