

Fabiane's

142 North 5th Street 11211 · +17182189632 · Updated: Jan 14, 2026

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BRUNCH 14

Steak and Eggs	\$24.00
2 sunny side up eggs with French fries	
Baked Organic Eggs with Tomato & Feta	\$10.00
Baked Organic Eggs with Prosciutto, Scallions & Cheddar	\$13.00
Baked Organic Eggs with Smoked Salmon, Scallions & Potatoes	\$14.00
Fabiane's Scrambled Eggs	AVAILABLE OPTIONS
Soft and creamy organic scrambled eggs with Emmental Cheese, side of house potatoes with julienne of bell peppers and onions	
	\$14.00
	Bacon: \$2.00
Eggs Benedict	AVAILABLE OPTIONS
with Canadian bacon, poached eggs, English muffin, baby spinach, and hollandaise sauce garnished with house potatoes on the side	
	\$15.00
	Salmon: \$1.00
Quiche of the Day with Fresh Salad	\$14.00
Egg custard baked in the savory dough with season vegetables	
Bagel with Smoked Nova Scotia Salmon, Cream Cheese	\$13.00
Waffle Sandwich	\$14.00
Fabiane's waffle, scrambled eggs, Emmental cheese, maple syrup	
Avocado Toast & Poach Egg	AVAILABLE OPTIONS
Whipped avocado served on 7-grain toast, lightly poached egg, chili flakes	
	\$13.00
	Bacon: \$2.00
Acai Bowl with House Made Granola, Berries, Banana & Coconut Flakes	\$12.00
Rolled oats, nuts, honey, short fruit	
Organic Yogurt with Granola, Fruits & Berries	\$11.00
Rolled oats, nuts, tropical melon, short fruit	
Hazelnut Waffles with Fresh Strawberries & Whipped Cream	\$14.00
Fabiane's French Toast with Fresh Strawberries & Whipped Cream	\$15.00

SANDWICHES 9

Tomato Mozzarella & House Made Pesto

AVAILABLE OPTIONS

\$12.00

Prosciutto: \$2.50

Tuna Sandwich

\$13.00

Finely chopped celery, red onions, mayo, capers tossed with tuna served on baguette

Croque Monsieur

AVAILABLE OPTIONS

Black forest ham, emmental cheese, Dijon mustard & bechamel

\$13.00

Egg: \$2.00

Chicken Cranberry & Walnuts

\$14.00

Sun-dried cranberries, walnuts tossed with Bell Evans chicken & mayo

Fried Chicken & Coleslaw, Chipotle Mayo

AVAILABLE OPTIONS

Deep-fried organic chicken breast, seasoned cabbage slaw, chipotle

\$16.00

Fries: \$2.00

Truffle Fries: \$2.50

Pecorino Fries: \$3.50

Angus Beef Burger with Fries & Caramelized Onions

AVAILABLE OPTIONS

100% ground pure Angus, pan sautéed onions, white cheddar, chipotle mayo

\$16.00

Fries: \$2.00

Truffle Fries: \$2.50

Pecorino Fries: \$3.50

Fabiane's Organic Salmon Burger

AVAILABLE OPTIONS

Minced fresh organic salmon mixed with bell peppers, red onions, scallions & fresh herbs

\$17.00

Fries: \$2.00

Truffle Fries: \$2.50

Pecorino Fries: \$3.50

BBQ Pull Pork Sandwich

AVAILABLE OPTIONS

(Monterey jack cheese) Served with salad

\$14.00

Fries: \$2.00

Truffle Fries: \$2.50

Pecorino Fries: \$3.50

Turkey Burger

AVAILABLE OPTIONS

Pepper Jack cheese, roasted red pepper and Chipotle mayo Served with fries

8oz: \$16.00

Fries: \$2.00

Truffle Fries: \$2.50

Pecorino Fries: \$3.50

SALADS 6

Seasonal Salad

\$12.00

selection of seasonal greens and vegetables

Fabiane's Caesar Salad

Fabiane's take on the classic American salad

AVAILABLE OPTIONS

\$14.00

Chicken: \$2.00

Tuna Niçoise Salad

\$16.00

A combination of fresh mesclun salad, drained water-packed tuna, organic boiled eggs, roasted tomatoes, string beans, potatoes, black olives, and anchovies, mixed with homemade dressing and croutons

Cobb Salad

\$17.00

Tender chicken breast, chopped ripe avocado for creaminess, crispy smoked bacon, perfectly boiled organic egg, crumbled blue cheese, tangy grape tomatoes & romaine salad, making way for a mustard shallot vinaigrette

Greek Salad

\$14.00

Baby romaine lettuce, feta cheese, kalamata olives, cherry tomato, cucumber, tossed in scallion garlic dressing

Pop Up Salad

\$13.00

Baby spinach, and iceberg lettuce. Served with strawberries and our special seasoned mango feta cheese and passion fruit dressing

SMALL PLATES 10

Fried Avocado

\$10.00

Served with Honey mustard aioli

Tamarindo Wings

\$12.00

House made tamarind sauce, onions, secret spicy peppers, brown sugar, marinated for 24 hours

