

The Osprey

60 Furman St 1 Hotel Brooklyn Bridge 11201-1325 · +13476962573 · Updated: Jan 14, 2026

[View online menu](#)



DINNER 1

available daily from 5 pm

VG - Vegetarian | GF - Gluten Free | V - Vegan | DF - Dairy Free | NF - Nut Free | SC - Sustainable Choice

TO SHARE 5

Homemade Focaccia

seasonal toppings, EVOO, balsamic (V) 9

Fresh Oysters

champagne mignonette, cocktail sauce, finger limes* (GF, DF, NF, SC) half-dozen 24 | dozen 48

Roasted Carrot Dip

Norwich Meadows Farm organic kyoto carrots, carrot top pistou, pumpkin seeds, Angel's Bakery pita (V, SC) 16

Garlic Chili Prawns

Skull Island prawns, smoked paprika, sherry vinegar, Orwashers Bakery sourdough* 27

Saganaki

seared halloumi cheese, honey lemon reduction, sicilian oregano, pistachio crumble, grapes (VG) 18

SALADS 3

Lentils and Farro

pomegranate seeds, currants, red onion, baby capers, pumpkin seeds, sunflower seeds, almonds, toasted cumin yogurt (VG, SC) 18

AVAILABLE OPTIONS

+grilled chicken*:

\$11.00

+grilled salmon*:

\$13.00

Leafy Green Salad

arugula, watercress, butter lettuce, fine herbs, toasted seed blend, shallot vinaigrette (V, SC) 17

AVAILABLE OPTIONS

+grilled chicken*:

\$11.00

+grilled salmon*:

\$13.00

Endives

Nettle Meadow Farm goat cheese, candied pecans, Hudson River Fruit apples, apple cider vinaigrette (VG, SC) 24

AVAILABLE OPTIONS

+grilled chicken*:

\$11.00

+grilled salmon*:

\$13.00

PASTAS 3

Pumpkin Lasagnetti

butternut squash tomato sauce, hazelnut butter, sage, caper breadcrumbs (VG, SC) 26

Beef Bacon Carbonara

\$14.00

pasta alla chitarra, Australian wagyu beef bacon lardons, pecorino, free range egg yolk* 35

Nunna's Gnocchi

gnocchi, pesto, toasted pine nuts, parmesan crisp (VG) 24

ENTREES 5

Graffiti Eggplant

roasted & pan-seared, crispy garlic chili oil, labneh, herb salad (VG, GF, NF) 25

Halibut

lemon myrtle poached halibut, eucalyptus tempura, 1000-layer potato, gribiche* (NF, SC) 34

Pepper Crusted Ribeye

14-oz grassfed Tasmanian ribeye, shiraz reduction jus* (GF, NF) 58

Braised Lamb

heritage lamb shank, creamy polenta, mint gremolata* (NF) 42

Rotisserie Chicken

heritage Green Circle chicken, tofu aioli, Eckerton Hill Farm peppers* (GF, DF, NF, SC) half 32 | whole 64

SIDES 5

Stone Ground Polenta

mushroom conserva (GF, NF, SC) 15

Grilled Broccolini

honey lemon butter, crispy garlic (VG, GF, NF) 14

Crispy Brussels Sprouts

sherry honey, macadamia dukkah (VG, GF, DF, SC) 13

Charred Carrots

burnt orange honey, goat cheese, pumpkin seed 16

Shoestring Fries

za'atar seasoned (V, NF) 12

DESSERTS 6

Olive Oil Cake

EVOO infused cake, seasonal citrus, honey, chantilly (VG, NF) 14

NY Apple Crisp

baked local apples, oat crumble (VG, NF) 14

DC's Tim Tam

chocolate shortbread biscuit, malted caramel, oat milk drizzle (VG) 14

Daily Gelato & Sorbet

one scoop 6, three scoops 15

Bluestone Lane Coffee + Bushwick Teas

ask your server for the selection

Digestifs

Montenegro Amaro 19, Fernet 19, Sambuca 16, Baileys 16

AUSSIE-INSPIRED 5

Seafarer's Sbagliato

Four Pillars gin, bergamot liqueur, Giuliana prosecco (SC) 22

Kiwi Gimlet

Roku gin, Luxardo, lime, fresh kiwi puree (SC) 22

Bondi Bluffs

Mt. Gay Black Barrel rum, macadamia liqueur, velvet falernum, passion fruit, coconut, lime (SC) 22

Tamarama Iced Tea

Hanson vodka, Four Pillars gin, Starward whiskey, Bacardi rum, melon liqueur, lime (SC) 22

Down Under Sour

Starward whiskey, lemon, simple, Australian shiraz foam (SC) 22

COCKTAILS 10

Blackberry Bramble

818 Tequila Blanco, blackberry liqueur, lemon, topped with Wolffer Rose Cider (SC, 100-mi) 22

Sustainable Sandia

Patron Silver, Ancho Reyes Verde, lime juice, watermelon agua fresca (SC) 22

Strawberry Moon Negroni

Montelobos mezcal, cocchi americano, aperol, strawberry, pink peppercorns (SC) 22

