

# breakfast



## baked goods

	Large	Baby
Apple Turnover	2.50	1.20
Muffins (some recipes since 1993)	2.60	1.20
- Corn (Mixed Berry)		
- Oat Bran (Mixed Berry, Raisin)		
- Blueberry		
- Bran (Mixed Berry, Raisin)		
- Apple Cinnamon		
- Banana Nut		
-Chocolate Chip		
Croissants	2.40	1.20
Chocolate Croissants	2.50	
Banana-Berry Loaf		1.95
Traditional Scones (mixed by hand)	2.50	1.20
- Cranberry Almond		
- Blueberry Vanilla		
- Cinnamon Raisin		
- Chocolate Chip		
Bagelry (No charge for toasting)		
- Butter		1.05
- Cream Cheese		1.50
- Veggie Cream Cheese		1.60
- Smoked Salmon Cream Cheese		2.75
- Scallion Cream Cheese		1.60

If there is anything else you might want just ask, we have most ingredients

## cold

Yogurt Varieties		
-Yogurt Burst - Acai & Blueberry Greek Yogurt · Baobab Pulp · Sea Salted Golden Pineapple · Agave Pumpkin Seed Brittle		5.00
-Dannon Light & Fit (flavors vary)		1.85
-Fage Greek Yogurt (with Honey or Strawberry)		2.95
-Certe' Yogurt Parfait (Strawberry, Vanilla or Low Fat Plain)		3.95
Açaí Bowl		10.00
Acai Puree, Steel Cut Oats, Agave, Granola, Berries Banana, Unsweetened Coconut, Sunflower Seeds (Vegan)		
Apple Pie-Fait	lrg 3.95	sm 2.50
Cold Steel-Cut Oatmeal · Quinoa · Vanilla Yogurt · Sautéed Apples		
Whole Seasonal Fruit		P/A
Fruit Salad with Cottage Cheese		3.95 add 1.50
Berry Cup (based on availability)		5.95

# hot breakfast



## eggs

Egg Sandwiches (Any Way)	2.95
- Scrambled · Fried · Egg Whites	
- With Bacon · Ham · or Chicken Sausage	add 1.00
- With Cheese, Tomato or any non-meat	add .95
Egg Platter, Any Way	5.50
Comes with Choice Turkey Bacon · Bacon · Ham · Chicken Sausage · with Home Fries & Toast	
Fluffy Omelettes, Your Way (Whites or Regular & Any Filling)	6.45
· with Home Fries & Toast · Choice of Bacon, Sausage, Ham, Chicken Sausage	add 1.00

## breakfast panini

Egg McTe	3.95
Choice of - Cheese · Bacon · Chicken Sausage · English Muffin	
Egg White McTe	3.95
Alpine Lace · Spinach · Tomato · Whole Wheat English Muffin	
Steak & Eggs	4.95
Sirloin · Aged Cheddar · Certé Flatbread	
Parissienne	4.75
Ham · Gruyere · Croissant	
Tuscan	4.25
Eggs · Peppers · Fresh Mozzarella · Salami · Semolina Hero	
Los Cabos	4.25
Eggs · Mexican Omelette · Jack Cheese · Chipotle · Pressed Tortilla	

## breakfast specialties

Cheesecake French Toast	5.95
Challah · Cheesecake filling · Fresh Strawberries · Vermont Maple Syrup	
Belgian Waffles	4.95
Vermont Maple Syrup	
ADD Fresh Fruit & Yogurt	add 2.00
Buttermilk Pancakes	4.95
Blueberry · OR Banana	add 1.00
Frittata of the Day	4.95
Call for Daily Variety · Sliced Tomato · Mini Roll	
Huevos Rancheros	5.50
2 Eggs cooked in Vegetable Chili · Avocado · Smoked Paprika · Corn Tortilla	
Classic Eggs Benedict	4.95
Poached Eggs · Griddled Canadian Bacon · Hollandaise · Toasted English Muffin	
Smoked Salmon Benedict	5.95
Poached Eggs · Smoked Salmon · Hollandaise · Chives	
Carlito's Benedict	4.95
Poached Eggs · Pulled Pork & Bacon · Chipotle Aioli · Mini Pancake	
Florentine Benedict	4.95
Poached Eggs · Sautéed Spinach · Thinly Sliced Tomato · Coarse Sea Salt · Fresh Ground Pepper	
Breakfast Fried Rice	6.25
Poached Egg · Brown Rice · Skillet Potatoes · Sage Sausage · Scallion · Green Veggies	
Steel Cut Irish Oatmeal	3.25
Toppings (each)	add .75
Flax Seeds · Granola · Dried or Fresh Fruit · Walnuts · Sliced Almonds · Fresh Apples · Raisins · Brown Sugar · Cinnamon	
Oatmeal Compositions -Toppings	7.00
Nuts & Bolts · Apple Pie · PB&J · Eggs & Bacon	

