

LUNCH

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



STARTERS

edamame

black garlic, sea salt, sesame oil 14
(v, df, gf, contains: sesame)

tbd wagyu sliders (3)

two-oz. wagyu patty, house pickle, truffle cheddar, pepperjack, shaved onion, secret sauce, potato bun 25
(contains: dairy, gluten, egg)

mushroom toast

charred maitake, burnt onion, chives, teriyaki reduction 18
(vg, contains: gluten & dairy)

furikake fries

yuzu kosho mayo 14
(df, gf, contains: egg & sesame)

truffle fries

parmesan 18
(contains: dairy)
add shaved truffle + 10

MAINS

artisan avocado toast

crushed avocado, tomato confit, shaved parmesan, orwasher's toast, petite salade 26
(contains: dairy, eggs*)

spicy tomato udon

roasted eggplant, tomato-umami broth, herbs 22
(v, contains: gluten)

wagyu pastrami reuben

kimchi, russian dressing, toasted milk bread 28
side of fries or greens
(contains: dairy, gluten, egg)

winter green goddess salad

kale, watercress, mizuna, avocado, cucumber, green goddess dressing, toasted sesame seeds 27
add chicken +12 | add salmon +15
(v, df, gf, contains: sesame)

little gem caesar

gem lettuce, parmesan, bagel chips, house caesar dressing 27
add chicken +12 | add salmon +15
(contains: dairy, egg, fish, gluten)

swordfish

tomato, pepper, lemongrass, shaved fennel 34
(gf, contains: dairy)

DESSERTS

sticky toffee pudding

warm date cake, toffee sauce, vanilla bean ice cream, sea salt 14
(contains: dairy, gluten, egg)

house-made ice cream

seasonal selection 9
(gf, contains: dairy)

nutella crème caramel

caramelized banana 14
(gf, contains: egg, dairy)

maple bourbon cheesecake

pecan praline, seasonal compote, brown butter crumble 14
(contains: dairy, nuts, gluten)

sorbets

seasonal selection 9
(v, gf)

beverage options listed on back

(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

DRINKS

mimosa 20

bloody mary 20

WINE

glass/bottle

cabernet sauvignon

2021 architect, alexander valley,
california, usa 24/90

pinot noir

2022 inscription, willamette valley,
oregon, usa 20/72

rosé

2022 gueissard côtes de provence,
france 16/72

pinot grigio

2021 mont mes, castelfeder,
trentino-alto adige, italy 18/70

albariño

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

sauvignon blanc, viognier

2022 micro-cosme, château de saint cosme,
france 18/70

SPARKLING

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

other half lager 12

other half hazy ipa 12

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