

BREAKFAST

Full Breakfast - 39

2 eggs any style, homefries, choice of side, toast, fruit & berries, juice and choice of coffee or tea (inclusive of espresso based drinks and luxury teas)

2 Eggs Any Style - 25

homefries and choice of toast

Classic, Egg White or Plant-Based Omelette - 30

OPTIONS:

caramelized onions, cheddar cheese, roasted peppers, spinach, goat cheese, ham, tomatoes and mushrooms

Eggs Benedict - 32

artisan ham, challah and hollandaise

Duck Confit Hash - 36

sweet potato, braised cipollini onions, baby greens, fried duck egg, spiced hollandaise and grilled baguette

Vegan Scramble - 32

Jamaican style ackee, roasted peppers, collard greens, onion, scotch bonnet, sweet potato, avocado, tomatoes, fried plantain and pineapple hot sauce

Buttermilk Pancakes - 30

stewed blueberries, whipped cheesecake and graham crumble

Shakshuka - 26

spiced tomato & pepper stew, poached eggs, feta and challah

Bagel & Lox - 32

cream cheese, pickled onion, capers, tomato and cucumber

Avocado Toast - 32

herbed focaccia, citrus ricotta, arugula, heirloom tomato, pickled red onion, sweet drop peppers, olive oil and salsa verde

Breakfast Burrito - 30

scrambled eggs, turkey chorizo, avocado, frijoles, peppers, tomatillo salsa, Oaxaca cheese and jalapeno crema

LIGHT BREAKFAST

Yogurt Parfait - 15

Greek yogurt, house made granola and berries

Oatmeal with Honey - 10

House Made Granola - 12

Dry Cereal - 10

BAKERY

Croissant (plain) - 6

Pain au Chocolat - 6

Blueberry Scone - 6

Continental Breakfast - 26

croissant, pain au chocolat, scone, fruit & berries, juice and choice of coffee or tea

SIDES

Smoked Bacon - 9

Canadian Turkey Peameal Bacon - 9

Wagyu Beef Bacon - 12

Turkey Sausage - 9

Avocado - 9

Smoked Ham - 9

Sliced Tomato - 8

Seasonal Fruit and Berries - 16

BREAKFAST



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

SERVED FROM
Weekdays 7AM - 11:30AM
Weekends 7AM - 3:30PM

Green Teas

Tropical Green

Japanese "Sencha" blended with pineapple, papaya and a hint of citrus

Marrakesh Mint

South African green rooibos blended with a medley of mint

Black Teas

Signature Black

A blend of single estate Indian black teas from Darjeeling & Assam

Earl Grey Classic

Black tea blended with a robust portion of oil of Italian bergamot

Masala Chai Classic

Black tea blended with an authentic mix of Indian spices

Herbal Teas

Rouge Provence

South African red rooibos blended with French florals

Citron Calm

A calming blend chamomile flowers, Indian lemongrass and citrus

Teas - \$8.00 each

Coffee

Coffee	5.00
Cappuccino	7.50
Americano	7.00
Latte	8.25
Espresso	5.50
Double Espresso	7.00

Protein Shakes and Juices

Isobolic Protein Shake

Raspberry	12.00
Chocolate	12.00
Vanilla	12.00
Orange juice	8.50
Grapefruit	8.50
Juice of the day	8.50
Fresh fruit smoothie	14.00

APPETIZERS

Focaccia - 9

whipped butter and olive tapenade

Lobster Spoons - 43

vermouth beurre fondue

Korean Chicken Tacos - 28

gochujang, pickled cabbage, sesame aioli and avocado

Wagyu Sliders - 40

bourbon BBQ glaze, black pepper ranch, jalapeno, coleslaw, American cheddar and haystack onions

Mini Lamb Chops - 46

souvlaki marinade, village salad and tzatziki

Broiled Bay Scallops - 37

herb & garlic butter, parmesan and gremolata

Hudson Valley Foie Gras - 52

seasonal accompaniments

Whipped Feta - 30

peanut salsa macha, crispy chickpeas, lemon, za'atar naan and wildflower honey

Chili Fried Calamari - 32

peanuts, green papaya salad, fresh herbs and pomelo vinaigrette

SOUP & SALADS

Chicken Noodle Soup - 18

roast chicken, mirepoix and parsley noodles

Caesar Salad - 24

romaine, double smoked bacon, garlic croutons, sun-dried tomato and Parmigiano Reggiano

