

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME Wisdom Foods Columbus Circle, LLC		DOING BUSINESS AS (DBA) Ellary's Greens	
STREET ADDRESS 1000S Eighth Avenue, Store #5, New York, NY		CROSS STREETS Underground Subway Platform between 57th and 58th Street	ZIP CODE 10019
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Leith Hill	ATTORNEY/ REPRESENTAIVE	NAME: James D. DiPasquale
	PHONE: 646-664-4481		PHONE: 646-383-4607
	EMAIL: info@ellarysgreens.com		EMAIL: james@dlgnyc.com
MANAGER	NAME: TBD	LANDLORD	NAME: Columbus Turnstyle LLC
	PHONE:		PHONE: 917-716-7140
	EMAIL:		EMAIL:
APPLICATION TYPE (Check One)			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
	What is/was the name and address of establishment?	Ellary's Greens (Carmine Street Location)	
	What were the dates applicant was involved with this former premise?	Presently operating	
<input type="radio"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	<input checked="" type="radio"/> NO	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	YES	<input checked="" type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	Pending
Is a Public Assembly permit required?	YES	NO	
Are your plans filed with DOB?	YES	NO	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	West 50th/51st Streets Block Association (Steve Belida)	
	# 2	West 55th Street Block Association (Christine Gorman)	
	# 3	300 West 55th Street Block Association (Paul Loeb)	
	# 4	300 West 55th Street Block Association	
	# 5		
Please provide dates when applicant met with the groups listed above.		Emailed the above Block Associations on 2/1/16	
Who was your contact person at each group you met with?		See above	
When did applicant post the notice that was provided?		2/1/2016	
Where did applicant post the notice that was provided?		Storefront	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/> YES	NO 646-664-4481
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	N/A		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	<input checked="" type="radio"/> NO	
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="radio"/> NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	N/A		
When was the air conditioner installed?			

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	N/A
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	N/A
Are the floorplans for the outdoor space(s) included?	YES	NO	N/A
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	N/A
Will there be no amplified music, as per the law?	YES	NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	N/A
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	N/A
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	N/A
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments).	YES	NO	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

OUTDOOR ITEMS -- SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	N/A
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	N/A
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	N/A
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	N/A
Will applicant use umbrellas?	YES	NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

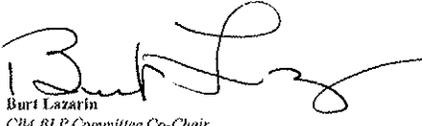
To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Manhattan Community Board 4 (MCB4) recommends:	<input type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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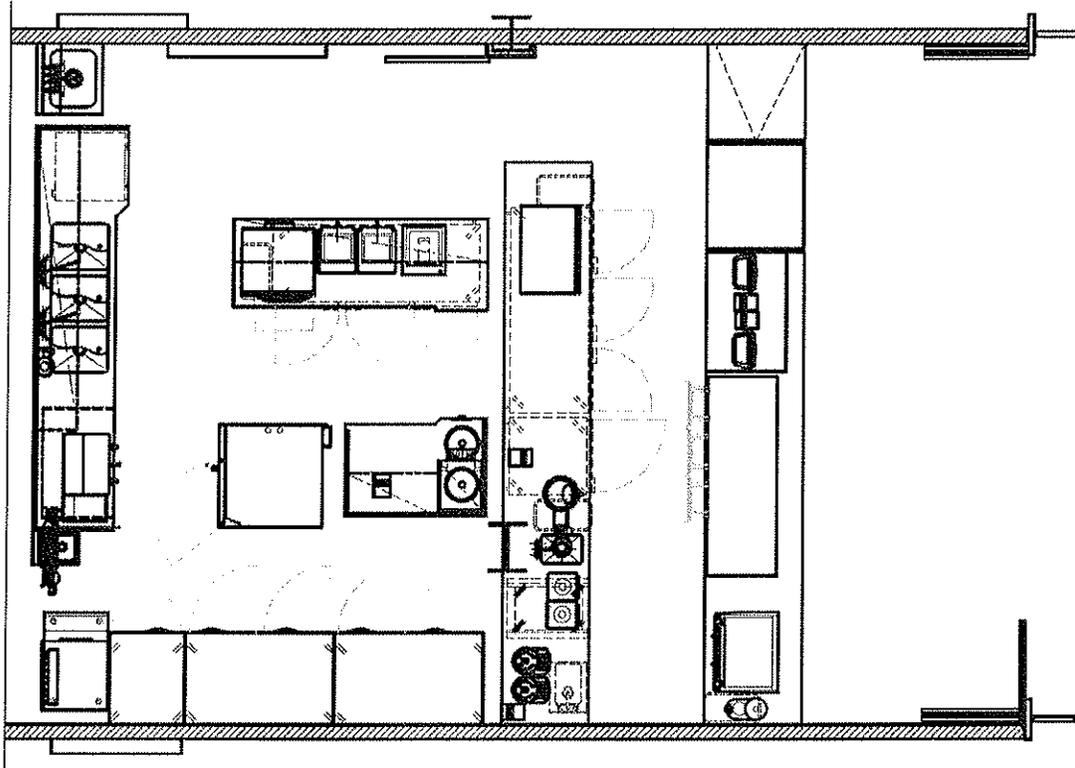
CB4 REPRESENTATIVES

Nelly Gonzalez <i>CB4 Assistant District Manager</i>	Frank Holuzublec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lizarin <i>CB4 BLP Committee Co-Chair</i>
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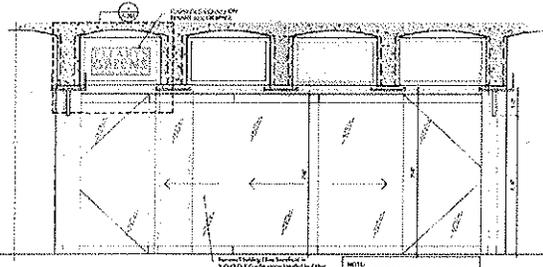
APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

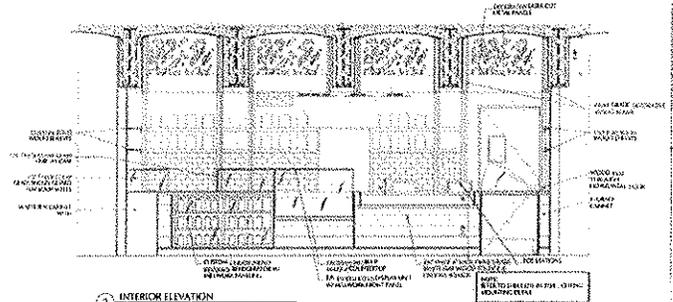
SIGN HERE →	Leith Hill <small>PRINT NAME OF APPLICANT</small>	 <small>SIGNATURE OF APPLICANT</small>	1/9/2016 <small>DATE</small>
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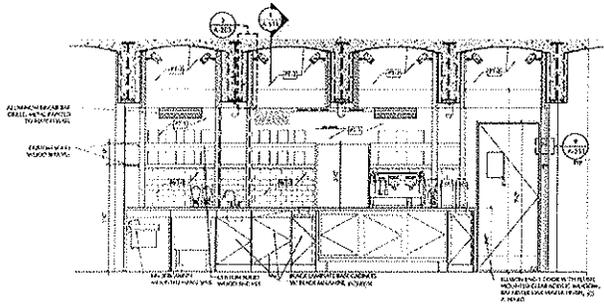
Interior Floor Plan
Wisdom Foods Columbus Circle, LLC
1000S Eight Avenue, Store #5, New York, NY 10019
a/k/a Store #5 MTA Passageway under 57th & 58th Street on Eighth Avenue



