

GET IN GEAR

PRE-RUN BREAKFAST

KAEDAMA

BACON & EGG MAZEMEN // udon noodles, carbonara sauce, bacon, edamame, soft boiled egg, scallions, togarashi

TOKYO BREAKFAST POTATOES // breakfast potatoes, togarashi mayo, sweet sriracha glaze, nori, sesame seeds, bonito flakes

ABRUZZO

STEAK AND EGG ANY STYLE // 6 oz. grilled NY strip steak, eggs cooked to your liking and breakfast potatoes

HEIRLOOM TOMATO OMELETTE // 3 farm fresh eggs, heirloom cherry tomatoes, fresh basil, burrata cheese, breakfast potatoes

AVOCADO TOAST // Our Chefs take toasted pugliese bread and top it with smashed avocado, radish, calabrian chile oil, and a sunny side egg

POPPY'S (LITTLE PURSE)

BIG POPPY // red onions, tomato, caper, cream cheese, Smoked Salmon, sesame bagel

CARB-UP WITH A PRE-RUN DINNER

ABRUZZO

SPAGHETTI POMODORO // De Cecco spaghetti, with Italian-style tomato sauce made from San Marzano tomatoes, fresh basil, grated parmesan, and EVOO

DUCK FAT POTATOES // crispy fingerling potatoes, rosemary salt, mustard oil

HAPPY CLAM

PENNE A LA VODKA // penne pasta, vodka pomodoro sauce

CLASSIFIED

ROSEMARY SHRIMP CAPELLINI // Sautéed Rosemary Marinated Shrimp, Garlic, White Wine, Tomato Sauce, Blistered Cherry Tomatoes, Basil, tossed with Capellini pasta, finished with calabrian chili oil

FORNO MAGICO

CAPRICCIOSA PIZZA // Tomato sauce, fresh mozzarella, sliced artichokes, mushrooms, prosciutto di parma, fresh basil, extra-virgin olive oil

MUSHROOM SAUSAGE PIZZA // Crumbled sausage, sliced mixed mushrooms, tomato sauce, fresh basil, extra-virgin olive oil

RUNNER ON THE GO

WORLD NECTAR

THE CHAMPION JUICE // Apple, Cucumber, Kale, Fresh Ginger

WORLD NECTAR SMOOTHIE BOWL // strawberry, banana, peanut butter smoothie topped with strawberry, banana, granola, coconut, honey

WABI SABI

BULGOGI BEEF RICE BOWL // Korean-style marinated sliced steak, broccoli, onions, kimchi, scallions

CUSTOM BURGER

BACON DOUBLE CHEESEBURGER // American and Swiss cheese, applewood smoked bacon, custom sauce

SPLURGE MEAL

CLASSIFIED

COLORADO RACK OF LAMB // Pistachio crusted rack of lamb is served with butternut squash purée and shaved Brussels sprouts in a red burgundy demi glace

SAISON

ROAST CHICKEN // Whole spring chicken roasted with baby bunch carrots, baby fennel, potatoes, and rosemary sprigs in natural pan jus and fresh parsley

10 OZ FILET MIGNON // USDA prime, center-cut beef tenderloin, creamy peppercorn au poivre sauce

ABRUZZO

WHOLE GRILLED BRANZINO // Market green salad, lemon

VANGUARD

SCALLOPS // tri-colored cauliflower, carrot, ginger, chives, maldon sea salt

HEALTH-CONCIOUS LUNCH/DINNER OPTIONS

HAPPY CLAM

COBB DIMAGGIO SALAD // Jumbo Dungeness crab meat, mixed greens, bacon, chopped roma tomatoes, crumbled blue cheese, diced avocado, diced hard-boiled egg. Red wine vinaigrette

VANGUARD

STEAK SALAD // romaine lettuce, marinated flank steak, red onion, tomato, bacon lardons, cilantro and blue cheese dressing

SAISON

ROASTED SALMON // pan-roasted Atlantic salmon is served skin-on with grilled jumbo asparagus, an artichoke emulsion, sun dried tomatoes, and a fresh basil and mint pesto sauce

ROAST CHICKEN // Whole spring chicken roasted with baby bunch carrots, baby fennel, ratte potatoes, and rosemary sprigs in natural pan jus and fresh parsley

FOR THE CHEAT MEAL

VESPER

CUBAN SANDWICH // Pork, Ham, Swiss, Pickles, Mustard, Cuban Roll

WANDERLUST

FRIED ONION BURGER // twenty-one day aged dry strip loin, toasted brioche bun, onion strings, applewood smoked bacon, white cheddar cheese, BBQ Sauce, french fries

CLASSIFIED

NY Steak Sandwich // Grilled 10 oz Hanger Steak, Swiss, Oven roasted tomatoes, frizzled onions, fries



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