

## PANCAKES & WAFFLES

SERVED WITH A SIDE OF SEASONAL FRUIT AND ORGANIC AMBER MAPLE SYRUP (each additional side \$1.50)  
**make it a la mode with Nasto's old school chocolate, vanilla or strawberry ice cream: add \$3**

**Gluten Free Pancakes available upon request**

### Homestyle Buttermilk Pancakes \$15

made with whole eggs, buttermilk, and unbleached flour

**Add in Fresh Fruit +\$2**

**Choose one from:**

Blueberry, Strawberry  
 Sliced Banana, Sliced Green Apple

### Fruit Pancake Sampler \$18

choose 3 - blueberry, strawberry, banana or green apple

### Party Pancakes \$16

buttermilk pancakes made with rainbow sprinkles topped with whipped cream and MORE sprinkles

### Choco-Chip Pancakes \$17

buttermilk pancakes made with chocolate chips & topped with whipped cream and dusted with cocoa powder

### Banana Oatmeal Pancakes \$16

made with oats, oat milk, fresh banana, eggs & cinnamon

### Cornmeal Flap Jacks \$16

crispy golden cornmeal cakes with a subtle sweetness  
**make it savory:** topped with a fried egg, cheddar cheese, sour cream & pico de gallo **\$20**

### The Royal Breakfast \$19

1 buttermilk pancake,  
 1 brioche french toast,  
 1 egg done your way,  
 2 sausage links,  
 1 slice of bacon,  
 & home fries

### Brioche French Toast \$16

thick sliced Balthazar's brioche topped with powdered sugar

### Gluten Free Belgian Waffle \$15

topped with powdered sugar

### Chicken & Waffles \$20

our Belgian waffle served with crispy breaded chicken  
 choose: plain or spicy (homemade honey sriracha sauce)

### Pancake Tacos \$18

three folded pancakes filled with your favorite ingredients

**Classic Breakfast Taco** - scrambled eggs

**Bacon Breakfast Taco** - bacon and scrambled eggs

**Banana Split Taco** - strawberries, bananas, whipped cream & chocolate chips

Want them all, choose the **Pancake Taco Sampler for \$20**

### The Strawberry Shortcake Shortstack \$17

our homemade strawberry jam between two of our thick sliced Brioche French Toasts topped with our homemade vanilla custard pastry cream and garnished with fresh strawberry slices

## EGGS

ALL EGG DISHES SERVED WITH HOME FRIES, MIXED GREENS

Substitute Egg Whites +\$2

### Build Your Own Omelet \$16

**Choose 3:** American cheese, goat cheese, cheddar, mozzarella, feta, bacon, pork sausage, ham, tomato, green peppers, mushroom, onions, avocado, spinach, or olives served with artisanal multigrain bread

**for each additional item over 3 add +\$1**

### Egg Sandwich \$11

two scrambled eggs on Bagel or Portugese roll  
 Add: cheese +\$1, bacon +\$2

### Three Eggs Your Way \$12

three eggs any style served with artisanal multigrain bread

### Denver Omelet \$16

three eggs with ham, onions, peppers, and American cheese served with artisanal multigrain bread

### Bravo Omelet \$16

three eggs filled with bacon, avocado, and oven roasted Roma tomato served with artisanal multigrain bread

### Papa Omelet \$16

three eggs with goat cheese, arugula, and roasted Roma tomatoes served with artisanal multigrain bread

### The Lox Scramble \$18

eggs, smoked salmon scrambled with onions served with artisanal multigrain bread

### Steak & Eggs \$28

grilled skirt steak, two eggs any style with a side of homemade GF steak sauce served with artisanal multigrain bread

### Pastrami and Eggs \$18

eggs and pastrami scrambled together served with artisanal multigrain bread

### Veggie Omelet \$17

open faced egg white omelet with spinach, cherry tomatoes, avocado, and feta cheese served with artisanal multigrain bread