Mixed Greens - 24

variegated lettuces, apple, pecan, squash, feta, cranberry, red onion and honey mustard vinaigrette

ONE Cobb Salad - 40

chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

RAW BAR

Albacore Tuna Sashimi - 33

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree

Steak Tartare - 37

classic seasonings, quail egg and crostini

Oysters 1/2 dozen - 37

mignonette and horseradish cocktail sauce

Caviar Service - MP

creme fraiche, egg yolk, chive, toast points and blinis

FISH & SEAFOOD

Black Cod - 80

miso, bok choy, crispy wonton and rice wine beurre blanc

Branzino - 60

Mediterranean tomato & olive ragu, salsa verde and lemon

Organic Irish Salmon - 56

woodland mushroom & sweet potato gnocchi ragu, baby kale, whipped cauliflower and rose butter sauce

MEAT

1/2 Chicken - 48

butternut squash puree, mustard & herb spätzle, Brussels sprouts, cranberry chutney and roasted chicken gravy

Veal Parmesan - 53

vodka rose, mozzarella, Parmigiano Reggiano, basil and house-made bomba

Duck Trio - 90

5 spice & honey glazed breast, Peking confit raviolini, Asian pear, kabocha squash, seared foie gras and soy emulsion

Smoked Iberico Pork Chop - 95

bourbon BBQ glaze, queso mac & cheese, collard greens and jalapeno cornbread crumble

SANDWICHES

ONE Banquet Burger - 39

Creekstone Farms patty, wagyu beef bacon, Emmental, mushroom duxelle, lettuce, tomato, crispy onions, roasted garlic aioli and brioche

Turkey Reuben - 32

Montreal smoked turkey, apple sauerkraut, cranberry mustard, Raclette and dark rye

Lamb Kebab - 32

pomegranate yogurt, pickled cucumber salad, fresh herbs, grilled chilies and naan

STEAKS

All steaks are served with house herb & garlic rub

8oz Wagyu Zabuton Snake River Farms Gold - 92

10oz Beef Tenderloin P.E.I. Grass Fed - 95

12oz Wagyu Picanha Snake River Farms Gold - 105

16oz Striploin P.E.I. Grass Fed - 90

36oz Bone-In Ribeye P.E.I. Grass Fed - 225

SAUCES

King Crab Bearnaise - 16

Wild Mushroom & Peppercorn Cognac - 12

Roasted Garlic & Stilton Mornay - 10

Charred Jalapeno Chimichurri - 10

PLANT-BASED

Flautas - 36

crispy corn tortillas, jackfruit carnitas, frijoles, plant-based cheddar, tomatillo salsa, chipotle-coconut crema and jalapenos

Kale Salad - 32

falafel, quinoa, turnips, beets, charred eggplant, cucumber, spiced pita chips and citrus tahini dressing

Mushroom Bolognese - 32

rigatoni, pine nut 'parmesan' and house-made bomba

Portabello 'Beef' Dip Sandwich - 38

swiss cheese, horseradish dijonaise, crispy onions, French baguette and cognac-mushroom au jus