# beverages



## coffee

Coffee		1.55	1.75
Cold Brew	3.75	5.25	7.00
Flavored Coffee		1.75	2.00
Iced Coffee		1.95	2.25
Black Tea		1.55	2.75
Espresso		2.25	3.90
Cappuccino & Iced Cappuccino		2.25	3.95
Hot Chocolate		2.75	3.25

## water & juices

Poland Spring		1.75
Fiji		2.50
Essentia Water		2.95
WTRMLN Water		5.00
Aquafina		2.50
Rochetta Sparkling		1.95
San Pellegrino Flavored		2.90
Vita Coco		3.20
Orange Juice Fresh Squeezed	2.60	3.20
V-8		2.20
Bai 5		3.25

## cold teas

## soft drinks

Honest Tea	2.30	Coke & Pepsi	1.85
Teas Tea	2.30	Boylan Sodas	2.80
Nantucket	2.60	Vifamin Water	2.30
Certe' Red Velvet Tea	2.60	Snapple	2.30
J.G.D. (Green Veggie Tea)	1.95	Gatorade	2.30
Kombucha	5.00	20 oz Soda	2.50
		Hal's NY Seltzer	2.30

# desserts



Valrhona Brownie	2.75
Fudgey · French Guanaja Chocolate · just a little goes a long way	
Fresh Squeezed Lemon Bar	2.35
Linzer Bottom · White Streusel Top	
Milk & Cookies	3.25
Soft Chocolate Chip Cake · Vanilla Crème Filling · Sandwich	
Apple & Wild Lingonberry Pie	3.95
Saufeed Spiced Apples · Lingonberries · Pate Sucree	
Pumpkin Tres Leches	3.95
Condensed Milk · Whipped Cream · Pumpkin Custard · Gingerbread Crust	
Brownwich	3.45
Valrhona · Chocolate Cookies · Marshmallow Fondue · Sandwich	
Pizza by Certe' Tiramisu	3.95
Made at PBC · NY State Mascarpone · House Made Lady Fingers	
Assorted Cookies	3.75
5 Cookies · Chocolate Chunk · White Macadamia · Oatmeal Raisin · Butter Pecan · Triple Chocolate	
Red Velvet Spiral	2.75
Sweetened Cream Cheese Filing · Ground Pecan Exterior	
Panna Cotta	3.45
Vanilla Coconut Gelato · Raspberry Puree · fresh Peaches	

# certé

We don't just sell food... we sell certainty.

## 2018 fall / winter menu

retail / pick-up

Phone: 212-397-2020  
Fax: 212-397-0002

20 West 55th Street  
(between 5th and 6th Avenues)  
New York, NY 10019

For Delivery Menu visit  
[www.certenyc.com](http://www.certenyc.com)

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seamless grubHub

# kettle soups



6.00 (12oz.)

All Soups made 30 feet from where they are served with only fresh, unprocessed ingredients

**Chicken Vegetable**  
Pulled Chicken · Chicken Stock · Vegetables · Aromatics

**Classic French Onion**  
Onions · Veal & Chicken Stock · Aromatics · Three-Cheese Crostini Melt (Gruyere, Provolone, Grana Padano )

**Vegetable Chili**  
Beans · Vegetables · Tomato Stock · Aromatics

**SlowRo Butternut Squash**  
Butternut Squash · Vegetable Stock · Aromatics

**Beefy Barley**  
Beef · Barley · Veal Stock · Aromatics

**Drunken Cauliflower**  
Cauliflower · Cheddar · Ale · Vegetable Stock · Aromatics

**Arthur Ave Stew**  
Escarole · White Beans · Fennel Sausage · Chicken Stock · Aromatics

**Tomato Tortilla**  
Served with crispy Tortilla Strips

**Lentil on the Lamb**  
Lentil · Merguez Sausage · Chick Peas · Aromatics · Moroccan Spices

**One Potato, Two Potato**  
Potato Leek Pureé · Vegetable Stock · Potato Medley · Aromatics

**Shrooms**  
Mushrooms · Orzo · Spinach · Mushroom Stock · Aromatics

**Tolucan Black Bean**  
Turtle Beans · Mirepoix · Chorizo · Chicken Stock

Yes, We will have "Cream less" Lobster Bisque (\$7.00) On Fridays!

