

EVENING

at the bar downstairs

tuesday-saturday 4:00 - 11:00pm

*kitchen closes at 9:30pm

STARTERS

wagyu meatballs

whipped burrata, calabrian purgatory sauce, house made focaccia 26

truffle cacio e pepe fries

truffle oil, tellicherry black pepper, calabrian chili, lemon 19

summer truffle potato chips

house made potato chips, parmesan, italian summer truffles 21

heirloom corn succotash

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

spicy pepper wings

spicy pepper, garlic chips, sesame seeds (df) 22

tbd wagyu sliders (3)

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

watermelon carpaccio

straciatella, balsamic pearl, basil (gf) 18

sheep's milk ricotta & house made focaccia

sheep's milk ricotta, lavender honey, honeycomb, crackers 25

MEATS & CHEESES

midtown cheese board

3 chef's choice cheeses, house jam 28

charcuterie board

3 chef's choice cured meats, pickles, toasted baguette* 35

*gluten-free bread available upon request

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

SALADS

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

MAINS

togarashi chicken sandwich

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

summer corn risotto

carnaroli, heirloom corn, aged parmesan, foraged mushroom, truffle (gf) 26

wagyu top sirloin

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

5th ave blt

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

atlantic hake

asparagus, pea purée, lemon, mint apple salad (gf, df) 32

salmon

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

SIDES

charred heirloom carrots 12

asparagus 12

fries 13

edamame (gf) 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

EVENING

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SNACKS

marinated olives

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

edamame

(v, gf) 12

marcona almonds

sea salt roasted (vg, gf) 14

housemade chips

12

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

we source our ingredients from the following local purveyors and farms:

argyle farms - hudson, ny
norwich meadows farm - new york, ny
gotham greens - new york, ny
andrew's honey - a rooftop near you, nyc

~ please see our beverage menu for our selection of cocktails and more ~

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