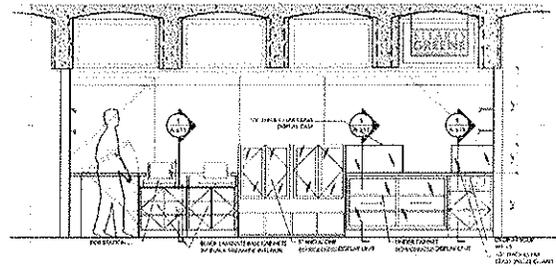
1 STOREFRONT ELEVATION
SCALE: 1/8" = 1'-0"



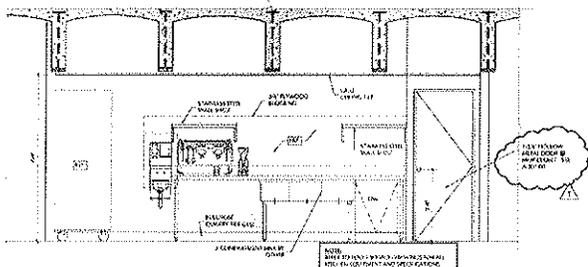
2 INTERIOR ELEVATION
SCALE: 1/8" = 1'-0"



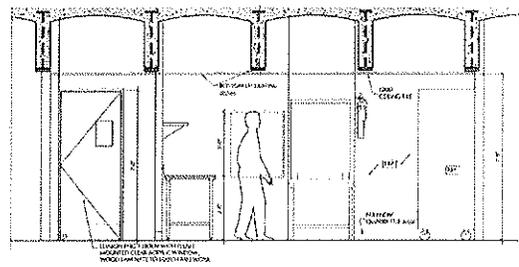
3 SECTION ELEVATION FACING WEST
SCALE: 1/8" = 1'-0"



4 SECTION ELEVATION FACING EAST
SCALE: 1/8" = 1'-0"



5 SECTION ELEVATION FACING WEST
SCALE: 1/8" = 1'-0"



6 SECTION ELEVATION FACING WEST
SCALE: 1/8" = 1'-0"

MICHAEL JENSEN, R.A.
 ARCHITECT
 149 West 86th Street, 213
 New York, N.Y. 10011
 Tel. (212) 742-7446

PROJECT INFORMATION:
 PROJECT NAME: [REDACTED]
 PROJECT ADDRESS: [REDACTED]
 PROJECT NO.: [REDACTED]
 DATE: [REDACTED]

DESIGNER:
 MICHAEL JENSEN, R.A.
 ARCHITECT

DATE: 08/21/2011

SCALE: As Shown

PROJECT NO.: A-201.00

ISSUED FOR BIDDING - NOT FOR CONSTRUCTION



Artist's Rendering

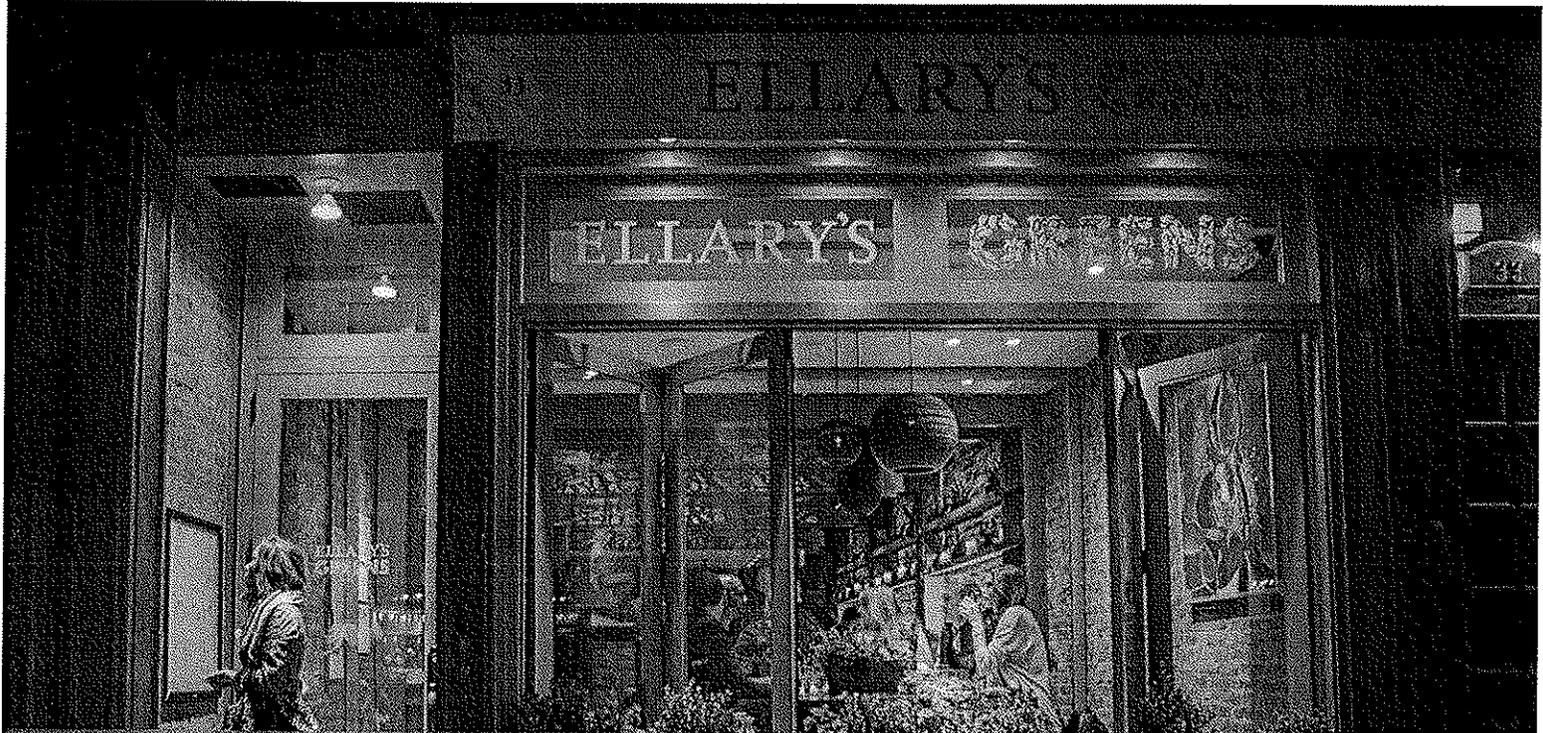
Wisdom Foods Columbus Circle, LLC

10005 Eight Avenue, Store #5, New York, NY 10019

a/k/a Store #5 MTA Passageway under 57th & 58th Street on Eighth Avenue

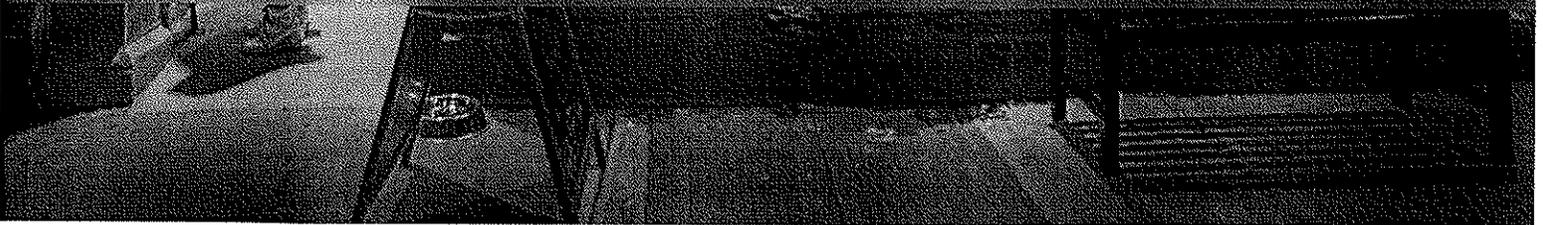
Present Condition Photographs





ELLARY'S
GREENS

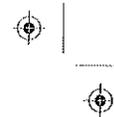
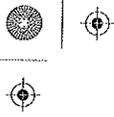
Farm-to-Table in the Concrete Jungle