**ar·o·mat·ics:** To aid in enhancing flavor. Examples being Carrots, Celery, Onions, Leeks, Herbs & Spices. Certe' defines aromatics as any natural substance that is used to give flavor

- Some inconsistencies may occur depending on what nature gives us. Be aware that when making Soups from scratch, we may miss a bone or shell.

Any questions please do not hesitate to inquire

# salads



## choose your top

Price includes a top and a bottom

**Salmon** 12.00  
Honey Lime Glaze · Plancha Seared

**Tuna Salad** 9.00  
Celery · Carrots · Dill · Touch of Mayo

**Sirloin** 12.00  
Soy Ginger Glazed · Roasted · Sliced

**Cobb Sprinkle** 11.00  
Diced Chicken · Bacon · Bleu Cheese · Avocado · Tomato · Cucumber

**Fresh Turkey Salad** 9.00  
Apples · Celery · Parsley · Dried Cranberries · Touch of Mayo

**Five-Grain & Legume Sprinkle** 9.00  
Red & White Quinoa · Black Beans · Edamame · Green Lentils · Wild Rice and others

**Chicken Milanese** 10.00  
Pounded Breast of Chicken · Crisp Bread Crust · Parsley · Pecorino

**Fava Falafel** 9.00  
Chick Peas · Fava · Brown Rice · Quinoa · Aromatic

**Shrimp a la Plancha** 13.00  
Smoked Paprika Sea Salt · Olive Oil · Parsley · Hint of Garlic

**Chicken Breast A la Plancha** 10.00  
Citrus Herb Marinade · Olive Oil · Kosher Salt · Fresh Pepper

**Breast of Duck** 12.00  
5 Spiced Rubbed · Medium · Pan Roasted

**Roasted Sea Salt & Basilized Vegetables** 9.00  
Varies daily according to seasonality, quality and value

**Cheffy Salad** 11.00  
Black Forest Ham · Roasted Turkey · Rare Roast Beef · Cheddar · Swiss · Brie

## choose your bottom

Prices are based on topless bottoms  
(All with House Mixed Greens)

**Nicoise** 7.00  
Tomatoes · Haricot Vert · Hard-Boiled Eggs · Olives

**Thai** 8.00  
Jasmine Coconut Rice Balls · Cucumber · Pickled Julienne Vegetables · Cilantro

**Taco** 8.00  
Crispy Tortilla · Tomato · Corn · Black Bean Puree · Jack Cheese · Avocado

**Caesar** 7.00  
Romaine Hearts · Grana Padano

**Waldorf** 7.00  
Sliced Apples · Celery · Dried Apricots · Candied Walnuts

**Simple** 7.00  
Cucumber · Tomato · Julienne Vegetables · Endive · Enoki Mushrooms

**Greek** 7.50  
Mixed Greens · Feta · Mixed Olives · Cucumber · Tomato · Grape Leaves

**Cheese Sprinkle** add 1.00  
Cheddar, Fresh Mozzarella, Goat Cheese, Swiss, or Bleu Cheese

**Chopped** add 1.00  
Extra service applies to any salad of your choices

## choose your dressing

Dressings Made on Premises	Balsamic Pudding · Sun-Dried Cherry Vinaigrette · Dijon Vinaigrette · Lime Vinaigrette · Caesar · Bacon Vinaigrette · Broken Lemon Vinaigrette
Dressings NOT Made on Premises	Ranch · Bleu Cheese · Russian · Fat-free Italian · Fat-free Ranch

# sandwiches



## hot

For 'pressed', please specify

**Samirwich (named after the one & only)** 8.00  
Chicken a la Plancha · Baby Arugula · fire-roasted Peppers · fresh Mozzarella · Balsamic Vinaigrette · Grilled Flatbread

**Grilled Chicken Pesto** 8.00  
Fresh Mozzarella · Pesto Drizzles · sliced Tomato · Panini or Baquette  
As a Panini add 1.00

**NYC Cubano** 9.00  
Pulled, Garlic-roasted Pork · Prosciutto · Pickled Hot Peppers · fresh Mozzarella · Pineapple Mustard · Pressed Portuguese Roll

**Thanksgiving Dip** 9.00  
Fresh Roasted Turkey · Cornbread Stuffing · Mashed Potatoes · Cranberry Glaze · Gravy Dip · Certe' Flatbread

**Certe' Cheesesteak** 9.00  
Shaved Beef · Caramelized Onions · Veal Stock · Certe' 5-Cheese Sauce · Baquette

**Chicken Saltimbocca** 9.00  
Chicken A la Plancha · Prosciutto · fresh Mozzarella · Spinach · Lemon Caper Aioli · Baquette