Chill Pill

Hanson organic cucumber vodka, ale vera, melon, mint, Fever Tree yuzu-lime soda (SC) 22

Spicy Mango Margarita

jalapeno-infused tequila, mango, lime, agave, tajin (SC) 22

From The Grounds Up

Absolut Elyx, Mr. Black coffee liqueur, house-made espresso syrup (SC) 22

Verde

llegal mezcal, Midori, lime, aloe vera, cucumber + cilantro syrup, black lava salt (SC) 22

Brooklyn

High West Double Rye, luxardo maraschino, dry vermouth (SC) 22

Oaxacan Stargazer

Cincoro Reposado, Dos Hombres Mezcal, creme de cacao, cointreau, absinthe rinse, orange essence, chili-chocolate garnish (SC) 26

Mockingbird

non-alcoholic, bartender's selection 15

BRUNCH-INSPIRED COCKTAILS 5

Osprey Mimosa

Giuliana prosecco, rhubarb liqueur, housemade Farmshelf syrup (SC) 18

Brooklyn Bloody Mary

Skyvodka, Filthy bloody mary mix, traditional accoutrements (SC) 18

Aperol Spritz

Aperol, Giuliana prosecco, Fever Tree club soda, orange essence (SC) 18

Michelada

Modelo, bloody mary mix 14

\$8.00

White Sangria

Housemade with seasonal ingredients (SC) 18

\$8.00

BEER + CIDER 11

Modelo

can 10

Heineken

bottle 10

Michelob Ultra

bottle 10

Dogfish Head, Slightly Mighty IPA

can 10

Lagunitas Lil Sumpin Sumpin IPA

can 10

Monopolio Clara Lager

draft 10

Brooklyn Lager

draft 10

Three's Logical Conclusion IPA

draft 10 (100mi)

Wolffer Rose Cider

bottle 14 (100mi)

Heineken 0.0

can, non-alcoholic 10

Draft

ask your server for our rotating selection highlighting local and/or sustainable favorites

CHEF DAN'S AUSTRALIAN WINE SELECTIONS 3

Sauvignon Blanc - Bird in Hand

Adelaide Hills. The cooler climate of South Australia yields some super crushable Sauvignon Blanc just like Bird in Hand. (SC) 16/72

Shiraz - Angove Family Crest

McClaren Vale. Shiraz is a classic Aussie varietal - this one is great for summer sipping. (SC) 17/77

By the Bottle

Growing up, Penfolds was our family's preferred producer and our favorite for special occasions!

AVAILABLE OPTIONS

Chardonnay - Penfolds Bin 311: \$90.00
Cabernet Sauvignon - Penfolds Bin 407:
\$220.00

WINES BY THE GLASS 18

Prosecco - Giuliana

Veneto, Italy. Sustainable. 18/85

Champagne - Pommery Brut

Champagne, France. 45/220

Dry Riesling - Poet's Leap

Columbia Valley, WA. 18/85

Pinot Grigio - Jermann

Veneto, Italy. Certified organic. 21/100

Sauvignon Blanc - Twomey

California. 24/115

Sauvignon Blanc - Macari "Lifeforce"

Long Island, NY. Organic, biodynamic. 22/105

Chardonnay - Iconoclast

Russian River Valley, CA. 22/105

Rose - Hampton Water

Languedoc-Roussillon, France. Grenache, Cinsault, Mourvedre, Syrah. Biodynamic farming. 20/95

Rose - La Fete

Cotes du Provence, France. Grenache, Mourvedre, Syrah. Sustainable. 22/105

Orange - Vichingo "Costa Toscana"

Tuscany, Italy. Vermentino. Organic. 23/110

Pinot Noir - Drouhin "Cloudline" 2020

Willamette Valley, Oregon. L.I.V.E. certified. 22/105

Red Blend - Macari "Dos Aguas"

Long Island, NY. Merlot, Cabernet Sauvignon, Malbec, Petit Verdot, Cabernet Franc. Biodynamic. 20/95

Tempranillo - Quinta Milu "La Cometa"

Castilla y Leon, Spain. Organic, sustainable, vegan. 21/100

Chianti Classico - Bucciarelli

Tuscany, Italy. Sangiovese. Organic, biodynamic. 25/120 (SC)

Malbec - TintoNegro

Argentina. 22/115

Cabernet Sauvignon - RouteStock

Napa Valley, CA. 24/115

Red Blend - Owen Roe Yakima Red

Yakima Valley, WA. Merlot, Cabernet Franc, Cabernet Sauvignon. Sustainable. 28/135

Bottle List Available Upon Request

BRUNCH ¹

available Saturdays and Sundays 9 am - 3 pm; from 3 - 5 pm enjoy light bites and beverages at The Osprey bar

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SAVORY ⁸

Avocado Toast

avocado, heirloom tomatoes, pomegranate seeds, seasonal vegetable hummus, seed cracker (VG, DF) 16

