

SIDES

Freshly Baked NY Bagel 6
philly cream cheese

Seasonal Muffin 4

Pecan Cinnamon Roll 4

Croissant 4
buttery, almond or chocolate

English Muffin 4

Sausage or Turkey Sausage 10 

Boars Head Smoked Bacon 10 

Egg A La Carte 7

SAVORY

LCL Lox Platter 19
with smoked salmon,
choice of bagel, cream cheese,
capers, onions and lemon

EGGS

2 Organic Eggs 18
served with toast, oven roasted potatoes and choice of bacon or sausage

Eggs Benedict 21
served with oven roasted potatoes

3 Egg Omelet Your Way 19
(choice of two – spinach, pepper, onion, mushroom, tomato, bacon, ham, swiss, cheddar) served with toast and oven roasted potatoes
additional ingredients +1

Breakfast Wrap 15
scrambled eggs, bacon and cheese, spinach wrap 
served with oven roasted potatoes

* egg whites are always available +3

* extra egg +7

* fruit upgrade +3

FROM THE GRIDDLE

Buttermilk Pancakes 16
served with new york state maple syrup, butter and powdered sugar

Blueberry & Banana Pancakes 18 
served with new york state maple syrup, butter and powdered sugar

Brioche French Toast 18
with fresh berries 
served with new york state maple syrup, butter and powdered sugar

Belgian Style Waffle 17
with fresh berries 
served with new york state maple syrup, butter and powdered sugar

FRUIT & BERRIES

"Farm to Table" Ultimate Organic Oatmeal 12 
barley, cracked red wheat, sunflower seeds, oat bran, golden flax and almonds (**contains nuts and wheat**)
fresh seasonal berries +3

Baker's Granola and Yogurt Parfait 10 

Farmer's Market Fruit Cup 10 

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness

20% service charge is included for parties of 6 or more and is distributed to your service team

 = Westin Superfoods



BRUNCH 11a-3p
Saturday & Sunday

3 Egg Omelet Your Way 19

Choice of Two –

spinach, pepper, onion, mushroom,
tomato, bacon, ham, swiss, cheddar

served with toast and oven roasted breakfast potatoes

Eggs Benedict 21 *served with oven roasted breakfast potatoes*

Steak and Eggs 25

grilled skirt steak with two eggs your way

served with toast and oven roasted breakfast potatoes

Brioche French Toast 18

with fresh berries

*served with New York State maple syrup,
butter and powdered sugar*

Belgian Style Waffle 16

with fresh berries

*served with New York State maple syrup
butter and powdered sugar*

Farmer's Market Fruit Cup 10



STARTERS

Spicy "Buffalo NY Style"

Chicken Wings 10

Lump Crab Cakes

chipotle aioli 20

Tossed Organic Field Greens 10 

Pulled BBQ & Sriracha Chicken

Quesadilla 17

Marinated Olives 8

Tuna Tartare 21

avocado, wonton crisp

Hand Tossed Cheese Pizza 17

add fresh basil +1

Hand Tossed Spicy Sausage Pizza 18

add fresh basil +1

Roasted Vegetable Pizza 19

squash, zucchini, tomato,

mushroom, baked feta

CHEESE & CHARCUTERIE

Choice of 3 Cheeses served with

Chef's Selection of Charcuterie 24

Beecher's Flagship Reserve, Cow,
New York

Berkshire Blue Cheese, Cow,
Massachusetts

Beecher's Dutch Hollow Dulcet, Cow,
New York

Beecher's Marco Polo, Cow,
New York

BAR SNACKS

Roasted Red Pepper Hummus 15 

pita, market vegetables

House Made Potato Chips 8

Deviled Organic Eggs 8

SIDES

French Fries 8

Seasonal Vegetables 8

Sautéed Garlic Spinach 8 

Sautéed Kale 8 

Mac & Cheese 10

DESSERT

Warm Chocolate Brownie 10

vanilla häagen dazs ice cream,
chocolate sauce, candied walnut

Pistachio Gelato 11 

housemade strawberry jam

Chunky Chocolate Chip Cookie 10

home baked, served warm

Ciao Bella Sorbet Trio 9

passion fruit, lemon and raspberry

Mixed Berries 10 

LARGE SALADS & SOUPS

Kale Caesar Salad 14

add grilled free range organic chicken +6

Cobb Salad 19

grilled chicken, avocado, hardboiled egg, tomatoes, bacon,
crumbled blue cheese, buttermilk dressing

Baby Spinach Salad 15 

coach farm goat cheese, red onion, roasted beets, red wine vinaigrette

Arugula Salad 17 

shaved fennel, candied walnuts, glazed raspberries, lemon vinaigrette

Blue Point Toasted Lager Chili 17

flank steak slow cooked for hours in toasted lager finished with a chipotle,
tomato and barbeque sauce

French Onion Soup 11

caramelized onions, baguette crouton, gruyere, swiss cheese gratin

Seasonal Soup 10

ask your server for details

SANDWICHES

Grilled Cheese Sandwich 12

griddled sourdough bread, applewood smoked bacon, tomato, american cheese
served with chips, house salad or fries

Classic Tuna Salad Sandwich 12

white albacore tuna, with celery and mayonnaise, toasted 7 grain bread
served with chips, house salad or fries

Griddled Turkey Reuben 16

turkey pastrami, swiss cheese, cole slaw, russian dressing
served with chips, house salad or fries

LCL LaFrieda Burger 19

swiss, cheddar or blue cheese
served with chips, house salad or fries

Turkey Burger 17

served with chips, house salad or fries

add avocado +3

add bacon +2.50

ENTREES

Cavatappi Pasta with Turkey Bolognese 18

shaved parmesan cheese

Market Vegetable Organic Farro "Risotto" 20 

vegetarian style, seasonal vegetables, upland cress

Steamed Mussels 20

white wine tomato broth, rooftop thyme

Roasted Salmon 27 

citrus quinoa salad, apple cider reduction

Roasted "Free Bird" Chicken 25

seasonal vegetables or hand cut fries

Skirt Steak 32

10 oz. with seasonal vegetables or hand cut fries

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness

Locally sourced market fresh, fair trade and good earth practices whenever possible

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DESSERT

Warm Chocolate Brownie 10

vanilla Häagen Dazs ice cream,
chocolate sauce, toasted walnut

Pistachio Gelato housemade Strawberry Jam 10

Chunky Chocolate Chip Cookie 10

home baked, served warm

Ciao Bella Sorbet Trio 9

passion fruit, lemon, and raspberry

Mixed Berries 10