### Huevos Rancheros \$16

traditional Mexican farmer's breakfast featuring corn tortillas and fried eggs topped with sour cream and fresh ranchero salsa

### Breakfast Burrito \$17

a hearty combination of scrambled eggs, mozzarella cheese, pork sausage, grilled onions & peppers, pico de gallo and avocado wrapped in a flour tortilla

## BENEDICTS

SERVED WITH HOME FRIES AND MIXED GREENS

### Classic \$15

two poached eggs atop an english muffin with Canadian bacon topped with hollandaise sauce

### Upper Eastside \$18

two poached eggs atop an english muffin with smoked salmon topped with hollandaise sauce

### Florentine \$17

two poached eggs atop an english muffin with fresh sautéed spinach, sliced tomato and topped with nut free pesto

## MORE BREAKFAST

### Lox'd & Loaded Bagel \$18

freshly toasted bagel with cream cheese, smoked salmon, red onions and capers

### Oatmeal \$10

creamy whole grain oats topped with fresh berries and organic brown sugar (raisins optional)

### Le Fruit Parfait \$12

greek yogurt topped with fresh berries, honey & homemade granola

## AVOCADO TOAST

homemade avocado mash with jalapeños, lemon, tomato, onion & cilantro on lightly toasted Balthazar's multigrain toast served with mixed greens

### Classic \$15

homemade avocado mash topped with slices of avocado, sprinkled with red pepper flakes & salt

### Mediterranean \$16

homemade avocado mash topped with goat cheese, chives, tomato, and Kalamata olives

### Loaded Avocado Toast \$17

homemade avocado mash topped with eggs, fresh chopped radish, green onions, mild jalapeño, and toasted pumpkin seeds

### A.B.E. (Avocado, Bacon & Eggs) \$17

homemade avocado mash topped with crispy bacon and two eggs any style

### Smokey Style \$18

homemade avocado mash topped smoked salmon, red onion and capers

Bacon (4 pc)	\$6.00
Sausage (4 pc)	\$6.00
Canadian Bacon (3 pc)	\$6.00

## BREAKFAST SIDES

Turkey Bacon (3 pc)	\$6.50
Home Fries	\$5.00

## STARTERS

- Fresh Made Chicken Fingers \$12**  
freshly prepared chicken tenderloin strips breaded in seasoned panko, fried to perfection with a side of honey mustard  
**Tossed in Buffalo/BBQ/Honey Sriracha w/ blue cheese \$13**
- Loaded Fries \$15**  
fresh hand-cut fries loaded with chili, cheddar cheese, sour cream, diced onions, and jalapeños
- Homemade Mozzarella Sticks \$10**  
fresh mozzarella breaded in seasoned panko and lightly fried served with house marinara sauce
- Cauliflower Bites \$10**  
cauliflower florets lightly breaded in seasoned panko, flash fried & served with cajun ranch  
**Make it Buffalo Style with blue cheese \$12**

- Chicken Wings \$12 (6) | \$20 (12)**  
flash fried wings served with celery, carrots and blue cheese dressing  
**Choose from:** naked, BBQ, mango habanero, buffalo, honey sriracha or lemon pepper rub
- Nachos** **Regular \$12 | Grande \$17**  
homemade corn tortilla chips topped with ground beef, sour cream, guacamole, tomato, and cheese (GF)
- Mac & Cheese** **Regular \$10 | Large \$15**  
elbow pasta made with american and cheddar cheese

- Guacamole and Chips \$12**  
homemade with avocado, onions, tomato, lime juice, cilantro, served with homemade tortilla chips (V,GF)
- Roasted Sweet Potato Smash \$12**  
house made with mashed sweet potatoes served with flatbread
- Hummus and Flatbread \$12**  
puree of chickpeas, tahini, garlic, olive oil, & lemon juice served with warm flatbread  
**Sub Veggie Spears \$2 (GF)**
- Vegan Sampler \$18**  
hummus, guacamole, sweet potato smash served with homemade corn tortilla chips and warm flatbread  
**Sub Veggie Spears \$2 (GF)**

