

SMALL PLATES

CRISPY BRUSSELS SPROUTS 12
sweet chili

DEVEILED EGGS 8
local farm eggs, arugula

BABY BACK RIBS 14
hoisin bbq sauce, cilantro, lime

Di STEFANO BURRATA 16
preserved tomatoes, balsamic reduction,
basil, grilled bread

FRIED CHICKEN SLIDERS 13
carrots, cilantro, cabbage, sriracha aioli

CHEESE n' MAC 14
béchamel, fontina, gruyere, herb breadcrumbs

CRAB CAKE 21
grilled scallion aioli, frisse, radish,
lemon vinaigrette

ROASTED BUTTERNUT SQUASH 13
baby kale, brown butter & lemon vinaigrette,
hazelnut, goat cheese

SELECTION FROM MURRAY'S

CHOOSE 2 for 14 -or- 3 for 19

BRILLAT SAVARIN (France)
pasteurized cow's milk, triple crème

RUSTICAPRA (Spain)
raw goat's milk, semi-firm, earthy

ROQUEFORT (France)
raw sheep's milk, sweet, spicy & fudgy

FLATBREADS

KALE & CASHEW PESTO 15
goat cheese, preserved tomatoes,
red onion, balsamic, arugula

CHICKEN, BACON & BUTTERMILK 15
chopped garlic, gruyere, scallions

SOUPS & SALADS

-SALAD TOPPINGS-

GRILLED CHICKEN BREAST 10 // SEARED SALMON 13

BUTTERNUT SQUASH SOUP 10
chili oil, yogurt, spiced sunflower seeds, cilantro

CAESAR 14
romaine lettuce, grana padano, croutons

MIXED BABY KALE 14
goat cheese, cashews, red wine poached apples,
roasted shallot vinaigrette

ANCIENT GRAIN 14
quinoa, arugula, wheat berries, peppers, avocado, smoked almonds,
seeds, orange, onion, cucumber, tomato, tamari vinaigrette



21 WAVERLY PL. NEW YORK CITY



-DINNER-

ENTREE

BANGERS n' MASH 21
homemade pork sausage, mashed potato, onion jus

PAN-SEARED SALMON 26
red quinoa, baby kale, green curry

CHICKEN POT PIE 18
peas, celery, carrot, potato, pie crust

JOYCE FARMS HALF CHICKEN 27
red bliss & garlic smashed potatoes,
creamed spinach, crispy shallots, pan jus

STEAK FRITES 33
12oz black angus ny strip, au poivre, french fries

BACON CHEESEBURGER 19
black angus beef, cheddar, bacon,
pickled red onion, chipotle aioli, french fries

MUSHROOM BOLOGNESE 21
hand-cut fettuccine, kale & cashew pesto, grana padano,
herb breadcrumbs

FISH n' CHIPS 23
beer battered market fish, tartar sauce,
barrel aged malt vinegar

RUSTIC SHEPHERD'S PIE 23
ground lamb, root vegetables, red bliss &
garlic smashed potatoes, grana padano

SIDES

HARICOT VERT 10
garlic, shallots, herb butter, smoked almonds

MASHED POTATOES 7

BEER BATTERED ONION RINGS 8

FRENCH FRIES with a TRIO of DIPPING SAUCES 8

Executive Chef Justin Ottervanger