TODAY

JETBLUE MINT EXPERIENCE

MENU

Charlie Bird

EAST BOUND

TRANSATLANTIC

DINNER — BREAKFAST

APRIL–JULY, 2026

WELCOME SNACK · SMALL PLATES · DESSERT

CAPPUCCINO & ESPRESSO · COFFEE & TEAS

FEATURING — NY, NY

CHARLIE BIRD · PARCELLE

PRESENTED BY:

jetBlue MINT

BUH-BYE RED EYE, HELLO SHUT-EYE SERVICE

Welcome to our transatlantic Shut-Eye Service®. We've obsessed over every detail to ensure you reach snoozing altitude faster and arrive in Mint condition—from your private suite and lie-flat bed (with our exclusive Tuft & Needle® Adaptive™ Foam mattress) to cushy bedding, customizable mood lighting, snooze kit and Do Not Disturb button.
All transatlantic flights leaving after 8:30pm feature a specially curated Savor & Sleep™ evening meal so you can dine and drift off to sleep sooner.
Bon appetit & suite dreams.

WELCOME TASTING

ROTATING SELECTION

SAVOR & SLEEP™

Please note: the first dish is served chilled

SNAP PEA FARRO SALAD V
radish, parmigiano, pistachios, lemon vinaigrette

ORECCHIETTE V, NF
pesto Genovese, pomodoro, parmigiano

CHICKEN MILANESE NF
arugula, parmigiano, mustard vinaigrette

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

**Hot sauce available upon request.*
Ingredients may vary based on seasonality and availability.

DESSERT

VANILLA GELATO V (GF/NF UPON REQUEST)
blackberry preserves, almond oat crumble

LIGHT BITES

ROSEMARY HONEY BISCUIT V, NF
by the Hungry Gnome

GREEK YOGURT V, GF, NF lemon marmalata

WANT TO SLEEP LONGER?

Select the option on your seatback screen to take a to-go breakfast bag with you.

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.

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).

Hidden behind a nondescript phone booth in the corner of Crif Dogs in New York's East Village is one of the most iconic bars in the world. Founded in 2007, PDT quickly rose to notoriety in the cocktail world for its innovative cocktails and genuine hospitality. The bar has been the recipient of every major cocktail accolade, including James Beard Award for outstanding Bar Program and named World's Best Bar by World's 50 Best.

CUSTOM PLAYLIST

Playlist crafted by Charlie Bird

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