



## STARTERS

**Chilled Berry Soup** 9  
grapes, avocado, berry jus

**Blistered Shishito Peppers** 9  
sea salt, lemon & olive oil

**Avocado Toast** 14  
tomato, feta, basil & olive oil

**Seasonal Dips** 15  
creamy ricotta & artichoke; herbed focaccia

**Shellfish Plateaux** Platter\* 80 Tower\* 150  
oysters, clams, shrimp, lobster, king crab legs; traditional accompaniments

## SALADS

**Industry Signature Salad** 12  
dill, parsley, tomato, fennel, carrot, watermelon radish, cider vinaigrette

**“Knife & Fork” Caesar** 14  
romaine heart, cherry tomato, black olive, shaved Parmesan

**Burrata** 15  
apple & beet root, tomato, toasted almonds, micro basil

**Watermelon Salad** 15  
feta cheese, pickled onion, mango, mint, caper berries

**Cobb Salad\*** 17  
grilled chicken, bacon, avocado, blue cheese, pickles, tomato, boiled egg

**Tuna Paillard\*** 16  
baby greens, capers, spicy mayo & lime caviar

## SIDES

**English Muffin** 4

**Sourdough Toast** 4

**Home Fries** 4

**Chicken Apple Sausage\*** 6

**Applewood Smoked Bacon\*** 6

**Smoked Ham\*** 6

**Melted Cheese Potato Curls** 8

## BRUNCH

**Greek Yogurt** 10  
homemade granola, wild berry compote

**Waffles** 13  
fresh fruit, maple syrup, bacon gelato

**Wild Mushroom & Kale Omelet\*** 14  
cremini & oyster mushrooms, kale; home fries, mixed greens

**Greek Omelet\*** 14  
Feta, olives, spinach; home fries, mixed greens

**Farmers Omelet\*** 14  
tomato, artichoke hearts, Gruyere; home fries, mixed greens

**Chorizo Tomatillo Omelet\*** 14  
Gruyere; home fries, mixed greens

**Walnut Crusted French Toast** 14  
Nutella cream, bananas

**Eggs Florentine\*** 15  
English muffin, sautéed spinach; home fries, mixed greens

**Industry Benedict\*** 18  
smoked ham, poached egg, potato nest, hollandaise; mixed greens

**Lobster Omelet\*** 21  
tomato, asparagus, goat cheese; home fries, mixed greens

## WOOD FIRED PIZZA

**Bianca** 14  
fresh mozzarella, aged pecorino, ricotta, olive oil

**Margherita** 15  
crushed tomato, fresh mozzarella, basil

**Spinach** 15  
creamy artichoke, cheddar, Parmesan

**Soppressata Picante** 16  
crushed tomato, aged pecorino, garlic

**Breakfast\*** 18  
mozzarella, spinach, Applewood smoked bacon, fried eggs, hollandaise

**Herbed Goat Cheese** 18  
goat cheese, arugula, wild mushroom, truffle oil

**Pop Candy Land** 18  
rainbow crust, cream cheese frosting, pop rocks, cotton candy

**Smoked Salmon\*** 20  
Nova Scotia, crème fraiche, red onion, fresh dill, crispy capers

**24K\*** 2,000 (order 48 hours in advance)  
Stilton cheese, foie gras, platinum Ossetra caviar, truffle, 24K gold leaves  
**Add 1 1/2 oz. Almas Caviar** 700

## DESSERT

**Greek Yogurt Cheesecake** 10  
berry compote

**Industry Sorbet** 10  
seasonal flavors, fresh fruit compote

**Chocolate River** 12  
dark chocolate lava cake, coconut sorbet, berry coulis, whipped cream

**Panacotta Brûlée** 12  
mixed berries, fruit pearls, candied sugar coating

**Industry Puff...Good to Share** 20  
puff pastry, burnt sugar ice cream, berry compote, whipped cream, toasted almonds, dark chocolate syrup

20% gratuity added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.