

## Brunch Prix Fixe

**\$39.99** (tax and gratuity not included)

**Choice of Entree + Unlimited (1 1/2 Hours)**  
Cocktails, Beer and Wine

### entrée

#### Breakfast Burrito

scrambled eggs, black beans, Spanish rice, guacamole, Mexican chorizo, fresh mango-garden vegetable salsa, Monterrey jack cheese, green onions, whole wheat tortilla; mixed baby green salad

#### Mayan Eggs

crispy corn tortillas, black beans, Spanish rice, melted Monterey Jack, guacamole, green onions, ranchero sauce, sweet plantains

#### Paleo "Toast" (GF)

poached eggs, smoked salmon, avocado, cucumbers; on roasted sweet potato discs; served w/ mixed baby greens

#### Chopped Green Salad

kale, romaine, baby spinach, mesclun, radicchio, roasted corn, butternut squash, feta, red peppers, chopped tomatoes, herbed croutons, herb balsamic vinaigrette  
w/ choice of marinated tofu (VG) or roasted chicken

#### House Made Brioche French Toast (VG)

100% pure Vermont maple syrup, caramelized bananas, fresh seasonal berries

#### Grilled Natural Angus Beef Burger

(chuck, short rib, brisket blend) potato bun, lettuce, tomato, pickles, white organic American cheese, hand cut fries

(V) Vegan

(GF) Gluten Free

(VG) Vegetarian



### Drinks Cocktails

Mimosa, Bloody Mary, Housemade Sangria,  
Classic Margarita

#### Grapefruit-Serrano Margarita

house infused serrano pepper tequila, fresh squeezed grapefruit juice, agave syrup, fresh lime juice

#### Hibiscus Margarita

house infused hibiscus flower tequila, splash of cranberry juice, agave syrup, fresh lime juice

### Wine

**Rosé La Vidaubanaise - Côtes de Provence (Certified Organic)** Provence, France '17

**Sparkling** Henry Varney Blanc de Blancs Brut, Loire Valley, France N.V.,

**Malbec** Jelu Estate; Zonda Valley, San Juan, Argentina 2014

**Sauvignon Blanc** Virginie Taunt; Marlborough, New Zealand 2017

### Beer

**Shiner Bock** 16oz can, **Corona Extra, Tecate, Bud Light,**

## HOUSE RULES

-Please enjoy one drink at a time.

-You can choose any Drink from our brunch prix fixe, not forever (unfortunately!). Only ONE and a Half HOURS.

- Everyone at the Table must order the prix fixe option.

- No drinks are allowed outside the restaurant.

- Management reserves the right to discontinue serving any patron at any time.

-If one person gets cut off, so does the rest of the your table.

**Please drink Responsibly.**

**HAVE FUN and ENJOY!**



B E A M

Events @  
The "I" Beam Lounge

Spring Natural's lower level can accommodate private events for 20 to 120 guests and includes a dedicated bar, banquette seating, projector screen and lounge areas.

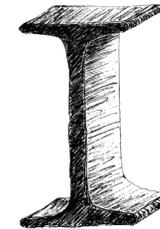
Spring Natural is a perfect location to hold your special event, from full sit down dinners to buffets and cocktail parties.

Our team is happy to work with you in customizing a memorable event.

Please contact us at:  
[Contact@Springstreetnatural.com](mailto:Contact@Springstreetnatural.com)  
212-966-0290



Brunch @  
The "I" Beam Lounge



B E A M

Every Saturday & Sunday  
10:30am - 3:45pm

Only Available in our Downstairs Dining Room.