## SALADS

- Southwest Chicken Salad \$19**  
mixed greens, grilled chicken, avocado, cheddar cheese, tomatoes, cucumbers, olives, and crisp tortilla chips tossed in our chipotle aioli
- Bergen Salad \$15**  
mixed greens, tomato, roasted peppers, onions, cucumbers, shredded mozzarella with balsamic vinaigrette
- Beet Salad \$16**  
red & golden beets, mixed greens, crushed feta, dressed in balsamic vinaigrette
- Closter Cobb \$19**  
grilled chicken and a hard-boiled egg over tossed chopped romaine with bacon, crumbled blue cheese, tomatoes, cucumbers, green peppers, onions in our house vinaigrette

- The "Haworth" \$19**  
crispy chicken cutlet over mixed greens, cherry tomato, avocado, mango, hearts of palm, quinoa with balsamic vinaigrette
- Skirt Steak Salad \$28**  
sliced skirt steak over tossed chopped romaine, cherry tomatoes, red onions, corn, avocado with crumbled blue cheese in house lemon vinaigrette
- Grilled Salmon Salad \$22**  
grilled salmon over arugula, onions, tomato, avocado, green apple slices, and quinoa tossed in our house lemon vinaigrette
- Caesar Salad \$15**  
romaine lettuce served with homemade croutons and parmesan cheese  
**with Grilled Chicken \$19**

- BBQ Chicken Salad \$19**  
bbq chicken, corn, feta cheese, heart of palms, tomatoes, & chickpeas atop chopped romaine tossed in a balsamic vinaigrette
- Mykonos Salad \$16**  
romaine lettuce, tomatoes, cucumbers, green peppers, red onions, Kalamata olives, feta cheese, tossed in our house vinaigrette, served with warm pita bread
- Closter Dock Salad \$17**  
your choice of tuna or chicken salad served on a bed of arugula with tomatoes, red onion and tossed in a lemon vinaigrette
- Vegan Closter Cobb \$16**  
romaine lettuce, teriyaki tofu, red beets, avocado, tomatoes, cucumbers, green peppers, onions, tossed in house vinaigrette

## SOUPS

- Free Range Chicken Soup**  
homemade goodness with veggies (GF)  
Cup \$7 | Bowl \$11
- Hearty Chili** **Cup \$7 | Bowl \$11**  
homemade chili with grade A beef, beans, onions and garlic topped with sour cream & avocado (GF)

- Roasted Butternut Squash**  
homemade and garnished with pumpkin seed (GF) (V)  
Cup \$6 | Bowl \$10

## WRAPS

- flour tortillas, served with our double-cooked **FRESH HAND-CUT FRIES** and house coleslaw*
- Crispy Chicken \$18**  
crispy breaded chicken cutlet, arugula, avocado, tomato tossed in chipotle aioli
- Chicken Caesar \$16**  
romaine lettuce served with homemade croutons, and parmesan cheese
- Grilled Salmon \$18**  
grilled salmon, arugula, red onions, tomato, avocado with hummus
- Mediterranean Burrito \$18**  
grilled chicken, mixed greens, kalamata olives, hummus, cucumbers, tomato, and quinoa in a spinach wrap

