



For Immediate Release:  
Natalie Markoff  
The Markoff Group  
130 West 25<sup>th</sup> Street, Suite 502  
New York, NY 10001  
646-688-5254  
natalie@themarkoffgroup.com

### **tbsp launches table service with brunch**

February 27, 2009 – New York City, NY – Melissa Chmelar, founder of **tbsp** and **spoon**, announced **tbsp** will begin brunch service Saturday morning, March 28, 2009. Clients' wishes are finally answered, as **tbsp** will now open on weekends for customers to satisfy their cravings for house made pecan sticky buns and biscuits topped with **spoon** jam.

**tbsp** is the newest addition to the **spoon** family, recently opened in August 2008. **tbsp** was founded on the idea that fresh, local ingredients and quality recipes make for culinary success. Melissa peppers her kitchen with hand picked, seasonal organic produce grown in upstate New York at Mountain Dell Farms. Delivered daily, all produce, meats and fish are fresh, local, and organic when available. All **tbsp** ingredients are sourced from local purveyors and organic when available. Chmelar believes in supporting local businesses and lowers her carbon footprint by not flying in organic ingredients from across the world.

Walk into **tbsp**'s welcoming Chelsea location, tempted by the comforting fragrance of sizzling double smoked bacon, warm buttermilk pancakes, and perfectly poached eggs. Brunch guests will enjoy food that is flavorful and fresh, striking a balance between comfort and modernity. Chmelar serves her famous creations such as 'best ever granola' with fresh home made goat's milk yogurt, and locally caught Brook trout paired with grits.

**tbsp**'s ambiance reflects Melissa's adventurous childhood, part country and part rock and roll. Architectural details such as original tin ceiling, wainscoting, and mismatched farm tables of reclaimed wood lend charm. A black marble counter and high gloss flooring brings a certain modern NYC relevance filled with antique cake plates stacked tall with housemade pastries and sought after pecan sticky buns.

Start the weekend off right on Saturday, March 28 at 9am, or celebrate the weekend by sleeping in . . . just be sure to make it in before 2pm!

#### **tbsp Brunch**

*Saturday and Sunday – 9 am to 2 pm*  
17 West 20<sup>th</sup> Street  
New York, NY 10011  
646.230.7000  
[www.spoonnyc.com](http://www.spoonnyc.com)

## Brunch Menu

### Baked Eggs in a Skillet

Herbed shitake mushroom and russet potato hash with or without house seasoned ground pork, fresh spinach, 2 eggs and a Parmesan crust with wholegrain toast

\$11.50

### BLTA

Double smoked bacon, oven roasted tomatoes, butter lettuce and avocado on Balthazar baguette with harissa aioli served with bitter greens

\$11.00

### Breakfast Pizza

Pan tomat, shaved Manchego cheese, 2 perfectly poached eggs, double smoked bacon and fresh pico de gaio served with winter greens

\$11.25

### Brook Trout and Grits

Pan seared lemon zest and thyme brook trout with Gorgonzola grits cake, frisee and radicchio

\$12.00

### Spoon's Famous Buttermilk Pancakes

Buttermilk pancakes with fresh whipped cream and Vermont blueberry maple syrup with double smoked bacon

\$10.00

### Chocolate Buttermilk Pancakes

Buttermilk pancakes with shaved Valhrona chocolate, fresh whipped cream and Vermont maple syrup with double smoked bacon

\$11.00

### Best Ever Granola and Homemade Yogurt

Spoons best ever granola with house made goats milk yogurt, fresh seasonal fruit and a honey drizzle

\$8.75

### Lox and Bagel

Seeded bagel with Acme smoked salmon, cream cheese, red onion, tomato and caper berries served with greens

\$10.25

## Brunch Sides

A Basket of Three house made scones and/or muffins served with sweet cream butter and our own **spoon** jams

\$5.00

House Seasoned, local, organic pork patties

\$4.00

Double Smoked local organic bacon

\$4.00

Seasonal Fruit Salad

\$5.00

## Drinks

Fresh Squeezed Orange juice \$3.00

Fresh Squeezed Grapefruit juice \$3.00

Excellent Virgin Mary \$4.50

House made Lemonade \$3.00

Seasonal Fruit Puree \$2.50

Pelligrino \$3.00

Tea \$2.00

Stumptown Direct Trade Coffee Beverages

coffee \$2.50

latte / cappuccino \$4.00

espresso \$2.00

americano \$3.00

We exclusively use Stumptown Direct Trade Coffee  
All meat and eggs are locally sourced and organic  
Breads from Balthazar Bakery