ELLARY'S GREENS

DINNER

Ellary's Greens
33 Carmine Street
New York, NY
ellarysgreens.com



SALADS

add chicken +6 | add salmon +6 | add house-smoked tofu +4 | add avocado +4

- Vietnamese Brown Rice Noodle** with shrimp, egg ribbons, ginger, cucumbers, carrots, bean sprouts, nuoc cham, cilantro, & fish sauce 18
- Seasonal Mushroom Salad** with spinach, celery root, white beans, hard-boiled egg, & piquillo peppers 16
- Tuscan Kale** with eggplant, feta, roasted tomatoes, roasted peppers, & hummus vinaigrette* 16
- Moroccan Lentil** with roasted carrots, almonds, & toasted cumin vinaigrette* 16
- Beet Salad** with hearts of palm, green beans, avocado, frisée, walnuts, & raspberry-caper vinaigrette 15
- Elly's Mixed Greens** assorted seasonal greens with pepitas, sunflower seeds, & choice of vinaigrette - dier, hummus, creamy cashew, raspberry-caper Lg 12
Sm 8

SANDWICHES

We offer gluten-free wraps; please request.

- Salmon Burger** with red onions, alfalfa sprouts, tomatoes, & tzatziki sauce served on a house-made whole-grain English muffin* 15
- BLT** with house-cured bacon, frisée, & marinated tomatoes* 12
- Chickpea Burger** with escarole & roasted tomato jam on house-made whole-grain English muffin 10

SPECIALS

Ask your server for tonight's specials!

SOUPS

Large 8 | Small 6

- Chicken Vegetable** - fresh Freebird chicken with seasonal vegetables
- Daily Special Soup** - ask your server

BITES

- House-Smoked Organic Deviled Eggs** 10
- Seasonal Hummus** with pita chips* 10
- Savory Spiced Nuts** 6
- Lemon Olives** fresh & local from Viridis Aurum 6

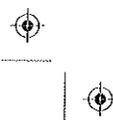
Vegan

Vegetarian

Gluten-Free
Ingredients

Dairy-Free

Please inform us of any food allergies. * These items contain alcohol and/or pork





Great for pairing or sharing!



PROTEINS

○	Grass-fed Bison Strip Loin with celery-date slaw, almonds, yogurt-lemon sauce, & served with chickpea fries*	24
○ □	Grilled Salmon served with a salad of cucumbers, fennel, tarragon, lemon, & fingerling potatoes**	19
○ □	Crispy Roasted Chicken Breast with purée of seasonal vegetables & fresh herbs* <i>Takes 20 minutes, but it's well worth it!</i>	16
○ □	Steamed Chicken Breast with ginger-scallion sauce* <i>Takes 20 minutes, but it's well worth it!</i>	16
○ □	Shrimp Scampi with zucchini, tomatoes, garlic, rosemary, & lemon**	16
▽ ○ □	Green Thai Tofu Curry with seasonal vegetables, ginger, & coconut milk served with brown rice on the side** substitute shrimp for tofu. substitute chicken for tofu	16 +8 +6

VEGETABLES

▽ ○	Stuffed Spanish Poblano Pepper with quinoa, black-eyed peas, sofrito, & cucumber-dill yogurt sauce*	12
▽ ○ □	Medley of Seasonal Mushrooms with cashew cream, fresh herbs, white wine, & shallots*	12
▽ ○ □	Roasted Brussels Sprouts with butternut squash, walnuts, & orange zest	10
▽ ○ □	Roasted Cauliflower with thyme, red chili flakes, & lemon confit	10
○ □	White Cannellini Beans with house-cured bacon, leeks, & oven-dried tomatoes	10
▽ ○ □	Red Swiss Chard with roasted cremini mushrooms, pine nuts, & pine vinaigrette* <i>made with house-made pine vinegar from locally foraged pine needles</i>	10
▽ ○ □	Sautéed Baby Bok Choy with garlic, pickled ginger, & shitake mushrooms*	10
▽ ○ □	Steamed Kale with red quinoa, pepitas, & lime	10

ROOTS & GRAINS

○	Bacon Mac & Cheese with quinoa-corn pasta, gruyère, cheddar, kale, house-cured bacon, & onions*	15
▽	Spinach Ricotta Gnocchi with parmigiano-reggiano, cremini mushrooms, & swiss chard	14
▽ ○ □	Pan-Roasted Sweet Potatoes with pickled zucchini & cilantro	10
▽ ○ □	Fingerling Potatoes sautéed with garlic confit & rosemary*	10
▽ ○ □	Mashed Yukon Gold Potatoes with olives, fresh herbs, & sliced almonds	10
▽ ○ □	Chickpea Fries with rosemary & poblano-tofu aioli	10



Vegan



Vegetarian



Gluten-Free
Ingredients



Dairy-Free

Please inform us of any food allergies. ** These items contain onion, garlic, pork.



DRINK

ORGANIC FRESH JUICES

SMALL \$7 12OZ LARGE \$9 18OZ

OUR COMBINATIONS

- ▽ ○ □ **GO!** carrot, apple, beet, celery, cucumber, & spinach
 - ▽ ○ □ **All Greens** spinach, kale, cucumber, celery, & parsley
 - ▽ ○ □ **Sunshine** carrot, apple, lemon, ginger, & mint
 - ▽ ○ □ **Ellary's Greens** kale, green apple, & lime
 - ▽ ○ □ **The Lunatic** celery, cucumber, apple, cilantro, ginger, & cayenne
 - ▽ ○ □ **V-7** carrot, kale, spinach, parsley, celery, cucumber, & beet
 - ▽ ○ □ **Super** carrot, beet, garlic, spinach, b-complex, & vitamin c
 - ▽ ○ □ **Wellness** cucumber, celery, parsley, lemon, ginger, & orange juice
 - ▽ ○ □ **Cleanse** cucumber, lemon, cayenne, & maple syrup
 - ▽ ○ □ **Lighten Up** apple, lemon, & fennel
 - ▽ ○ □ **Detox** kale, spinach, celery, cucumber, apple, parsley, & lemon
 - ▽ ○ □ **Beauty** cucumber, aloe vera juice, & mint
- add ginger +1 | add wheatgrass +2

YOUR OWN

Pick up to five.

- | | |
|-----------------------|----------|
| apple | carrot |
| green apple | kale |
| pear | spinach |
| orange | beet |
| grapefruit | cucumber |
| pineapple | celery |
| lemon | parsley |
| lime | fennel |
| watermelon (seasonal) | garlic |
| | cayenne |

- add ginger +1
add wheatgrass +2

SHOTS

- | | |
|---------------------------------|-----------------|
| Remedy ginger, garlic, & lemon | 4 |
| Zinger lemon, ginger, & cayenne | 4 |
| Ginger or Wheatgrass | Shot 3
Dbl 5 |

SMOOTHIES

ONE-SIZE \$9 18OZ

- ▽ ○ **Banana Berry** blueberries, strawberries, bananas, & choice of organic milk
- ▽ ○ □ **Just Peachy** peaches, strawberries, bananas, apple juice, & cinnamon
- ▽ ○ □ **Skin Deep** mangoes, strawberries, bananas, coconut water, & flax oil
- ▽ ○ □ **Tropical Delight** pineapples, mangoes, bananas, strawberries, & coconut water
- ▽ ○ □ **Relax** bananas, coconut milk, & lemongrass
- ▽ ○ **Black Beauty** blueberries, blackberries, bananas, aloe vera juice, & choice of organic milk
- ▽ ○ □ **Cold Buster** bananas, strawberries, peaches, orange juice, & vitamin c
- ▽ ○ **Banana-Cacao Chip** bananas, raw cacao nibs, agave, ice, & choice of organic milk
- ▽ ○ □ **Mint Cacao Chip** coconut water, coconut milk, raw cacao nibs, coconut sugar, fresh mint, & ice

add whey, soy, rice protein +2 | add bee pollen +2

HOT

- Spindrift Tea Organic Tea** breakfast, darjeeling, earl grey, masala chai, china green, jasmine, peppermint, strawberry, chamomile, black & blue (black tea with blueberry) 3
- Coffee** organic & fair trade 3
- Iced Tea or Iced Coffee** 4

COLD

- Harmless Harvest Organic Coconut Water** Sm 3.50 | Lg 6.75
- Bruce Coast Ginger Ale** 3.50
- Mountain Valley Water Sparkling** Sm 3 | Lg 6
- Spindrift Sparkling Soda** Grapefruit, Blackberry, Half & Half, or Orange Mango 3.50

Be sure to ask your server about our other drink selections

- ▽ Vegan
- ▽ Vegetarian
- Gluten-Free Ingredients
- Dairy-Free

We use filtered water for all beverages and for making ice.