## SANDWICHES

*with our double-cooked **FRESH HAND-CUT FRIES***

- Classic Grilled Cheese \$14**  
thick sliced challah grilled to perfection  
**with Bacon & Tomato: \$16**
- Classic B.L.T. \$15**  
bacon, lettuce, tomato, mayo on toasted challah  
**West Coast vibe:** avocado, garlic aioli \$17
- Chicken Parmesan Hero \$18**  
fried chicken cutlet topped with mozzarella and house marinara on a Portugese roll
- Club Sandwich \$17**  
grilled chicken breast, avocado, cheddar, bacon, tomato, garlic aioli on lightly toasted sourdough bread
- Cluckin' Chicken \$18**  
crispy breaded chicken cutlet glazed in homemade honey Sriracha sauce topped with coleslaw served on a brioche bun
- Melts - Chicken or Tuna Salad \$16**  
choice of tuna or chicken salad served open faced on grilled rye topped with tomato and melted cheddar
- Chicken or Tuna Salad \$17**  
chicken or tuna salad topped with arugula, tomato and bacon on slightly toasted Portugese roll or wrap
- Shrimp PoBoy \$18**  
grilled cajun seasoned shrimp, lettuce, tomato dressed with cajun ranch
- Le Bon Jovi \$20**  
crispy chicken cutlet glazed in homemade honey sriracha sauce topped with pastrami, swiss cheese & coleslaw served on a brioche bun
- Pastrami Sandwich \$22**  
thin-cut pastrami piled high served on rye bread with a side of mustard
- Skirt Steak Hero \$28**  
skirt steak with mushrooms, onions and mozzarella drizzled with our homemade steak sauce

## BURGERS

*serving fresh, never frozen, gourmet blend of **SHORT RIB beef burgers**, on a brioche bun, double-cooked **FRESH HAND-CUT FRIES** & mixed greens with a pickle spear*  
**Sub \$2 onion rings or sweet potato fries**

**Build Your Own Burger \$16**  
choice of beef, grilled chicken, crispy chicken cutlet, turkey or veggie burger

**ADD toppings \$1 each:**  
Cheese: American, Cheddar, Swiss, Mozzarella, or Blue Cheese  
Sautéed mushrooms, Grilled onions, Jalapeños, 1 Fried Onion Ring, 1 Fried Egg

**ADD:** Bacon or Turkey Bacon \$2

**Available dressings:** Garlic Aioli, Cajun Ranch, House BBQ Sauce or house made Bergen Sauce (smokey & spicy)

**Substitute Gluten free buns +\$2**

- Served with lettuce, tomato, and red onion upon request* (GF) (DF)
- The Paleo Burger \$19**  
beef patty topped with bacon, avocado, tomato, and onions served on a lettuce wrap & sweet potato fries
- Johnny's Smash Burger \$18**  
the short rib burger split & smashed, grilled with chopped white onions, each patty topped with American cheese, stacked, and finished with bacon
- Dr. Praeger's\* Veggie Burger \$16**  
topped with avocado, sliced tomato, cajun ranch  
\*mixture of vegetables (carrots, onions, green beans, peas, zucchini, broccoli, spinach, corn, red bell peppers), oat bran, soy flour, and spices

## SIDES \$7

- French Fries  
Sweet Potato Fries  
Onion Rings  
Broccoli & Carrot Medley  
Coleslaw \$5
- Mixed Green Side Salad  
Mashed Potatoes  
Sautéed Spinach  
Creamed Spinach

## MAINS

- Steak Frites \$28**  
skirt steak topped with sautéed onions, mushrooms, and homemade GF brandy steak sauce, hand-cut fries and mixed green salad
- Chicken Schnitzel Dinner \$20**  
fried chicken cutlet served with mixed green salad and your choice of mashed potatoes or hand-cut french fries
- Pan Seared Salmon \$22**  
served with our homemade sweet potato mash and broccoli & carrot medley
- Chicken Parmesan Platter \$22**  
chicken cutlet parmesan made with homemade marinara sauce, topped with melted mozzarella, served with your choice of: mashed potatoes and broccoli/carrot medley **-OR-** spaghetti pasta
- Chili Mega Bowl \$19**  
homemade chili with ground beef, black and pinto beans, onions and garlic served with rice, pico de gallo, corn, topped with sliced avocado
- Quesadilla Classic \$16**  
crispy flour tortilla stuffed with Mexican cheese blend served with homemade pico de gallo and a side of rice & black beans  
**with: Chicken \$20 Steak \$28 Shrimp \$22**
- Tres Tacos**  
Three (3) soft corn tacos filled with your protein choice topped with diced white onions, cilantro, served with rice & black beans, and a side of pico de gallo, sour cream, salsa verde
- Grilled Chicken \$20** **Tofu \$18**  
**Skirt Steak \$28** **Shrimp \$22**
- Fajita Bowl \$17**  
rice topped with grilled peppers, onions, avocado, corn, & black beans served with sour cream, pico de gallo & warm corn tortillas (GF)
- Grilled Chicken \$20** **Tofu \$18**  
**Skirt Steak \$28** **Shrimp \$22**

