

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

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

sweet potato gnocchi
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 (vg) 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

charred heirloom carrots 12

honey gastrique brussels sprouts 13

fries 13

asparagus 12

crispy herbed fingerling potatoes 12

(df) dairy free, (gf) gluten free, (v) vegan (vg) vegetarian
consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. while we offer options to accommodate dietary and allergens restrictions, we are not a gluten-free, nut-free, or dairy-free kitchen and cross-contamination may occur for those that have a higher sensitivity to these allergens. a 20% gratuity will be added to parties of 5 or more. New York state tax will be added to your order

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
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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 sous chef junior poyser