Hot Wings

\$12.00

House made Habanero sauce

Chicken Quesadilla

\$16.00

Shredded chicken breast, black bean pesto, cilantro, shredded cheddar cheese, flour tortilla

Chicken Tacos

\$10.00

Shredded seasoned chicken, smoky aioli over corn tortillas, brightened with Cilantro

Nachos

AVAILABLE OPTIONS

Served with Pico de Gallo, guacamole, and sour cream (black olives and jalapeños)

\$14.00

Chicken: \$2.00

Steak: \$5.00

French Fries

\$4.50

Sweet Potato Fries

\$4.50

Truffle Fries

\$6.50

Pecorino Scallion Fries

\$8.50

Hand-cut fries topped with pecorino cheese and diced scallions

MAINS 5

Grill Atlantic Salmon	\$18.00
Served with Asparagus and Fingerling potatoes	
Magic Wild Mushroom & Brown Rice + Fresh Baby Spinach Bowl	\$15.00
Sautéed mushrooms with fresh spinach mixed with season brown rice	
Classic Organic Chicken Pot Pie	\$17.00
Bell Evans chicken, farm-fresh carrots, green peas, diced onions in golden-brown crust pastry, oven-baked	
Vegetable Lasagna	\$16.00
Organic mushrooms, spinach, carrots, zucchini, shallots, tomatoes, and ricotta	
Turkey Lasagna	\$17.00
Organic ground turkey, house-made tomato sauce, ricotta, basil, salt, and pepper	

DESSERTS 4

Chocolate Mousse with Fresh Raspberries	\$8.00
Vanilla Creme Brûlée	\$8.00
Blueberry Cheesecake	\$9.00
Mixed Berries Plate	\$10.00

COFFEE & TEA 14

Coffee	AVAILABLE OPTIONS
	\$2.50
	\$3.00
Espresso Macchiato	AVAILABLE OPTIONS
	\$3.00
	\$3.50
Cortado	\$3.00
Americano	AVAILABLE OPTIONS
	\$3.00
	\$4.00
Cappuccino	AVAILABLE OPTIONS
	\$4.00
	\$4.50
Cafe Latte	
Caramel Macchiato	AVAILABLE OPTIONS
	\$4.50
	\$5.00

Mocha**AVAILABLE OPTIONS**

\$4.50

\$5.00

Iced Coffee**AVAILABLE OPTIONS**

\$3.00

\$4.00

Cold Brew**AVAILABLE OPTIONS**

\$4.00

\$5.00

Nitro Cold Brew**\$4.50****Iced Black Tea****AVAILABLE OPTIONS**

\$3.00

\$4.00

Hot Chocolate**AVAILABLE OPTIONS**

\$3.50

\$4.50

Matcha Latte**\$5.00****TEA** 7**English Breakfast****Earl Grey****Japanese Sencha****Tropical Green****Peppermint****Chamomile****Ginger Twist****COCKTAILS** 9**Spicy Passion Fruit Margarita****\$14.00**

Passion fruit syrup, lime, jalapeno, tequila

Peach Mojito**\$14.00**

Peach syrup, rum, mint leaves, lime, simple syrup

Lavender Collins**\$14.00**

Lavender syrup, lemon, club soda, gin

Fabi's Mule**\$14.00**

Ginger beer, lime juice, vodka

Bedford Spritz	\$12.00
Homemade hibiscus syrup, seltzer, vodka, red wine float	
Brooklyn Lemonade	\$12.00
Lemon juice, honey syrup, mint, bourbon	
Aperitivo Spritz	\$12.00
Aperitivo, prosecco, club soda	
Summer Sangria	\$12.00
Peach, raspberry, triple sec, white wine, topped with prosecco	
Red Berry Sangria	\$12.00
Mix of red berries, orange, red wine, rum	

WHITE ⁷

Outer Sounds, Sauvignon Blanc - 2018	\$12.00
Pacificana, Chardonnay - 2018	\$12.00
Marion - Chardonnay - 2018	\$10.00
Paul de Coste - Sparkling Rose	\$12.00
Summer Water - Rose	\$14.00
Blue Quail - Sauvignon Blanc - 2019	\$14.00
Casa del Mar, Blanc de Blanc Brut Cava	\$12.00

RED ⁶

Fuenteseca - Sauvignon Blanc 2019	\$12.00
Prisma, Pinot Noir - 2018	\$10.00
Tres Palacios, Merlot - 2017	\$12.00
Rivale - Rosso, Toscana	\$12.00
Vignal, Cabernet - 2015	\$14.00
Keep it Chill - 2018 Gamay (Chilled Red Wine)	\$14.00

BOTTLE/CAN ⁸

Belirium Tremens	\$10.00
Schofferhofer Grapefruit Beer	\$7.00
Jack's Hard Cider	\$7.00

City Light Five Borough Pilsner	\$7.00
Montauk Wave Chaser IPA	\$7.00
Monopolio Negra Lager	\$7.00
Radeberger Pilsner	\$7.00
Montauk Hard Seltzer	\$7.00
Mixed Berry, Raspberry Lime, or Lemon-Lime	

DRAFT BEER 4

Five Boroughs Pilsner	\$7.00
Jai Alai IPA	\$7.00
Monopolio Clara Lage	\$7.00
Montauk Watermelon	\$7.00