WINE & BEER

WHITE

GLS | BTL

Palmer Vineyards 2013 Pinot Blanc <i>Long Island, NY, USA</i>	11 42
La Cadafora 2013 Pinot Grigio <i>Alto Adige, Italy</i>	11 42
Domaine Bellevue 2014 Touraine Sauvignon Blanc <i>Loire Valley, France</i>	12 45
Masera, Gavi 2013 Cortese <i>Piedmont, Italy</i>	12 45
Leth, Steinagrund 2014 Grüner Veltliner <i>Wagram, Austria</i>	12 45
Palmer Vineyards 2014 Albariño <i>Long Island, NY, USA</i>	14 54
Palmer Vineyards 2010 Reserve Chardonnay <i>Long Island, NY, USA</i>	14 54

SPARKLING

Raventos i Blanc 2012 L'Hereu 1497 <i>Cataluña, Spain</i>	12 45
Flury, Champagne Fleury Brut <i>Champagne, France</i>	85

RED

Domaine Rolet, Arbois Rouge 2009 Trousseau, Pinot Noir, Poulsard <i>Jura, France</i>	11 42
Villa Sparina, Barbera 2013 Barbera <i>Piedmont, Italy</i>	12 45
Tire Pé 2012 Merlot <i>Bordeaux, France</i>	11 42
Corte Sant'Alda 2010 Valpolicella Ripasso Corvina, Corvina Grossa, Rondinella <i>Veneto, Italy</i>	64
Mirafiore 2011 Dolcetto D'Alba <i>Piedmont, Italy</i>	14 54
Girasole Vineyards 2013 Cabernet Sauvignon <i>Mendocino, USA</i>	12 45
Château Saint Julian 2011 Bordeaux Supérieur <i>Bordeaux, France</i>	11 42
Alain Graillot, Syrocco Zenata 2011 Syrah <i>Rabat-Casablanca, Morocco</i>	12 45

ROSÉ & SANGRIA

Rosé, Organic Seasonal Selection	12 45
Sangria, House-made Fresh fruit macinated in red or white Bordeaux	12 40

BEER

ABV

Peak, Fresh Cut Pils Maine, USA, Organic	4.7%	7
Samuel Smith, Organic Lager Yorkshire, Great Britain, Organic	5.0%	8
Samuel Smith, Apricot Lager Yorkshire, Great Britain, Organic	5.1%	18
St. Peter, English Ale Suffolk, Great Britain, Organic	4.5%	9
Blue Point, Toasted Lager Long Island, USA	5.3%	7
Captain Lawrence, Liquid Gold New York State, USA	6.0%	8
Green's Quest, Triple Blond Flanders, Belgium, Gluten-Free	5.5%	16
Brunchaut, Amber Ale Wallonia, Belgium, Organic Gluten-Free	6.5%	9
Six Point, Bengali Tiger, IPA Brooklyn, USA	6.2%	8
Samuel Smith, Chocolate Stout Yorkshire, Great Britain, Organic	5.0%	12
Original Sin, Hard Cider New York State, USA, Gluten-Free	6.0%	8
J.K.'s Scrumpy, Hard Cider Michigan, USA, Organic, Gluten-Free	6.0%	18

ELLARY'S GREENS

LUNCH

Ellary's Greens
33 Carmine Street
New York, NY
ellarysgreens.com



SALADS

add Chicken +6 | add salmon +6 | add house-made tort +4 | add avocado +4

- Chicken Salad** with hazelnuts, capers, celery, red onions, chives, & lemon-thyme aioli* 16
- ✓ **Seasonal Mushroom Salad** with spinach, celery root, white beans, hard-boiled egg, & piquillo peppers 16
- Vietnamese Brown Rice Noodle** with shrimp, egg filshons, ginger, cucumbers, carrots, bean sprouts, nuoc cham, cilantro, & fish sauce 16
- ▽ **Three Bean Salad** with swiss chard, romano beans, yellow wax beans, green beans, shallots, tomatoes, red quinoa, & creamy cashew vinaigrette* 15
- ▽ **Beet Salad** with hearts of palm, green beans, avocado, frisée, walnuts, & raspberry-caper vinaigrette 15
- ▽ **Curly Kale** with millet, pattypan squash, roasted sunchokes, & cider vinaigrette* 14
- ▽ **Moroccan Lentil** with roasted carrots, almonds, & toasted cumin vinaigrette** 14
- ✓ **Tuscan Kale** with eggplant, feta, roasted tomatoes, roasted peppers, & hummus vinaigrette** 14
- ▽ **Ellary's Mixed Greens** assorted seasonal greens with pepitas, sunflower seeds, & choice of vinaigrette: cider, hummus, creamy cashew, raspberry-caper Lg 12 Sm 8

SANDWICHES

We offer gluten-free wraps; please request.

- Salmon Burger** with red onions, alfalfa sprouts, tomatoes, & tzatziki sauce served on a house-made whole-grain english muffin* 15
- Poached Tuna** with grilled eggplant, roasted tomatoes, kale, white bean spread, & olive tapenade 14
- BLT** with house-cured bacon, frisée, & marinated tomatoes* 12
- House-Smoked Chipotle Chicken Panini** with roasted zucchini, ancho aioli, & queso fresco* 12
- Chicken Salad** with hazelnuts, capers, celery, red onions, lemon confit, & rosemary aioli* 12
- ✓ **Grilled Cheese Panini** with comté cheese, caramelized onions, parsley, & dijon mustard* 10
add house-cured bacon* +4
- ✓ **Roasted Artichoke Panini** with green bell peppers, lemon zest, basil, & ricotta* 10
- ✓ **Roasted Beet** with walnut-bleu cheese spread, grated horseradish, puréed black mission figs, chives, & arugula* 10
- ▽ **Chickpea Burger** with escarole & roasted tomato jam on house-made whole-grain english muffin 10
- ▽ **Portobello Mushroom** with chipotle-chickpea spread, grilled onions, spinach, & sauerkraut* 10
- ▽ **Garden Wrap** with sprouts, avocado, tomatoes, chives, cucumbers, & red pepper hummus in a spinach wrap 10

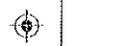
SOUPS

Large 8 | Small 6

- Chicken Vegetable** - fresh freebird chicken with seasonal vegetables
- ▽ **Daily Special Soup** - ask your server

Vegan
 Vegetarian
 Gluten-Free Ingredients
 Dairy-Free

Please inform us of any food allergies. *Toppings on top unless noted.



Great for pairing or sharing!

