

LUNCH

at the bar downstairs

monday-friday 11:00am-2:00pm

STARTERS

sunchoke hummus

fall seasonal vegetables, toasted pita (v) 22

butternut squash soup

pumpkin seeds, dill (v) 8/15

lamb meatballs

spicy marinara, whipped feta, basil oil, baguette 25

truffle fries

fine herbs, parmesan, garlic aioli (vg) 18

MAINS

baby kale caesar

kale, romaine, parmesan, toasted
bread crumbs, house caesar dressing 21
add chicken 12 | salmon 15

autumn grain salad

apples, farro, dried cherries, goat cheese,
balsamic dressing (vg) 22
add chicken 12 | salmon 15

fig flatbread

whipped feta, mission figs, aged prosciutto,
arugula, rooftop honey 25

someone else's burger

house special sauce, white cheddar,
lettuce, tomato, onion 31
served with fries or greens
substitute truffle fries 3
add bacon 6

chicken schnitzel

mesclun greens, lemon, house dressing 32

salmon

broccolini, pumpkin purée, petite greens, lemon
truffle dressing 35

steak frites

10 oz ny strip, french fries, chimichurri 46

pappardelle

brown butter, sage, kale, parmesan (vg) 26

chicken blt

bacon, avocado, jersey tomatoes, bibb lettuce,
paprika aioli, white toast 25
served with fries or greens
substitute truffle fries 3

DESSERTS

pumpkin crème brûlée

spiced pumpkin custard,
caramelized demerara crust 14

chocolate coconut pana cotta

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

flourless chocolate cake

decadent dark chocolate,
warm caribbean filling 14

brioche bread pudding

drunken sultanas, rum anglaise 14

(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

WINE

glass/bottle

cabernet sauvignon

2021 architect, alexander valley,
california, usa 29/98

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

SPARKLING

glass/bottle

brut rosé

mcbride sparkling brut rose,
new zealand 17/80

chardonnay

non dosé blanc de blancs val de mer,
burgundy, france, nv 17/81

champagne

extra brut premier cru
autreau de champillon, eprenay,
france, nv 32/140

BEERS | 12

well earned pilsner

bronx brewery

world gone hazy ipa

bronx brewery

DRINKS | 20

mimosa

bloody mary

executive chef nicholas restivo
executive sous chef junior poyser