## PASTA, PASTA, PASTA!

- Fettuccine Alfredo \$16**  
fresh fettuccine pasta in homemade alfredo sauce topped with parmesan cheese  
**Grilled Chicken \$20** -kick it up, ask for Cajun style!  
**Grilled Shrimp \$22** -kick it up, ask for Cajun style!  
**Grilled Skirt Steak \$28**
- Pesto Fettuccine \$16**  
fresh fettuccine pasta in nut-free pesto  
**Grilled Chicken \$20**  
**Grilled Shrimp \$22**  
**Grilled Skirt Steak \$28**

- Spaghetti Bolognese \$18**  
fresh pasta with fresh ground beef slowly simmered in homemade marinara sauce topped with parmesan cheese
- Penne Alla Vodka \$16**  
penne pasta with house made creamy, reddish-pink sauce made from tomatoes, heavy cream, and vodka, topped with parmesan cheese  
**Grilled Chicken \$20**

- Gluten Free Capellini Pasta \$16**  
made in Italy, this dry pasta is made from corn and is gluten free, dairy free, and egg free
- Choice of our homemade marinara sauce or simply buttered
- Bolognese \$18** **Grilled Chicken \$20**  
**Skirt Steak \$28** **Shrimp \$22**



# Homemade Desserts

## Croissants

**Plain \$5**

buttery and flaky pastry

**Chocolate \$5**

buttery and flaky pastry with belgian chocolate

## Loaves

**Lemon Poppy Pound Cake \$5**

Soft Lemon pound cake

**Blueberry Pound Cake \$5**

Soft Blueberry pound cake

**Marble Pound Cake \$5**

baked with a belgian chocolate twist

## Ice Cream

*premium Nasto's Ice Cream Company*

**Vanilla ~ Chocolate ~ Strawberry**

1 Scoop - \$ 3.00

2 Scoops - \$ 5.00

**Tarts \$8**

**Apple Tart**

fresh creamy apply tart

**Berry Tart**

fresh creamy tart topped with fresh strawberries and blueberries

## Chocolates

**Chocolate Mousse \$8**

made with belgian chocolate

**Fudgey Brownie \$7**

made with belgian chocolate

## More Delicacies

**Flan \$7**

atop with a delicate brown sugar drizzle

**Vanilla Cheesecake \$7**

smooth & light, with a hint of vanilla

**Cookie \$5**

Classic Chocolate Chip or Homestyle Oatmeal

**Shakes \$12**

**Classic Flavors:**

Vanilla, Chocolate, or Strawberry

**Oreo Shake**

**B&W Shake**

**Donuts**

**Stay tuned!**

so many delicious varieties coming soon

# Drinks

WE ARE B.Y.O.B

## HOMEMADES

Fresh-Squeezed Orange Juice	\$8.00
Homemade Fresh-Squeezed Lemonade	\$5.00
Homemade Fresh Strawberry Lemonade	\$6.50
Homemade Belgian Hot Chocolate	\$7.00

