

SMALL PLATES

CRISPY BRUSSELS SPROUTS 12
sweet chili

DEVILED EGGS 7
local farm eggs, arugula

BABY BACK RIBS 13
hoisin bbq sauce, cilantro, lime

BUTTERNUT SQUASH 14
grilled scallion yogurt, radicchio, goat cheese,
brown butter, smoked almonds, cilantro

MUSSELS 14
local apple cider, fennel, shallots, garlic,
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

BUTTERNUT SQUASH SOUP 10
yogurt, chili oil, candied pumpkin seeds

BABY GEM 14
baby gem lettuce, red onion, goat cheese, chive, bacon,
roasted tomato dressing

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, thick-cut 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