

# LUNCH

at the bar downstairs

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

## STARTERS

### truffle fries

fine herbs, parmesan, garlic aioli 18

### wagyu meatballs

whipped burrata, calabrian purgatory sauce, house made focaccia 26

### heirloom corn succotash

charred corn, lime, cilantro, seasonal vegetables, roasted garlic truffle butter (gf) 17

### tbd wagyu sliders (3)

2 oz patty, house pickle, truffle cheddar, pepperjack, shaved onion, secret sauce, potato bun 25

## DESSERTS

### lemon panna cotta

honeyed stone fruit (df, gf, v) 14

### lavender honey yogurt cheesecake

strawberry 14

### double chocolate cake

(gf) 14

### house-made ice cream

seasonal selection (gf) 9

### sorbets

seasonal selection (v, gf) 9

## MAINS

### five boroughs farm salad

local seasoned lettuces, carrots, radish, bagel crouton, citrus vinaigrette 21  
(df, gf without croutons)  
add chicken +12 | add salmon +15

### little gem caesar

gem lettuce, parmesan, toasted bread crumbs, house caesar dressing 21  
add chicken +12 | add salmon +15

### 5th ave blt

double smoked slab bacon, gotham greens lettuce, tomato, onion, special sauce, brioche 24  
*side of fries or greens*  
add chicken +12

### togarashi chicken sandwich

spicy fried chicken, yuzu kosho marinade, pickled daikon, kewpie mayo 26  
*side of fries or greens*

### salmon

roasted fennel, lancaster farm carrots, pickled dill (gf, df) 35

### wagyu top sirloin

8 oz sirloin, charred corn succotash, lime zest, cilantro, roasted garlic truffle butter 43

## DRINKS | 20

### mimosa

### bloody mary

### aperol spritz

aperol, sparkling wine, club soda

### cappelletti spritz

cappelletti aperitif, sparkling wine, club soda

### hugo spritz

st germain elderflower liqueur, mint, sparkling wine, club soda

### monte spritz

amaro montenegro, sparkling wine, fever tree mediterranean tonic, thyme

*more beverage options listed on back*

(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

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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

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glass/bottle

### **brut rosé**

mcbride sparkling brut rose,  
new zealand 17/80

### **champagne**

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

### **chardonnay**

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

## BEER

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### **well earned pilsner 12**

bronx brewery

### **world gone hazy ipa 12**

bronx brewery

executive chef nicholas restivo  
executive sous chef nick aspenleiter  
executive sous chef junior poyser