

SMALL PLATES



- CRISPY BRUSSELS SPROUTS 12
sweet chili
- DEVILED EGGS 7
local farm eggs, arugula
- BABY BACK RIBS 13
hoisin bbq sauce, cilantro, lime
- MUSSELS 14
tomatoes, chorizo, onions, peppers, white wine,
herb butter, croutons + add fries 6
- DI STEFFANO BURRATA 15
herb roasted tomatoes, vincotto, olive oil, basil
- FRIED CHICKEN SLIDERS 13
carrots, cilantro, cabbage, sriracha aioli
- CHEESE n' MAC 13
béchamel, fontina, gruyere, herb breadcrumbs
- OCTOPUS 18
gigante beans, preserved tomatoes,
goathorn peppers, fennel, herb yogurt

SELECTION FROM MURRAY'S CHEESE



- CHOOSE 2 for 14 -or- 3 for 19
- BRILLAT SAVARIN (France)
pasteurized cow's milk, triple crème
- BEATO DE TABARA (Spain)
raw goat's milk, semi-firm, earthy
- ROQUEFORT (France)
raw sheep's milk, sweet, spicy & fudgy

FLATBREADS



- KALE & CASHEW PESTO 14
goat cheese, preserved tomatoes,
red onion, balsamic, arugula
- SPICY CHORIZO 14
mozzarella, fennel, san marzano,
crispy shallots, chives

SOUPS & SALADS



-SALAD TOPPINGS-

- GRILLED CHICKEN BREAST 9 // SEARED SALMON 12
- ROASTED CORN SOUP 10
yogurt, chili oil, candied pumpkin seeds
- CAESAR 14
romaine lettuce, grana padano, croutons
- CHOPPED 13
romaine lettuce, cucumber, red onion, piquillo peppers,
tomato, carrots, haricot vert, kalamata olives,
avocado, feta, tahini dressing
- ANCIENT GRAIN 14
quinoa, wheat berries, peppers, avocado, smoked almonds,
seeds, orange, onion, tomato, tamari vinaigrette



21 WAVERLY PL. NEW YORK, NY



-DINNER-

ENTREE



- BANGERS n' MASH 21
homemade pork sausage, mashed potato, onion jus
- FISH n' CHIPS 23
beer battered market fish, tartar sauce,
barrel aged malt vinegar
- CHICKEN POT PIE 18
peas, celery, carrot, potato, pie crust
- BACON CHEESEBURGER 18
black angus beef, cheddar, bacon,
pickled red onion, chipotle aioli, french fries
- STEAK FRITES 33
12oz black angus ny strip, au poivre, french fries
- PAN-SEARED SALMON 26
miso black rice, green curry, enoki mushrooms
- MUSHROOM BOLOGNESE 20
hand-cut fettuccine, kale & cashew pesto, grana padano,
herb breadcrumbs
- JOYCE FARMS ROASTED HALF CHICKEN 27
shiitake, bacon, mashed potato, red wine jus
- GRILLED PORTOBELLO MUSHROOM 16
herbed goat cheese, roasted garlic aioli, arugula,
crispy shallots, flax seed bun, green salad
- SPICE ROASTED CAULIFLOWER 19
tahini, spicy cashews, cilantro, red onion,
pickled chilis

SIDES



- CHARRED BROCCOLI 9
sweet soy, spicy cashews, pickled chilis
- MASHED POTATOES 7
- BEER BATTERED ONION RINGS 7
- FRENCH FRIES with a TRIO of DIPPING SAUCES 8

Executive Chef Justin Ottervanger