

craft coffee
Ascension
wine + food

start small black rooster bakery
european-style pastries

espresso cruffin (weekend only) levitate espresso filling, seasonal cruffin: ask your server	5
french croissant add butter + jam .5	3.5
muffins ascension banana bread recipe, fresh blueberry	3.5
black rooster croissants chocolate, almond	4.5
blueberry lemon scone	4

fresh-baked h&h bagels proudly serving NYC since 1972

plain or everything	2.5
with plain cream cheese	3
with house-made veggie lovers, honey cinnamon, or sun-dried tomato + bacon cream cheese	3.5

light start

almond-coconut granola local honey, greek yogurt, fresh berries	8
the sunrise bowl <small>gf df</small> roasted paleo nut mix, coconut yogurt, passion fruit puree, banana, berries, toasted coconut	9
coconut-chia seed pudding <small>gf df v</small> banana, berries, roasted paleo nut mix, passion fruit puree	9
the original avocado toast hippie toast, whipped ricotta, poached eggs, cilantro, roasted pepper salad, feta, lemon vinaigrette	11

all-day brekky

simple brekky cage-free eggs your way, bacon, hippie toast, sweet potato-yukon hash, jam and butter	10
bacon + egg protein brekky <small>gf df k</small> roasted mushrooms, avocado, blistered cherry tomatoes	12
a-bar-n wagyu pastrami hash <small>gf</small> sunny-side up egg, roasted red pepper blend, caramelized onion, sweet potato-yukon hash, scallion	11
pane aria benedict black forest ham, swiss cheese, heirloom tomato, poached eggs, brown butter hollandaise, sweet potato-yukon hash	12
ascension omelette cage free eggs, jack cheese, sweet potato-yukon hash, choice of: black forest ham 12 veggie: mushroom, arugula, tomato, onion 11	

brekky sammies choice of bagel or croissant

<i>add sweet potato-yukon hash to any brekky sammie</i>	3
bacon + egg + cheese applewood-smoked bacon, sun-dried tomato aioli	9
sausage + cheddar eggs, sun-dried tomato aioli	9
veggie sammie eggs, white cheddar, avocado, mixed greens, sun-dried tomato aioli	9
aussie bacon + egg roll australia's recovery breakfast. sunny-side up egg, bacon, aussie bbq sauce, mayo, brioche bun	8
downunder double: double bacon, double egg	add 4

craft sammies paired with frites
or house salad

chicken manchego pane aria heirloom tomato, arugula, sun-dried tomato aioli	12
wagyu beef reuben a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye	13
spicy italian pane aria soppressata, mortadella, arugula, tomato, giardiniera, boursin, black pepper aioli	12
ham + cheese melt white cheddar, manchego, brie, caramelized onion, raspberry jam	10
grilled cheese white cheddar, manchego, brie, sourdough	9
brunch burger white cheddar, bacon, caramelized onion, house pickle, arugula, spicy ranch, frites <i>add fried egg 1.5</i>	14
fried chicken sammie house pickles, spicy ranch, buttered brioche, frites	12
the half & half half sandwich with choice of house or caesar salad (brunch burger and fried chicken sammie not included)	10

salads + bowls

add chicken	4
the hippie bowl <small>v</small> ancient grains, roasted sweet potatoes, kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette	11
latin chicken + grain bowl avocado, roasted pepper, pepitas, cilantro, kale, pickled red onion, manchego, spicy chipotle vinaigrette	12
tuscan kale salad <small>gf</small> romaine, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette	11
chicken caesar salad romaine, parmesan, soft boiled egg, croissant croutons	12

sides bacon or sausage 3 | two eggs 3 | toast 3 | avocado 2 | fruit 5 | sweet potato-yukon hash 3

18% gratuity added for parties of 8 or more.

brekky
lunch
nosh all day

craft coffee
Ascension
Wine + food

craft
coffee
wine all day

elevating the coffee experience one cup at a time

craft coffee			lattes		
	reg	lg		reg	lg
ascension brew	2.75	3	latte hot or iced	4.5	5
espresso	3		mocha latte hot or iced	5	5.5
espresso tonic	4.5		matcha latte hot or iced	5	5.5
café au lait	3	4	✿ pear matcha latte caramel add espresso +1	5	5.5
cappuccino	4		bhakti chai latte hot or iced	5	5.5
macchiato	3.5		lavender latte	5	5.5
flat white	4		salted caramel mocha latte	5	5.5
keto	5		cardamom bee hot or iced	5	5.5
americano hot or iced	3.5		shroom latte organic spice blend, adaptogenic mushrooms, almond milk, maple add espresso +1	5	5.5
cortado hot or iced	4		✿ white chocolate peppermint latte hot or iced	5	5.5
pour overs			golden milk latte spiced turmeric, vanilla, hemp milk add espresso or matcha +1		
please allow 4-5 minutes for steeping			syrrups: vanilla, sf vanilla, caramel, chocolate, white chocolate, lavender, cardamom, hazelnut		
premium	5		seasonal cortado flight 12 experience a selection of Ascension specialty drinks		
reserve	6		cold brew		
cup of excellence/rare	mkt		craft cold brew 3.5 4		
roastery notes			salted vanilla cream 4 4.5		
Our award-winning, small-batch coffees are sourced globally, roasted locally and carefully poured by our team. See chalkboard for country of origin, roast and tasting notes.			doki doki 4.5		
classic tea			Doki-doki comes from the Japanese word that refers to the sound of a beating heart. This kyoto-style cold brew is the earliest known process for producing cold brew coffee, dating back to the 1600's.		
english breakfast currant, caramel, malty	2.5	5	wine + brunch		
earl grey calabrian bergamot, floral			mimosa orange, grapefruit 4 12 carafe		
jade cloud lively, fresh			aperol spritz 7		
jasmine delicate blossom, enchanting			bloody mary 7		
chamomile lemon verbena, spearmint, calming			paloma 8		
peppermint aromatic, soothing			house wine 8 32		
this + that beverages			5th generation australian family wine maker angove chardonnay or shiraz		
house tropical iced tea	2.5		sparkling		
sweet iced tea simply sweet, lemon-hibiscus	3		ruffino prosecco - 187ml italy 8		
sparkling / still water	2.5		juve camps cava brut rosé, spain 10 40		
fresh juices lemonade, orange, grapefruit	3		whites		
sodas	2.5		bieler pere et fils rosé, aix en provence 9 36		
hot chocolate steamed milk, chocolate	3.5		drylands sauv blanc, new zealand 10 40		
frappes	5		simi chardonnay, sonoma 9 36		
chocolate, vanilla, white mocha, caramel, matcha, lavender			reds		
			roco pinot noir, willamette valley 11 44		
			maal biutiful malbec, argentina 10 40		
			seven falls cabernet sauvignon, wa 9 36		
1/2 PRICE WINE BOTTLES					
sunday-thursday after 3pm					
ask your server for a full wine bottle and cocktail menu					