PROTEINS

<input type="checkbox"/>	<input type="checkbox"/>	Grilled Salmon served with a salad of cucumbers, fennel, tarragon, lemon, & fingerling potatoes*	16
<input type="checkbox"/>	<input type="checkbox"/>	Crispy Roasted Chicken Breast with purée of seasonal vegetables & fresh herbs* <i>Takes 20 minutes, but it's well worth it!</i>	15
<input type="checkbox"/>	<input type="checkbox"/>	Steamed Chicken Breast with ginger-scallion sauce* <i>Takes 20 minutes, but it's well worth it!</i>	15
▽	<input type="checkbox"/>	Green Thai Tofu Curry with seasonal vegetables, ginger, & coconut milk served with brown rice on the side* substitute shrimp for tofu substitute chicken for tofu	14 +8 +6

VEGETABLES

▽	<input type="checkbox"/>	<input type="checkbox"/>	Medley of Seasonal Mushrooms with cashew cream, fresh herbs, white wine, & shallots*	12
▽	<input type="checkbox"/>	<input type="checkbox"/>	Roasted Brussels Sprouts with butternut squash, walnuts, & orange zest	10
▽	<input type="checkbox"/>	<input type="checkbox"/>	Roasted Cauliflower with thyme, chili flakes, lemon confit	10
▽	<input type="checkbox"/>	<input type="checkbox"/>	Steamed Kale with red quinoa, pepitas, & lime	10

ROOTS & GRAINS

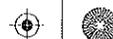
<input type="checkbox"/>	<input type="checkbox"/>	Bacon Mac & Cheese with quinoa-corn pasta, gruyère, cheddar, kale, house-cured bacon, & onions*	14	
▽	<input type="checkbox"/>	<input type="checkbox"/>	Pan Roasted Sweet Potatoes with pickled zucchini & cilantro	10
▽	<input type="checkbox"/>	<input type="checkbox"/>	Fingerling Potatoes sautéed with garlic confit & rosemary*	10
▽	<input type="checkbox"/>	<input type="checkbox"/>	Chickpea Fries with rosemary & poblano tofu aioli*	10

BITES

▽	<input type="checkbox"/>	<input type="checkbox"/>	House-Smoked Organic Deviled Eggs	10
▽	<input type="checkbox"/>	<input type="checkbox"/>	Seasonal Hummus with pita chips*	10
▽	<input type="checkbox"/>	<input type="checkbox"/>	Savory Spiced Nuts	6
▽	<input type="checkbox"/>	<input type="checkbox"/>	Lemon Olives fresh & local from Viridis Aurum	6

▽ Vegan ▽ Vegetarian ○ Gluten-Free Ingredients □ Dairy-Free

Please inform us of any food allergies. | * These items contain alcohol for our guests.





ORGANIC FRESH JUICES

SMALL \$7 12OZ LARGE \$9 18OZ

OUR COMBINATIONS

- ▽ ○ □ **GDI** carrot, apple, beet, celery, cucumber, & spinach
 - ▽ ○ □ **All Greens** spinach, kale, cucumber, celery, & parsley
 - ▽ ○ □ **Sunshine** carrot, apple, lemon, ginger, & mint
 - ▽ ○ □ **Ellary's Greens** kale, green apple, & lime
 - ▽ ○ □ **The Lunatic** celery, cucumber, apple, cilantro, ginger, & cayenne
 - ▽ ○ □ **V-7** carrot, kale, spinach, parsley, celery, cucumber, & beet
 - ▽ ○ □ **Super** carrot, beet, garlic, spinach, b-complex, & vitamin c
 - ▽ ○ □ **Wellness** cucumber, celery, parsley, lemon, ginger, & orange juice
 - ▽ ○ □ **Cleanse** cucumber, lemon, cayenne, & maple syrup
 - ▽ ○ □ **Lighten Up** apple, lemon, & fennel
 - ▽ ○ □ **Detox** kale, spinach, celery, cucumber, apple, parsley, & lemon
 - ▽ ○ □ **Beauty** cucumber, aloe vera juice, & mint
- add ginger +1 | add wheatgrass +2

YOUR OWN

Pick up to five.

- | | |
|--------------------------|----------|
| apple | carrot |
| green apple | kale |
| pear | spinach |
| orange | beet |
| grapefruit | cucumber |
| pineapple | celery |
| lemon | parsley |
| lime | fennel |
| watermelon
(seasonal) | garlic |
| | cayenne |

add ginger +1
add wheatgrass +2

SHOTS

- | | |
|--|----------------|
| Remedy ginger, garlic, & lemon | 4 |
| Zinger lemon, ginger, & cayenne | 4 |
| Ginger or Wheatgrass | Sgl 3
Dbl 5 |

SMOOTHIES

ONE SIZE \$9 18OZ

- ▽ ○ **Banana Berry** blueberries, strawberries, bananas, & choice of organic milk
 - ▽ ○ □ **Just Peachy** peaches, strawberries, bananas, apple juice, & cinnamon
 - ▽ ○ □ **Skin Deep** mangoes, strawberries, bananas, coconut water, & flax oil
 - ▽ ○ □ **Tropical Delight** pineapples, mangoes, bananas, strawberries, & coconut water
 - ▽ ○ □ **Relax** bananas, coconut milk, & lemongrass
 - ▽ ○ **Black Beauty** blueberries, blackberries, bananas, aloe vera juice, & choice of organic milk
 - ▽ ○ □ **Cold Buster** bananas, strawberries, peaches, orange juice, & vitamin c
 - ▽ ○ **Banana-Cacao Chip** bananas, raw cacao nibs, agave, ice, & choice of organic milk
 - ▽ ○ □ **Mint Cacao Chip** coconut water, coconut milk, raw cacao nibs, coconut sugar, fresh mint, & ice
- add whey, soy, rice protein +2 | add bee pollen +2

HOT

- SerendipiTea Organic Tea** breakfast, darjeeling, earl grey, masala chai, chiu, green, jasmine, peppermint, strawberry, chamomile, black & blue (black tea with blueberry) 3
- Coffee** organic & fair trade 3
- Iced Tea or Iced Coffee** 4

COLD

- Harmless Harvest Organic Coconut Water** Sm 3.50 | Lg 6.75
- Bruce Coast Ginger Ale** 3.50
- Mountain Valley Water Sparkling** Sm 3 | Lg 6
- Spindrift Sparkling Soda** Grapefruit, Blackberry, Half & Half, or Orange Mango 3.50

Be sure to ask your server about our other drink selections

- ▽ Vegan
- ▽ Vegetarian
- Gluten-Free ingredients
- Dairy-Free

We use filtered water for all beverages and for making ice

WINE & BEER

WHITE

GLS | BTL

Palmer Vineyards 2013 Pinot Blanc <i>Long Island, NY, USA</i>	11 42
La Cadorra 2013 Pinot Grigio <i>Aito Adige, Italy</i>	11 42
Domaine Bellevue 2014 Touraine Sauvignon Blanc <i>Loire Valley, France</i>	12 45
Masera, Gavi 2013 Cortese <i>Piedmont, Italy</i>	12 45
Leth, Steinagrund 2014 Grüner Veltliner <i>Wagram, Austria</i>	12 45
Palmer Vineyards 2014 Albariño <i>Long Island, NY, USA</i>	14 54
Palmer Vineyards 2010 Reserve Chardonnay <i>Long Island, NY, USA</i>	14 54

SPARKLING

Raventos i Blanc 2012 L'Hervé 1497 <i>Cataluña, Spain</i>	12 45
Fleury, Champagne Fleury Brut <i>Champagne, France</i>	85

RED

Domaine Rolet, Arbois Rouge 2009 Troussau, Pinot Noir, Poulsard <i>Jura, France</i>	11 42
Villa Sparina, Barbera 2013 Barbera <i>Piedmont, Italy</i>	12 45
Tire Pé 2012 Merlot <i>Bordeaux, France</i>	11 42
Corte Sant'Alda 2010 Valpolicella Ripasso Corvina, Corvina Grossa, Rondinella <i>Veneto, Italy</i>	64
Mirafiore 2011 Dolcetto D'Alba <i>Piedmont, Italy</i>	14 54
Girasole Vineyards 2013 Cabernet Sauvignon <i>Mendocino, USA</i>	12 45
Château Saint Julian 2011 Bordeaux Supérieur <i>Bordeaux, France</i>	11 42
Alain Graillot, Syrocco Zenata 2011 Syrah <i>Rabat-Casablanca, Morocco</i>	12 45