Crispy Tofu - 32

maple garlic sauce, udon noodle & vegetable stir fry, sesame, chili and cilantro

Eggplant Parmesan - 36

herb breading, marinara sauce, cashew mozzarella, sweet drop peppers and basil

PASTA

Linguine - 39

confit chicken, Reggiano cream sauce, chanterelle mushrooms and black truffle

Cavatelli - 46

braised lamb sugo, bomba and whipped ricotta

Spaghetti - 38

veal ricotta meatballs, San Marzano tomato and Parmigiano Reggiano

Capellini - 65

prawns, garlic, Calabrian chili and white wine butter sauce

SIDES

Classic Pomme Puree - 20

butter and chives

Roasted Broccoli - 20

tahini dressing, lemon and sunflower seeds

Sauteed Greens - 20

garlic, lemon and gremolata

Delicata Squash - 20

pomegranate glaze, toum, grapes, mint and crispy chickpeas

Woodland Mushrooms - 20

garlic, aged balsamic and thyme

Baked Mac & Cheese - 20

house queso sauce and pickled jalapenos

Onion Rings - 16

chili aioli

Frites - 16

citrus garlic aioli

Truffle Frites - 19

Parmigiano Reggiano and truffle aioli

ONE RESTAURANT



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

FALL 2023
From 11:30AM - 10PM

Cocktails

The First Word - 2oz

Los Siete Misterios Mezcal, Chartreuse, Aperol,
grapefruit juice
25

The Lux- 3oz

Woodford Reserve bourbon, Luxardo,
sweet vermouth, bitters
25

Pick Me Up Cocoa - 3oz

Baileys, Kahlua, chocolate liquor, mint liquor,
vodka, espresso
25

Pine & Pom Margarita - 1.5oz

Herradura Silver Tequila, pomegranate juice,
pineapple juice, jalapeno, lime juice
25

Snowflake - 2oz

Hendricks Gin, lavender simple syrup,
lemon juice, aqua fava
25

Spiked Spiced Cider

Kraken Spiced Rum, steamed apple cider,
cinnamon syrup
25

Mocktails

Iced Chai Latte

milk of your choice, chai tea, 5-spice syrup
10

Cucumber Basil Gimlet

housemade limeade, cucumber, basil
10

Sangria (Red, White or Rose)

13

Scotch - 1.5 oz

Lagavulin 16 yr 38.00
Oban 14 yr 33.00
Highland Park 12 yr 24.00
Highland Park 18 yr 55.00
Johnnie Walker Blue 76.00
Macallan 15 60.00
Macallan 18 110.00
Macallan Rare 120.00
Macallan 25 530.00

Bourbon - 1.5 oz

Blanton's Bourbon 25.00
Knob Creek 20.00
Woodford Reserve 21.00

Cognac - 1.5 oz

Martell VS 21.00
Martell VSOP 30.00
Hennessy VS 21.00
Hennessy XO 55.00
Remy Martin VSOP 33.00
Remy Martin XO 55.00
Louis XIII 430.00

Tequila - 1.5 oz

Don Julio Reposado 25.00
Don Julio 1942 50.00
Casamigos Blanco 19.00
Casamigos Reposado 23.00
Casamigos Anejo 28.00
Clase Azul Plata 32.00
Clase Azul Reposado 50.00
Clase Azul Gold 175.00
Clase Azul Anejo 200.00
Clase Azul Ultra 350.00
Clase Azul 25th Aniversario 375.00
Clase Azul Día de Muertos 750.00

A complete list of our spirits is also available upon request.

Beer & Cider

Ace Hill Pilsner 10.50
Beau's Lug Tread 10.50
Beau's Nordic Pale Ale 10.50
Collective Arts Hazy State IPA 10.50
Flying Monkeys Crushable IPA 10.50
Mill Street Organic Lager 10.50
Great Lakes Brewery Seasonal Beer 10.50
Flying Monkeys Crushable IPA 10.50
Innis & Gunn Mangoes on the Run IPA 10.50
Heineken 10.50
Peroni 10.50
Samuel Adam's Boston Lager 10.50
Guinness Draft 10.50
Spy Golden Eye Dry Cider 10.50
Beck's Non Alcoholic 5.25

Water

Vellamo Still Water 11.00
Vellamo Sparkling Water 11.00

Feature Drink

Cipriani Bellini – 6 oz
20

Sparkling by the glass - 6 oz.

13th Street, Brut Nature Blanc de Blanc 2020, Niagra 17
Lisetto Prosecco, Veneto 19
Belstar nv Prosecco Rose, Veneto 19
Moet & Chandon Champagne 43
Moet & Chandon Brut Rose Champagne 49

White Wine by the Glass - 6 oz.