## SMOOTHIES \$12.00

### Bahama Breeze Smoothie

Mango, Orange, Pineapple, Coconut and Non Fat Greek Yogurt

### Berry Picking Smoothie

Strawberry, Blueberry, Raspberry and Non-fat Greek Yogurt

### Build Your Own Smoothie

choose up to four toppings, additional toppings \$1.00 per choice

Toppings: Mango, Pineapple, Strawberry, Orange, Blueberry, Peach, Raspberry, Apple, Banana, Oat Milk, or Non-Fat Greek Yogurt

## MILKSHAKES \$12.00

Classic Vanilla Shake
Classic Chocolate Shake
Classic Strawberry Shake
Oreo Shake
B&W Shake (VANILLA & CHOCOLATE SHAKE)

## COFFEE & TEA

Hot Tea	\$3.75
Fresh Brewed Iced Tea	\$4.00
Fresh Brewed Blackberry	\$5.00
Raspberry Iced Tea	\$4.00
Freshly Brewed Coffee	\$4.00
Freshly Brewed Decaf Coffee	\$4.00
Freshly Brewed Iced Coffee	\$4.00
Cappuccino	\$5.00
Latte	\$5.00
1 Espresso Shot	\$3.75
2 Espresso Shots	\$5.00

## JUICES & MORE \$5.00+

Apple	Orange	Tomato
Cranberry	Pineapple	

### Homemade Fresh-Squeezed

Orange Juice	\$8.00
Lemonade	\$5.00
Strawberry Lemonade	\$6.50

## SODA \$3.75

Seltzer	Ginger Ale
Coca-Cola	Dr. Pepper
Coca-Cola Zero Sugar	Shirley Temple +\$1.00
Sprite	

## ITALIAN SODA \$7.00

Premium Mango Italian Soda
Premium Peach Italian Soda
Premium Strawberry Italian Soda

## EGG CREAM \$6.00

Brooklyn Style Vanilla Egg Cream
Brooklyn Style Chocolate Egg Cream

## MILK

Regular Milk	\$4.00
Chocolate Milk	\$4.50
Oat Milk	\$5.00
Oat Chocolate Milk	\$5.50
Soy Milk	\$5.00
Soy Chocolate Milk	\$5.50

## BOTTLED WATER

Aqua Pana	\$7.00
Poland Spring Water	\$3.00
Saratoga Still Water	\$4.00
Saratoga Sparkling Water	\$4.00



# KIDS

**\$12**

DINE - IN ONLY, KIDS UNDER 10

Includes an Entree, a Side & a Drink

**AVAILABLE FOR DINE-IN ONLY**

## Entree

### BRIOCHE FRENCH TOAST

1 thick-sliced brioche bread

### SHORT STACK PANCAKES

2 small buttermilk pancakes

### 2 EGGS SCRAMBLED with a slice of BACON

add cheese \$1

### PARTY PANCAKES

2 small buttermilk pancakes topped with whipped cream & rainbow sprinkles

### CHOCOLATE CHIP PANCAKES

2 small buttermilk pancakes filled with chocolate chips

### CHICKEN TENDERS

2 all-natural chicken tenderloin strips

### FLATBREAD CHEESE PIZZA

add: bacon, ham, sausage, bell pepper, onion or mushroom  
\$2 each

### PLAIN BURGER SLIDER

4oz burger  
upon request (add lettuce & tomato)

### CHEESE BURGER SLIDER

4oz burger with american cheese  
upon request (add lettuce & tomato)

### CHEESE QUESADILLA

2 quesadilla wedges

### SPAGHETTI

with marinara sauce OR  
butter & parmesan

### GRILLED CHEESE

1 slice of challah bread grilled  
with american cheese

### HOMEMADE MAC N' CHEESE

made with american & cheddar cheese

### MOZZARELLA STICKS

2 freshly breaded mozzarella sticks

## Sides

Fresh Hand-Cut Fries

Seasonal Fruit

Steamed Broccoli

## Drinks

Juice      cranberry, apple, or orange

Soda      coke, sprite, ginger ale,  
or dr. pepper

Milk      regular milk or chocolate milk