**Burger** 9.00  
House-Ground (Brisket, Short Ribs, Chuck) Grass-Fed Beef  
OR House-Ground Free-Range Turkey Any way you like

With Fries add 2.00

**K-Town Burger** 9.00  
Bulgogi Marinated Salmon · Cooked a La Plancha · Kimichi Mayo · Pickled shredded Cucumber & Radish

**Fava Falafel** 8.00  
Black Bean Puree' · Hummus · Grilled Flatbread · Chopped Lettuce · Avocado · Tomato

**Corned Beef Reuben** 9.00  
First-cut Corned Brisket · Sauerkraut · Russian Dressing · Swiss Gratin w/o Reuben 7.00

## cold/room temperature

**Glazed Sirloin** 10.00  
Soy Ginger-Glazed Sirloin · Crispy Onions · Romaine · Certe' Flatbread

**Cindy's Bahn Mi** 10.00  
5-Spiced Duck Breast · Pickled Vegetables · Cilantro · Hoisin · Sriracha · Toasted Baquette

**THE...BLT** 7.00  
Crisped Bacon · Bacon Vinaigrette soaked Romaine · Bacon Roast Tomato · Bacon Maple Glazed Brioche

**Torta** 10.00  
Grass-Fed Sirloin · Queso Fresco · Avocado · Black Bean Puree' · Tomato · Jalapeño · Red Onions · Soft Roll ·

**Godfather** 9.00  
Prosciutto · Genoa Salami · Mortadella · Capicola · fresh Mozzarella · Provolone · Romaine · Roasted Peppers · Semolina

**Smoked Salmon Club** 9.00  
Smoked Salmon · Crisped Salmon Skin · Arugula · Roasted Tomato · Roasted Garlic Aioli · Capers

**Chicken Milanese** 9.00  
Crisped Chicken Cutlet · fresh Mozzarella · Tomato · Sea Salt · fresh Pepper · Balsamic Dressing · Grilled Baquette

**Turkey & Apple Salad** 9.00  
Celery · Parsley · Dried Cranberries · touch of Mayo · Grilled Brioche Bun

**Vegan Club** 9.00  
Smashed Avocado · sliced Plum Tomato · shredded Spinach · Black Bean puree · sea salted Cucumber · 7 Grain Toast

**Buttermilk Fried Chicken Thigh** 9.00  
BBQ Glaze · shredded Cucumber · Ranch dressing · Brioche

# chalkboard



\$10 CHALKBOARD  
Entrée & 2 Sides OR 4 Sides

## monday

Entrees	Sides
· Chicken Milanese	· Roasted Potatoes & Carrots
· Citrus Glazed Salmon	· Stuffed Mushrooms with Spinach
· Eggplant Parmigiana	· Sauteed Broccoli
· Chicken Francese	· Steamed Vegetables

## tuesday

Entrees	Sides
· Adobo Pork Shoulder	· Brown Rice, Corn & Beans
· Vegetable Fajitas	· Wild Mushroom & Truffle Flautas
· Bass Fish Tacos	· Seared Zucchini with smoked Chili Lime
· Jerk Chicken Thighs	· Vegetable Fajita

## wednesday

Entrees	Sides
· Butternut Squash Cannelloni	· Warm Spiced Acorn Squash
· Beef Brisket	· Spinach Mashed Potatoes
· Fresh Roasted Turkey	· Oven Roasted Brussel Sprouts
· Salmon au Poivre	· Sweet Potato O'Brien

## thursday

Entrees	Sides
· Rosemary & Sea Salted Roasted Salmon	· Sautéed Escarole & Parsnips
· Braised Turkey Meatballs	· Brown Rice, Lentils & Mushrooms
· Tuscan Chicken 'Under Brick'	· Mashed Cauliflower with Olive Oil & Sea Salt
· Irish Stew	· Crisped Broccoli
· Butternut Squash Cannelloni	

## friday

Entrees	Sides
· Jonah Crab Cake	· Potato Pancakes
· Shrimp Paella	· Spaghetti with Pumpkin Seed Pesto
· Chicken Parmigiana	· Zucchini Baccatini

## everyday entrees & sides

Entrees	Sides		
· Quiche Florentine	9.00	· Five Grain & Legume Salad	5.00
· Quiche Lorraine	9.00	· Pasta Salad of the Hour	4.00
· French Onion Quiche	9.00	· Roasted Sea Salt & Basilized Vegetables	5.00
· Vegetable Lasagna	10.00	· Potatoes Wedge Fries	3.00
· Adult Mac 'n Cheese	8.00		