Pinot Grigio, La Lot 2022 Trentino-Alto Adige 18
Chardonnay, Vineland Estates 'ONE' 2021 Niagara 17
Riesling, Vineland Estates 'Elevation' 2021 Niagara 18
Sauvignon Blanc, Eradus 2022 Marlborough 19
Chardonnay, Hanging Vine 2021 Lodi 19
Gruner Veltliner, Dam. Wachau 2022 Austria 18
Chenin Blanc, JM Gautier 2022 Vouvray 18
Chablis, Famille Savary 2022 France 28
Chardonnay, Buehler 2019 Con Valley 33
Sauvignon Blanc, Thomas & Fils 2021 Sancerre 36

Rose Wine by the glass - 6 oz.

Weekly Selections - see your server 21

Red Wine by the glass - 6 oz.

Malbec, Catena 2020 Mendoza 18
Cabernet Sauvignon, Vineland Estates 'ONE Red'
2021 Niagara 19
Sangiovese, Vecchia Cantina 2021 Chianti Classico 20
Cabernet Sauvignon, Charles Smith
2021 Columbia Valley 21
Shiraz, Peter Lehmann 'The Barossan' 2020, Barossa 21
Mourvedre, Les Terrasses 2020, Cotes du Rousillon 23
Pinot Noir, Block Nine 'Caidens Vineyard' 2021 California 26
Merlot Chateau Fleur Haut Gausson, 2018 Bordeaux 28
Cabernet Sauvignon, Band of Vintners 2019 Napa 46
Sangiovese, Carpazo 2016 Brunello di Montalcino 56

SPARKLING DRINKS

Focaccia - 9
whipped butter and olive tapenade

Lobster Spoons - 43
lobster tail and vermouth beurre fondue

Wagyu Sliders - 40
bourbon BBQ glaze, black pepper ranch, jalapeno, coleslaw,
American cheddar and haystack onions

Korean Chicken Tacos - 28
gochujang, pickled cabbage, sesame aioli
and avocado

Chili Fried Calamari - 32
peanuts, green papaya salad, fresh herbs
and pomelo vinaigrette

Albacore Tuna Sashimi - 32
ponzu, ginger, chili, cilantro, sesame
and wasabi-avocado puree

Chicken Noodle Soup - 18
roast chicken, mirepoix
and parsley noodles

Frites - 16
citrus garlic aioli

Truffle Frites - 19
Parmigiano Reggiano and truffle aioli

ONE Cobb Salad - 40
chicken breast, egg, bacon, blue cheese, croutons, tomato,
avocado, sherry vinaigrette and creamy garlic dressing

Turkey Reuben - 32
Montreal smoked turkey, apple sauerkraut, cranberry mustard,
Raclette and dark rye

Crispy Tofu Bowl - 32
maple garlic sauce, udon noodle & vegetable stir fry,
sesame, chili and cilantro

Wagyu Fajitas - 52
Mexican dry rub, queso sauce, guacamole, jalapeno crema,
tomatillo salsa, shredded cabbage, Boston Bibb and flour tortilla

Veal Ricotta Meatballs - 37
San Marzano tomato, house made bomba, Parmigiano Reggiano
and garlic cheese bread

Charcuterie - 36
olive, gherkins, grainy mustard and crostini

Cheese Selection - 48
fresh fruit, house made preserves and crostini

Warm Cookies - 16
assorted house made cookies

LATE NIGHT



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

Served from 10PM

Cocktails

The First Word - 2oz

Los Siete Misterios Mezcal, Chartreuse, Aperol,
grapefruit juice
25

The Lux- 3oz

Woodford Reserve bourbon, Luxardo,
sweet vermouth, bitters
25

Pick Me Up Cocoa - 3oz

Baileys, Kahlua, chocolate liquor, mint liquor,
vodka, espresso
25

Pine & Pom Margarita - 1.5oz

Herradura Silver Tequila, pomegranate juice,
pineapple juice, jalapeno, lime juice
25

Snowflake - 2oz

Hendricks Gin, lavender simple syrup,
lemon juice, aqua fava
25

Spiked Spiced Cider

Kraken Spiced Rum, steamed apple cider,
cinnamon syrup
25

Mocktails

Iced Chai Latte

milk of your choice, chai tea, 5-spice syrup
10

Cucumber Basil Gimlet

housemade limeade, cucumber, basil
10

Sangria (Red, White or Rose)

13

Sparkling by the glass - 6 oz.

