

STARTERS

lamb meatballs

whipped feta, purgatory sauce, herbed oil, fried basil, baguette 25

sunchoke hummus

seasonal vegetables, toasted pita, mediterranean spice, olive oil (v) 22

jerk octopus

jerk spice, jicama-apple slaw, jerk sauce, smoked paprika, micro cilantro 28

truffle fries

picked herbs, parmesan, roasted garlic aioli (vg) 18

shishito peppers

roasted garlic aioli with espelette (gf/vg) 18

fig flatbread

mission figs, aged prosciutto, house made honey gastrique 25

short ribs flatbread

braised short ribs, root vegetables, sweet potato purée, petite salad 26

andaz sliders

balsamic onion jam, white cheddar, pretzel buns 24

MEATS & CHEESES

midtown cheese board

3 chef's choice cheeses, house jam 25

charcuterie board

3 chef's choice cured meats, pickles, toasted baguette 25

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cheese & charcuterie board
 3 chef's choice cheeses,
 3 chef's choice cured meats,
 jam, pickles, toasted bread 49

MAINS

someone else's burger

house special sauce, white cheddar, lettuce, tomato, onion, side of fries or greens 33
 add bacon +6 | substitute truffle fries +5

salmon

charred asparagus, pickled tomatoes, olive tapenade, miso-bourbon glaze (df) 35

branzino

roasted pumpkin purée, charred broccolini, coconut-curry velouté, blistered tomato on the vine 37

pappardelle

crispy prosciutto ham, sage brown butter, shaved pecorino 34

steak frites

10 oz. strip loin, crispy herbed fingerling potatoes, chimichurri (df/gf) 48

avocado chicken blt

avocado, applewood smoked bacon, lettuce, tomato, smoked aioli, side of fries or greens 27
 substitute truffle fries +5

tamarind-red wine braised short ribs

creamy celeriac-potato, heirloom baby carrots, tamarind red wine jus 42

chicken schnitzel

buttered spätzle, arugula salad 32

baby kale caesar

kale, romaine, parmesan, crispy bagel chips, house caesar dressing 22
 add chicken 12 | add salmon 15

SIDES

charred broccolini 12

honey gastrique brussels sprouts 13

asparagus 12

charred heirloom carrots 12

fries 13

crispy herbed fingerling potatoes 12

SNACKS

marinated olives
citrus, chili, extra virgin olive oil (v/gf) 14

marcona almonds
rosemary, honey, cayenne (vg/gf) 14

pretzel bites
cheese dip 16

truffle fries
picked herbs, parmesan,
roasted garlic aioli (vg) 18

DESSERTS

pumpkin crème brûlée
spiced pumpkin custard,
caramelized demerara crust 14

chocolate coconut panna cotta
rich dark belgian chocolate, silky
coconut cream, tropical finish 14

sorbets
mango, coconut, strawberry
champagne, raspberry 8

flourless chocolate cake
decadent dark chocolate,
warm caribbean filling 14

brioche bread pudding
drunken sultanas, rum anglaise 14

house-made ice cream
madagascar vanilla, belgian chocolate 8

WINE

glass/bottle

cabernet sauvignon
2021 architect, alexander valley,
california, usa 26/98

pinot noir
2022 inscription, willamette valley,
oregon, usa 22/90

rosé
2021 la fête du rosé, provence, france 16/72

pinot grigio
2021 mont mes, castelfeder,
trentino-alto adige, italy 20/72

albariño
2022 igrexario de saiar, benito santos,
rías baixas, spain 16/68

sauvignon blanc, viognier
2022 micro-cosme, château de saint cosme,
france 16/68

BEERS | 12

well earned pilsner
bronx brewery

world gone hazy ipa
bronx brewery

VARIETALS | 15

(non-alcoholic)

hibis-kiss
earl grey/hibiscus tea, raspberry,
mint, honey, lime, club soda

blueberry bramble
ritual non-alcoholic whiskey,
blueberry, lemon, mint

~ please see our full beverage menu for more ~

executive chef nicholas restivo
executive sous chef junior poysen

