



3-Course Prix Fixe Mother's Day Brunch 10am-4pm

\$45 Per Person

Please Choose One Item from Each Category

First

BAKER'S BASKET

Croissants, Danish, Butter, Jams

FRESH FRUIT PLATE

Pineapple, Cantaloupe, Melon, Strawberries,
Blueberries, Raspberries

VANILLA-INFUSED OVERNIGHT OATS

House-Made Granola, Vanilla, Apple, Fresh Seasonal
Berries, Chia Seeds, Banana, Toasted Almonds

RICOTTA CHEESE AVOCADO TOAST

Salsa Piquante and Poached Eggs

ITALIAN SMOKED MEAT AND EGG PIE

Spring Greens and Red Wine Vinaigrette

BAGEL AND LOX

Choice of Everything or Plain Bagel, Cream
Cheese, Red Onion, Capers, Lox

GREEK SALAD

Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions

CAESAR SALAD

Hearts of Romaine, Homemade Caesar Dressing (Apple
Cider Vinegar, Parmesan, Anchovies), Brioche Croutons

ROASTED BEET & GOAT CHEESE SALAD

Mandarin, Fennel, Arugula, Red Wine Vinaigrette

PESTO, HEIRLOOM TOMATO & MOZZARELLA FLATBREAD

Second

THE ROSLYN BREAKFAST

2 Farm Eggs Any Style, Grilled Tomato, Choice of
1 Meat (Ham, Bacon, Pork Sausage, Chicken Sausage),
Served with Home Fries and Toast

ATLAS BENEDICT

2 Poached Eggs, Toasted English Muffin, Hollandaise Sauce,
Choice of Griddled Ham Served with Breakfast Potatoes

STEAK & EGGS

7 oz. NY Strip Steak, 2 Sunny Side Up Eggs,
Chimichurri Sauce, Served with Home Fries

BRIOCHE FRENCH TOAST

Vermont Maple Syrup and Berry Compote

BELGIAN WAFFLES & FRIED CHICKEN

Hot Honey and Melted Butter

TANDOORI SALMON

Spiced Garbanzo Salad and Mint Chutney

BROWN BUTTER GNOCCHI

Shrimp, Spinach, Sweet Potato

WAGYU SMASH BURGER

Lettuce, Onion, Tomato, American Cheese, Chef's
Secret Sauce, Classic American Hand Cut Fries

BEYOND MEAT SMASH BURGER

Signature Beyond Meat Patty, Lettuce, Onion,
Tomato, American Cheese, Chef's Secret Sauce,
Classic American Hand Cut Fries

WILD MUSHROOM & ASPARAGUS RISOTTO

Shaved Parmesan, Micro Herbs
Add: Slow Braised Short Ribs +\$8

GRILLED PORK CHOP

Sweet Potato Fries, Pea Shoots, Bourbon Bacon Vinaigrette

SEARED COD FISH

Bok Choy, Broccoli, Thai Basil Emulsion

Third

DESSERT SAMPLER

Tiramisu, Eton Mess, Mango Panna Cotta

MACARON SAMPLER

Served with Irish Cream Shooter (21 years or older)
or Hot Chocolate Shooter

CHOICE OF GELATO OR KULFI

Please Inquire with Your Server
for Our Available Flavors

FRESH FRUIT PLATE

Pineapple, Cantaloupe, Melon, Strawberries,
Blueberries, Raspberries

Add-On: **BOTTOMLESS BEVERAGES +\$29**

Mimosas, Bellinis, and Bloody Marys

Red

		GLASS	BOTTLE
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	J.Lohr, Merlot, <i>California</i>	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
105	Clarendelle, Bordeaux, <i>France</i> 2016	\$20	\$90
			BOTTLE
107	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
108	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
109	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Sangiovese, La Salvanelle Chianti Classico DOCG		\$120
113	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
114	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
115	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

White

		GLASS	BOTTLE
116	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
117	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
118	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$14	\$44
119	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
120	Dashwood, Sauvignon Blanc, <i>New Zealand</i>	\$15	\$45
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
124	Grenache, Rose All Day IGP, Pays D'oc, <i>France</i>	\$13	\$45
125	Ferrari Carano, Pinot Grigio, Dry Greek Valleys, <i>California</i> 2018	\$14	\$54
			BOTTLE
122	Chateau St Jean, Chardonnay, Carneros <i>California</i> 2021		\$120
123	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150

Champagne

	BOTTLE
Collet, Brut Art Deco, Premier Cru	\$150
Veuve, Clicquot Brut	\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut	\$350

Martinis

ESPRESSO MARTINI	\$20	DIRTY MARTINI	\$19
Tito's Vodka, Crème de Cacao, Espresso		Vodka, Dry Vermouth, Olive Juice	
LEMON DROP	\$18	FRENCH MARTINI	\$20
Vodka, Triple Sec, Lemon Juice, Simple Syrup		Vodka, Raspberry Liqueur, Pineapple Juice	
CLASSIC MARTINI	\$18	APPLETINI	\$20
Gin, Vermouth, Lemon Twist		Vodka, Apple Schnapps, Cointreau	

Cocktails

SICILIAN SPRITZ	\$18	THE ROSLYN MOJITO	\$17
Amaro Sfumato, sparkling wine, club soda		Don Q Rum, Chinola, Mint, Lime, Soda	
EAST INDIA TRADING	\$18	HOLLY GO LIGHTLY	\$17
Hendrick's, Cucumber Ginger Syrup, Lime Juice		Tito's Vodka, Aperol, Triple Sec, Lime Juice	
THE BROOKLYN	\$20	THE ATLAS MARGARITA	\$20
Knob Creek Rye, Luxardo, Dry Vermouth		Casamigos Blanco, Cointreau, Blood Orange Puree, Lime	
MEZCAL DAMA	\$20	GARDEN GREYHOUND	\$20
Mezcal, Aged sherry, Grand Marnier, Lime		Ketel one, St Germain, grapefruit, Lemon, Acai Liqueur	

Beer (Bottled / Draft) & Spirits

CHECK WITH YOUR SERVER FOR OUR SELECTION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUT, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.