ROSÉ & SANGRIA

Rosé, Organic Seasonal Selection	12 45
Sangria, House-made Fresh fruit marinated in red or white Bordeaux	12 40

BEER

ABV

Peak, Fresh Cut Pils Maine, USA, Organic	4.7%	7
Samuel Smith, Organic Lager Yorkshire, Great Britain, Organic	5.0%	8
Samuel Smith, Apricot Lager Yorkshire, Great Britain, Organic	5.1%	18 500ml
St. Peter, English Ale Suffolk, Great Britain, Organic	4.5%	9
Blue Point, Toasted Lager Long Island, USA	5.3%	7
Captain Lawrence, Liquid Gold New York State, USA	6.0%	8
Green's Quest, Triple Blond Flanders, Belgium, Gluten-Free	5.5%	16 500ml
Brunehaut, Amber Ale Wallonia, Belgium, Organic Gluten-Free	6.5%	9
Six Point, Bengali Tiger, IPA Brooklyn, USA	6.2%	8
Samuel Smith, Chocolate Stout Yorkshire, Great Britain, Organic	5.0%	12
Original Sin, Hard Cider New York State, USA, Gluten-Free	6.6%	8
J.K.'s Scrumpy, Hard Cider Michigan, USA, Organic, Gluten-Free	6.0%	18 500ml

BRUNCH

ORGANIC EGGS

We use local, cage-free eggs

✓ ◊ □	Two Eggs Any Style with salad or home fries* egg whites only	8 +2
✓ ◊ □	Two Egg Omelette with salad or home fries** egg whites only smoked salmon or house-cured bacon* gruyère, ricotta, or feta swiss chard, roasted tomatoes, roasted eggplant, or caramelized onions*	8 +3 +4 +2 +2
▽ ◊ □	Tofu Scramble fresh herbs, tomatoes, & swiss chard with salad or home fries*	9
▽	Quiche of the Day with salad	12

SANDWICHES

We offer gluten-free wraps; please request.

	Salmon Burger with red onions, alfalfa sprouts, tomatoes, & tzatziki sauce served on a house-made whole-grain English muffin*	15
	Smoked Salmon Sandwich with red onions, cucumbers, hard-boiled egg, & dill cream cheese*	12
◊	Open-Faced BLT with house-cured bacon, frisée, tomatoes, & fried egg†	12
◊	Chicken Salad Sandwich with hazelnuts, capers, celery, chives, lemon-thyme aioli, escarole, & red onions*	12
▽	◊ Chickpea Burger with escarole & roasted tomato jam on house-made whole-grain English muffin*	10
▽	◊ Grilled Cheese Panini with comte cheese, caramelized onions, parsley, & dijon mustard* add house-cured bacon*	10 +4
▽	◊ AB&B with almond butter & bananas - the perfect combo!	8

FROM THE GRIDDLE

◊	Bacon Mac & Cheese with quinoa-corn pasta, gruyère, cheddar, kale, house-cured bacon, & onions*	15
◊ □	Chicken Paillard with haricot verts, tomatoes, & parsley pesto*	14
▽	◊ Whole Wheat French Toast with house-made fruit compote & coconut whipped cream	12
▽	◊ Blueberry-Lemon Waffles with fresh fruit & coconut whipped cream	12
▽	◊ House-Made Almond-Spelt Pancakes with fresh fruit & coconut whipped cream	12

SALADS

	chicken +6 salmon +6 smoked salmon +6 bacon +4 house-smoked tofu +4 avocado +4	
▽ ◊	Tuscan Kale with eggplant, feta, roasted tomatoes, roasted peppers, & hummus vinaigrette*	16
◊ □	Chicken Salad with hazelnuts, capers, celery, red onions, lemon confit, & rosemary aioli*	16
▽ ◊ □	Ellary's Mixed Greens assorted seasonal greens with pappas, sunflower seeds, & choice of vinaigrette, cider, hummus, creamy cashew, raspberry-caper	12
▽ ◊ □	Fruit Salad with fresh seasonal fruit & mint	10
▽ ◊	Parfait with yogurt, fresh berries, & house-made granola	8
▽ ◊ □	Chia Seed Pudding fruit kantari, chia seeds, tapioca, & granola	8
▽ ◊ □	House-Made Granola topped with fresh fruit & choice of organic milk	8

SIDES

▽ ◊ □	Chickpea Fries with rosemary & pablano-tatu aioli*	10
◊ □	Smoked Salmon	10
◊ □	House-Cured Bacon*	8
▽ ◊ □	Home Fries*	5

DRINKS

	Mimosa	12
	Cava & orange juice	
	Bellini	12
	Cava & peach purée	
	Sangria	12
	Fresh fruit marinated in red wine	

▽ Vegan ✓ Vegetarian ◊ Gluten-Free Ingredients □ Dairy-Free

Please inform us of any food allergies. † "These items contain items in their shells" we use filtered water for all beverages and for making ice



ORGANIC FRESH JUICES

SMALL \$7 12OZ LARGE \$9 16OZ

OUR COMBINATIONS

- ▽ ○ □ **GO!** carrot, apple, beet, celery, cucumber, & spinach
 - ▽ ○ □ **All Greens** spinach, kale, cucumber, celery, & parsley
 - ▽ ○ □ **Sunshine** carrot, apple, lemon, ginger, & mint
 - ▽ ○ □ **Ellary's Greens** kale, green apple, & lime
 - ▽ ○ □ **The Lunatic** celery, cucumber, apple, cilantro, ginger, & cayenne
 - ▽ ○ □ **V7** carrot, kale, spinach, parsley, celery, cucumber, & beet
 - ▽ ○ □ **Super** carrot, beet, garlic, spinach, b-complex, & vitamin c
 - ▽ ○ □ **Wellness** cucumber, celery, parsley, lemon, ginger, & orange juice
 - ▽ ○ □ **Cleanse** cucumber, lemon, cayenne, & maple syrup
 - ▽ ○ □ **Lighten Up** apple, lemon, & fennel
 - ▽ ○ □ **Detox** kale, spinach, celery, cucumber, apple, parsley, & lemon
 - ▽ ○ □ **Beauty** cucumber, aloe vera juice, & mint
- add ginger +1 | add wheatgrass +2

YOUR OWN

Pick up to five.