13th Street, Brut Nature Blanc de Blanc 2020, Niagra	17
Lisetto Prosecco, Veneto	19
Belstar nv Prosecco Rose, Veneto	19
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White Wine by the Glass - 6 oz.

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Chardonnay, Vineland Estates 'ONE' 2021 Niagara	17
Riesling, Vineland Estates 'Elevation' 2021 Niagara	18
Sauvignon Blanc, Eradus 2022 Marlborough	19
Chardonnay, Hanging Vine 2021 Lodi	19
Gruner Veltliner, Dam. Wachau 2022 Austria	18
Chenin Blanc, JM Gautier 2022 Vouvray	18
Chablis, Famille Savary 2022 France	28
Chardonnay, Buehler 2019 Con Valley	33
Sauvignon Blanc, Thomas & Fils 2021 Sancerre	36

Rose Wine by the glass - 6 oz.

Weekly Selections - see your server	21
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Red Wine by the glass - 6 oz.

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Cabernet Sauvignon, Vineland Estates 'ONE Red' 2021 Niagara	19
Sangiovese, Vecchia Cantina 2021 Chianti Classico	20
Cabernet Sauvignon, Charles Smith 2021 Columbia Valley	21
Shiraz, Peter Lehmann 'The Barossan' 2020, Barossa	21
Mourvedre, Les Terrasses 2020, Cotes du Rousillon	23
Pinot Noir, Block Nine 'Caidens Vineyard' 2021 California	26
Merlot Chateau Fleur Haut Gausson, 2018 Bordeaux	28
Cabernet Sauvignon, Band of Vintners 2019 Napa	46
Sangiovese, Carpazo 2016 Brunello di Montalcino	56



BAR SNACKS



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Darby Piquette

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

Served from 11:30AM - 10PM

Lobster Spoons - 43

lobster tail and vermouth beurre fondue

Korean Chicken Tacos - 28

gochujang, pickled cabbage, sesame aioli and avocado

Albacore Tuna Sashimi - 32

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree

Oysters 1/2 dozen - 37

mignonette and horseradish cocktail sauce

Wagyu Sliders - 40

bourbon BBQ glaze, black pepper ranch, jalapeno, coleslaw, American cheddar and haystack onions

Mini Lamb Chops - 46

souvlaki marinade, village salad and tzatziki

Broiled Bay Scallops - 37

herb & garlic butter, parmesan and gremolata

Whipped Feta - 30

peanut salsa macha, crispy chickpeas, lemon, za'atar naan and wildflower honey

Chili Fried Calamari - 32

peanuts, green papaya salad, fresh herbs and pomelo vinaigrette

Hudson Valley Foie Gras - 52

seasonal accompaniments

Flautas - 36

crispy corn tortillas, jackfruit carnitas, frijoles, plant-based cheddar, tomatillo salsa, chipotle-coconut crema and jalapenos

Chicken & Waffles - 30

buttermilk fried chicken, mini Belgian waffles, hot sauce, honey and whipped butter

Wagyu Pogos - 24

honey mustard, ketchup and street corn relish

Veal Ricotta Meatballs - 37

San Marzano tomato, house made bomba, Parmigiano Reggiano and garlic cheese bread

Steak Tartare - 37

classic seasonings, quail egg and crostini

Wagyu Fajitas - 52

Mexican dry rub, queso sauce, guacamole, jalapeno crema, tomatillo salsa, shredded cabbage, Boston Bibb and flour tortilla

Caviar Service - MP

creme fraiche, egg yolk, chive, toast points and blinis

Cheese Selection - 48

fresh fruit, house made preserves and crostini

Charcuterie Board - 36

olive, gherkins, grainy mustard and crostini

Onion Rings - 16

chili aioli

Frites - 16

citrus garlic aioli

Truffle Frites - 19

Parmigiano Reggiano and truffle aioli

Cocktails

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grapefruit juice
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sweet vermouth, bitters
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