

TODAY

JETBLUE MINT EXPERIENCE

MENU

WEST-BOUND TRANSATLANTIC
LUNCH DINNER

APRIL-JULY, 2025

WELCOME SNACK · SMALL PLATES · DESSERT

CAPPUCCINO & ESPRESSO · COFFEE & TEAS

FEATURING NY, NY

CHARLIE BIRD · PARCELLE

PRESENTED BY:

jetBlue
MINT

GET TO SNOOZING ALTITUDE SOONER

Choose our Savor & Sleep™ menu (served before the rest of our service).
Consists of **SALAD, PASTA, CHICKEN** and **GELATO**.

NOT HUNGRY YET?

Ask your crewmember to delay your meal or about our flexible dining options.

WELCOME TASTING

ROTATING SELECTION

SMALL PLATES

CHOOSE UP TO 3 OF 4

Please note: the first dish is served chilled.

CUCUMBER SALAD V, GF, NF roasted tomatoes, feta,
Italian vinaigrette

LASAGNA V, NF spinach, pomodoro, parmigiano

CHICKEN MILANESE NF arugula, parmigiano, lemon

LAMB CURRY GF, DF, NF fingerling potatoes, cipollini onions

V vegetarian | VG vegan | DF dairy-free | GF gluten-free | NF nut-free

**Chili Oil available upon request*

Ingredients may vary based on seasonality and availability.

DESSERT

VANILLA GELATO V, NF (GF UPON REQUEST) strawberry compote,
devil's food cake crumble

LIGHT BITES

SCONE V, NF clotted cream, strawberry jam

TRIO OF TRADITIONAL TEA SANDWICHES NF

COFFEE & TEA

COFFEE

Brooklyn Roasting, Brooklyn, NY

Espresso (decaf available),

Americano, Cappuccino

Classic Cold Brew

TEA

Smith Teamaker, Portland, OR

British Brunch

Lord Bergamot

Jasmine Silver

Peppermint Leaves

Meadow - Chamomile Rooibos

Oat milk available upon request.

SNACKS

Please ask about today's selection.

Please note: Our dishes may contain common allergens, and we cannot guarantee they are allergen-free due to possible cross-contamination. If you have a severe allergy, please let your crewmembers know, and we will do our best to accommodate.

ABOUT US

Charlie Bird



The New York City-based Delicious Hospitality Group was formed in 2013 by Chef / Owner Ryan Hardy. Hardy is a chef of many credentials: A four-time Best Chef James Beard Award and Rising Star finalist during his international career, set in place by his work as an organic farmer, charcuterie butcher and cheesemaker. In 2013, the team opened their first restaurant, Charlie Bird, in New York's SoHo neighborhood which quickly garnered media attention winning Eater's "Best New Restaurant." In 2016, DHG opened its second venture, Pasquale Jones in Manhattan's Little Italy. Pasquale Jones, a pizzeria and wine destination, became an instant success with its signature clam pie and sophisticated wine list. In 2018, DHG ventured uptown and opened a series of dining experiences near Hudson Yards, including Legacy Records, a Mediterranean-inspired restaurant, Easy Victor café, and Ada's Place wine and cocktail bar. Their most recent addition is a love letter to NYC slice culture: Bar Pasquale's square-style Sicilian pizzas can be found at a takeout window in Little Italy's Mulberry Street.

Parcelle is a hospitality group with restaurant + wine bars based in New York City and a national online wine retail business. Their namesake location in downtown Manhattan was called one of the world's best wine bars in the Financial Times in addition to being recognized as one of New York's best wine bars by The New York Times and Wine Enthusiast. Founder Grant Reynolds, a Forbes 30 under 30 honoree and 2013 Wine & Spirits Best New Sommelier, has written two books including How To Drink Wine (2020) and The Wine List (2023).

CUSTOM PLAYLIST

Playlist crafted by Charlie Bird



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