- | | |
|--------------------------|----------|
| apple | carrot |
| green apple | kale |
| pear | spinach |
| orange | beet |
| grapefruit | cucumber |
| pineapple | celery |
| lemon | parsley |
| lime | fennel |
| watermelon
(seasonal) | garlic |
| | cayenne |

- add ginger +1
- add wheatgrass +2

SHOTS

- | | |
|---------------------------------|----------------|
| Remedy ginger, garlic, & lemon | 4 |
| Zinger lemon, ginger, & cayenne | 4 |
| Ginger or Wheatgrass | Sgl 3
Dbl 5 |

SMOOTHIES

ONE SIZE \$9 12OZ

- ▽ ○ **Banana Berry** blueberries, strawberries, bananas, & choice of organic milk
 - ▽ ○ □ **Just Peachy** peaches, strawberries, bananas, apple juice, & cinnamon
 - ▽ ○ □ **Skin Deep** mangoes, strawberries, bananas, coconut water, & flax oil
 - ▽ ○ □ **Tropical Delight** pineapples, mangoes, bananas, strawberries, & coconut water
 - ▽ ○ □ **Relax** bananas, coconut milk, & lemongrass
 - ▽ ○ **Black Beauty** blueberries, blackberries, bananas, aloe vera juice, & choice of organic milk
 - ▽ ○ □ **Cold Buster** bananas, strawberries, peaches, orange juice, & vitamin c
 - ▽ ○ **Banana-Cacao Chip** bananas, raw cacao nibs, agave, ice, & choice of organic milk
 - ▽ ○ □ **Mint Cacao Chip** coconut water, coconut milk, raw cacao nibs, coconut sugar, fresh mint, & ice
- add whey, soy, rice protein +2 | add bee pollen +2

HOT

- ▽ **SerendipiTea Organic Tea** breakfast, darjaeling, earl grey, masala chai, china green, jasmine, peppermint, strawberry, chamomile, black & blue (black tea with blueberry) 3
- ▽ **Coffee organic & fair trade** 3
- ▽ **Iced Tea or Iced Coffee** 4

COLD

- ▽ **Harmless Harvest Organic Coconut Water** Sm 3.50 | Lg 6.75
- ▽ **Bruce Coast Ginger Ale** 3.50
- ▽ **Mountain Valley Water Sparkling** Sm 3 | Lg 6
- ▽ **Spindrift Sparkling Soda** Grapefruit, Blackberry, Half & Half, or Orange Mango 3.50

for more to ask your server about our other drink selections

- ▽ **Vegan**
- ▽ **Vegetarian**
- **Gluten-Free Ingredients**
- **Dairy-Free**

We use filtered water for all beverages and for making ice

2 Broadway
New York, NY 10004
212 878-7000 Tel



Metropolitan Transportation Authority

State of New York

January 28, 2016

To the Attention of the State Liquor Authority

Dear Ladies and Gentlemen:

The New York City Transit Authority ("NYCTA") and Columbus Turnstyle, LLC entered into a Lease on May 26, 2015 for a portion of the Columbus Circle Subway Station where certain retail uses are permitted. Under the Lease, the NYCTA approved Space 5, Ellary's Greens, a proposed subtenant of Turnstyle, as meeting the "Retail Standard" required by the Lease.

The NYCTA has also approved within the proposed sublet premises the sale of alcoholic beverages in packaged closed containers for off-site consumption and beer and wine for on site consumption in connection with food sales.

Yours truly,

New York City Transit Authority

By: Metropolitan Transit Authority

By: _____

Jeffrey B. Rosen
Director, Real Estate

The agencies of the MTA

MTA New York City Transit
MTA Long Island Rail Road

MTA Metro-North Railroad
MTA Bridges and Tunnels

MTA Capital Construction
MTA Bus Company

Situation:

Ellary's Greens is an innovative, boutique restaurant in the heart of New York's West Village (at 33 Carmine Street) on the brink of expansion to a new Columbus Circle location in New York City. Dedicated to our mission of providing beautifully-prepared natural, organic, and local food to people in high-density travel hubs (e.g. train stations, airports, etc.), from its inception Ellary's Greens was planned for travel hubs.

The full-service restaurant on Carmine Street was carefully designed by The Rockwell Group with branded elements, a garden-inspired laser-cut ceiling, beautiful décor, and careful lighting to serve as a flagship location for guests and interested parties to savor amazing food, experience high-touch customer service, and know that every detail was considered.

These details and branded components are an integral part of every Ellary's Greens. They are brought to each location to convey the story of sexy, healthy food and care in everything we create.

**ELLARY'S
GREENS**



Challenge:

There are nearly 25,000 restaurants, cafeterias, delis, and specialty food bars in New York, making it the densest and most competitive restaurant market in the world. Yet many of the high-density areas and transportation hubs don't offer healthy food options to the travelers who seek them.

Over half of the world's population is Vegetarian – that's 3.6 billion people!

At Ellary's Greens, we open the market to everyone from vegans to carnivores. While our menu is veggie-forward, it also features beautiful meats and cheeses from local farms with animals raised in pastures without hormones or antibiotics. We don't limit the market, we open it to everyone.



**ELLARY'S
GREENS**

Insight:

Ellary's Greens was founded on a belief that eating food is more than just about satisfying hunger; rather, it is a way to live one's life. Founder, Leith Hill, wants your mouth to feel like it's had a party, while your body has energy and vitality to dance and live!

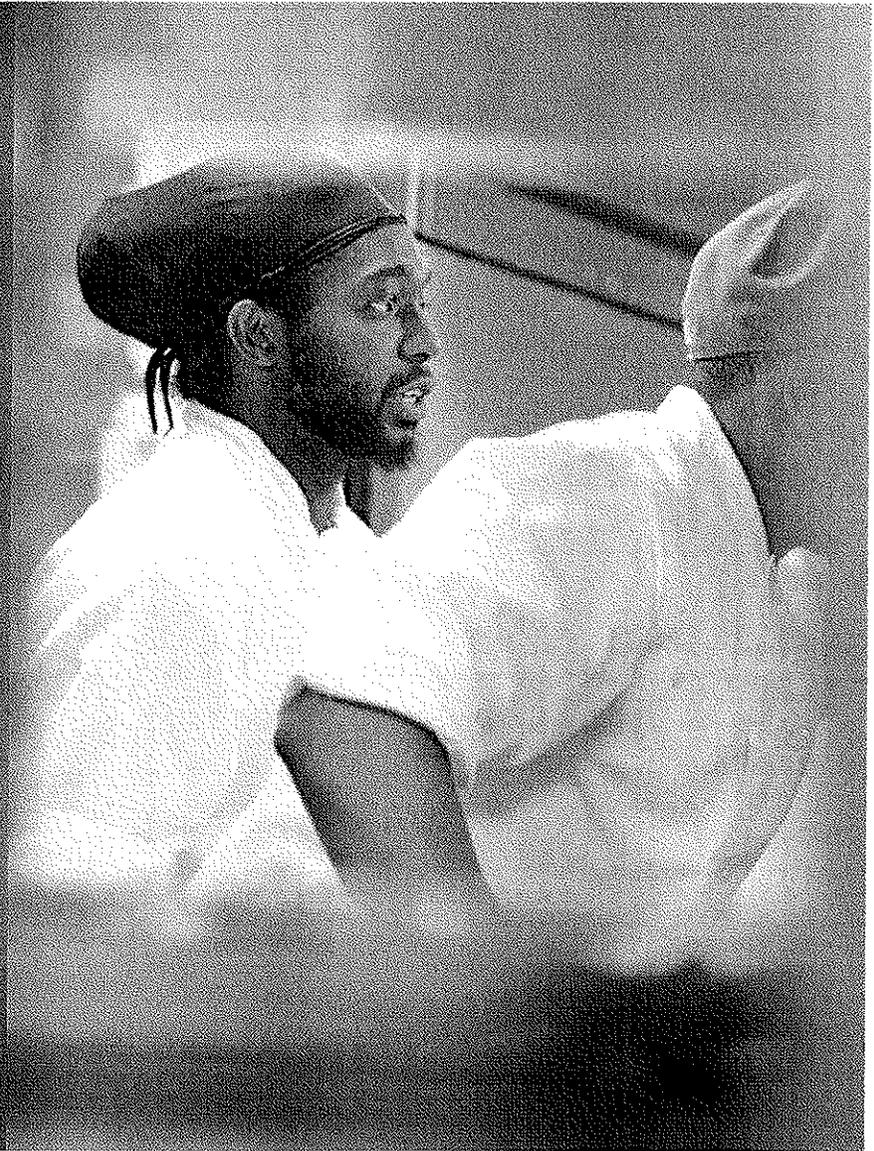
Ellary's Greens defines the 'sexy healthy' restaurant category. The restaurant and Leith's story resonate across multiple industries and media spaces including: food service, fine dining, farming and agriculture, environmental impact, New York City metro, New Orleans (the founder's native city), travel, health and fitness, and luxury lifestyle, among others.