AVAILABLE OPTIONS

+poached egg*: \$4.00

+smoked salmon*: \$9.00

Big Aussie Brunch

two organic hen eggs, bacon, hash cake, sourdough toast, and our epic beans* 25

Naughty Poached Eggs

hummus, plant-based chorizo, chili oil drizzle sourdough* 23

DC's Egg Sandwich

sunny-side-up egg, double bacon rash, potato hash brown patty, avocado, tofu aioli, tomato-onion relish on sesame brioche* 24

Melbourne Turkish Eggs

poached eggs, chili butter, lemon yogurt, local pita (VG) 21

Bondi Brekkie Burrito

soft folded eggs, plant-based chorizo, hash, tofu aioli, cilantro, preserved lemon, tomato jam, tortilla* (VG, DF) 18

Falafel Breakfast Bowl

house made falafel, roasted vegetable hummus, farro, macadamia dukkah, spiced cauliflower, avocado, tahini, currants (V) 21

Brunch Sides

AVAILABLE OPTIONS

bacon*: \$8.00
chicken apple sausage*: \$8.00
pork sausage*: \$8.00
half avocado: \$6.00
hash cake: \$5.00
toast: multigrain, sourdough, or gluten-free:
\$5.00

SWEET 3

Macadamia Panna Cotta

coconut toasted oats, fresh fruit, oat milk (V, GF) 17

Poached Pear Overnight Oats

turmeric poached pears, apple cinnamon overnight oats, berry compote (V, GF) 17

Lemon Ricotta Pancakes

banana brulee, house made honeycomb and coconut butterscotch sauce (VG) 23

SEEDLINGS MENU 4

Crispy Chicken Tenders

deep fried tenderloins, side of fries* 15

Seedlings Cheeseburger

beef patty topped with cheese, side of fries* 15

Grilled Cheese

cheese blend melt, side of fries (V) 15

Plain French Toast

powdered sugar and whipped cream available upon request (V) 15

BEVERAGES 5

Bottled Water

Acqua Panna still, San Pellegrino sparkling 9

Juice

orange, grapefruit, cranberry, pineapple 5

Bluestone Lane Coffee

Bushwick Teas

brooklyn breakfast, king earl, moroccan mint, K-town hojicha green, carroll gardens chamomile, ginger turmeric, bushwick iced tea 6

Soft Drinks

coke, diet coke, sprite, Fever Tree tonic, ginger ale, ginger beer 6

BREAKFAST 1

available Monday - Friday, 7 am - 1115 am

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FROM THE BASKET 1

Aussie Banana Bread

buttered banana bread, dates, walnuts, hazelnut mascarpone (VG) 10

BREAKFAST TOASTS 3

Strawberry & Ricotta

whipped lemon ricotta, local honey, basil (VG) 14

Peanut Butter & Banana Brulee

blueberries, house made granola (V) 14

Avocado Toast

smashed avocado, heirloom tomatoes, pomegranate seeds, seasonal vegetable hummus, seed cracker (V, DF) 16

AVAILABLE OPTIONS

+poached egg*: \$4.00

+smoked salmon*: \$9.00

LUNCH 1

available Monday - Friday, 12 pm - 330 pm

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FOR THE TABLE 3

Seasonal Soup

served with Grandaisy Bakery toast 18

Roasted Carrot Dip

Norwich Meadows Farm organic kyoto carrots, carrot top pistou, pumpkin seeds, Angel's Bakery pita (V, SC) 16

Stracciatella & Fall Fruit

local pulled mozzarella, persimmons, agro dulce (VG, SC) 18

DESSERT 4

Olive Oil Cake

EVOO infused cake, seasonal citrus, honey, chantilly (VG, NF) 14

NY Apple Crisp

baked local apples, oat crumble (VG, NF, SC) 14

DC's Tim Tam

chocolate shortbread biscuit, malted caramel, oat milk drizzle 14

Daily Gelato & Sorbet

one scoop 6 | three scoops 15 (VG, GF)

SMOOTHIES 9

1 Hotels x Live Pure Superfood Smoothies

Our Live Pure smoothies are packed with fresh, organic, and immune-boosting ingredients. Flavors are curated to maximize nutritional value and eliminate food waste.**

Anatomy

cacao, peanuts, banana, strawberries, dates, maca, cinnamon, probiotics** 14

Acai Maqui

acai berry, maqui berry, strawberries, raspberries, blueberries, banana, dates, cashews, cinnamon, lucuma, probiotics** 14

Epic Mango

mango, pineapple, coconut, ginger, lucuma, probiotics** 14

Green Powerhouse

spinach, bananas, dates, cashews, peanuts, cinnamon, probiotics** 14

Skinny Peach

peaches, banana, raspberries, apple, turmeric, coconut, ginger, camu camu, probiotics** 14/16

Add-ons

AVAILABLE OPTIONS

- +espresso shot: \$2.00
 - +protein, chocolate or vanilla:
\$3.00
 - +creatine: \$3.00
-

Choice of Mixer

blend your smoothie to your preference! choice of coconut water, OJ, and any dairy or non-dairy milk alternative

**smoothies are not suitable for nut sensitivities

**ingredients are processed in a facility that contains nuts & we cannot guarantee zero cross-contamination