ELLARYS
GREENS

Solution:

- Ellary's Greens has been open for over two years and has garnered top-tier reviews and inspired NYC diners to flock to the West Village for a taste. Ellary's Greens grab-and-go menu items can be found at two Equinox Gym locations at Columbus Circle and Brookfield Place.
- Because of the local, organic offerings all made in-house from scratch, our food costs at Ellary's Greens are higher, it is a fact. However, from first inception, we were created and designed for high-density travel centers with high-volume traffic and are committed to bringing quality to guests for breakfast, lunch, and dinner daily.
- In Ellary's Greens, Leith Hill has created a new class of restaurant where omnivores and vegans can dine together in harmony, feasting on the veggie-forward yet protein-filled menu that offers everything from Steamed Kale to House-Cured and House-Smoked Bacon. The entire menu is coded for allergy and specialty diets for easy reading and maximum health.



ELLARYS
GREENS

Media Result:

- As a result of Ellary's Greens upping the food game in New York City, it enjoys consistent features and trend story coverage in A-list publications.
- Known City-wide for being green, sustainable, and for sincerely caring about the environment, Ellary's Greens was featured by the New York City Department of Sanitation to represent their message of sustainability in a PSA about the City-wide Styrofoam Ban, which featured Ellary's Greens and Leith Hill.
- The Ellary's Greens brand is larger than a single storefront – it is at the fore of the farm-to-table evolved and the "high-end healthy" movements.

ELLARY'S
GREENS

The New York Times

NEW YORK

THE WALL STREET JOURNAL

 msnbc

DOWNTOWN

MANHATTAN
MAGAZINE

HEAVEN
HAS
HEELS

THE
HUFFINGTON
POST

 univision

SELF

GLAMOUR

SHAPE

NYC
nycgo.com

 FOX
NEWS

 IN
NEW YORK

 Time Out
New York

 NBC

 The Daily Meal™
All Things Food & Drink

greenchild

NEW YORK
where

New York
RESIDENT
MAGAZINE

BLISSTREE

Restaurant News

ELLE
MAGAZINE

Result:

"When you want to feed your family healthful food and your kids just want something tasty and familiar, make tracks for Ellary's Greens, where the whole brood will be happy."

—MANHATTAN MAGAZINE

"A special last week was spring incarnate: a tartine of grilled asparagus, pea shoots and peas on grilled bread smeared with fresh ricotta and topped with shavings of Parmesan. It was earthy. It was fresh. Above all, it was green."

—THE NEW YORK TIMES

"The best healthy restaurant in NYC"

—TIME OUT NEW YORK



ELLARY'S
GREENS

Result:

"Vegetarians and meat-eaters alike can dine together at this healthy downtown restaurant. Menu items like shrimp scampi and green Thai tofu curry come packed with nutrients that leave you energized and satiated."

—WHERE NEW YORK

"Leith aims to make Ellary's Greens a 'place for everyone to come' by sticking to simple, fresh ingredients and packing them with a flavor punch through intensive preparation techniques."

—IN NEW YORK

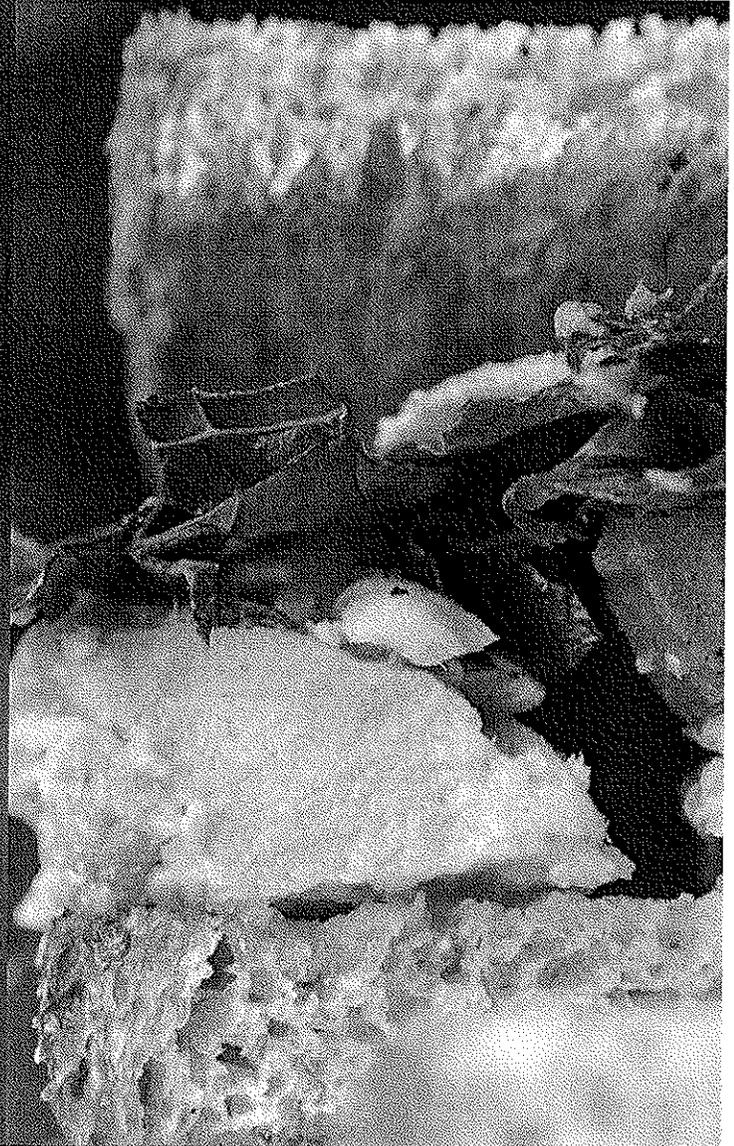
"It's so rare that I find a great restaurant that matches my exact philosophy—bringing good, whole ingredients that are not only nutrient-dense but simply, and unequivocally, delicious."

—HUFFINGTON POST

"If you are looking for a vibrant setting and healthy entrees that fill you up, Ellary's Greens is the place for you."

—NEW YORK RESIDENT MAGAZINE

ELLARYS
GREENS



Business Expansion:

With a long-term goal to bring high-quality, well-sourced food to busy New Yorkers on the go and to NYC travel centers, Leith understood that she needed to first establish a brick and mortar operation, hence the opening of Ellary's Greens in April 2013 on Carmine Street in New York City.

In keeping with the company's core mission and with Leith Hill's original vision, Ellary's Greens will open as part of the TurnStyle project at Columbus Circle in February 2016, offering a full menu of freshly made grab-and-go selections for breakfast, lunch, and dinner, including a juice and smoothie bar in addition to serving organic wine and beer.

Ellary's Greens currently partners with Equinox Gyms at both Brookfield Place and Columbus Circle to offer a more limited menu of grab-and-go items, made fresh at the Carmine Street location and delivered three times each week.

**ELLARY'S
GREENS**



CEO Leith Hill:

Leith Hill is focused on reconnecting people to food they can trust. Her goal is to provide the path to better living through delicious, nutrient-dense options, and Ellary's Greens is the vehicle for this philosophy, with slow food served quickly.

Leith has a passion for making delicious, healthy food for every kind of eater. A food visionary, Leith has the clear mission of providing an alternate to fast food that reconnects the body with the fuel nature provides and that the body actually needs.

Her long-term goal to offer high-quality, well-sourced, delicious food to New Yorkers on the move is visible in everything from beautiful, sustainable packaging to the Ellary's Greens tagline, "Nourishing you on the go." And Ellary's Greens... is here to stay.

—LEITH HILL,
FOUNDER AND CEO, WISDOM FOODS, LLC
AND OWNER OF ELLARY'S GREENS

ELLARY'S
GREENS

