

## SMALL PLATES

CRISPY BRUSSELS SPROUTS 10  
sweet chili

DEVEILED EGGS 6  
local farm eggs, arugula

BABY BACK RIBS 12  
hoisin bbq sauce, cilantro, lime

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

MUSSELS 13  
local apple cider, fennel, shallots, garlic,  
herb butter, croutons + add fries 6

DI STEFFANO BURRATA 14  
herb roasted tomatoes, vincotto, olive oil, basil

FRIED CHICKEN SLIDERS 11  
carrots, cilantro, cabbage, sriracha aioli

CHEESE n' MAC 13  
béchamel, fontina, gruyere, herb breadcrumbs

OCTOPUS 17  
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 13  
goat cheese, preserved tomatoes,  
red onion, balsamic, arugula

SPICY CHORIZO 13  
mozzarella, fennel, san marzano,  
crispy shallots, chives

## SOUPS & SALADS

### -SALAD TOPPINGS-

GRILLED CHICKEN BREAST 8 // SEARED SALMON 11

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

BABY GEM 14  
green leaf lettuce, red onion, goat cheese, chive, bacon, roasted  
tomato dressing

CAESAR 14  
green leaf lettuce, grana padano, croutons

CHOPPED 13  
green leaf 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 20  
homemade pork sausage, mashed potato, onion jus

FISH n' CHIPS 22  
beer battered market fish, tartar sauce,  
barrel aged malt vinegar

CHICKEN POT PIE 17  
peas, celery, carrot, potato, pie crust

BACON CHEESEBURGER 17  
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 25  
miso black rice, green curry, enoki mushrooms

SHRIMP SCAMPI 23  
hand-cut fettuccine, white wine, garlic, chili flake,  
herb breadcrumbs, basil, grilled ale bread

JOYCE FARMS ROASTED HALF CHICKEN 27  
shiitake, bacon, mashed potato, red wine jus

GRILLED PORTOBELLO MUSHROOM 15  
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 6

BEER BATTERED ONION RINGS 7

FRENCH FRIES with a TRIO of DIPPING SAUCES 8

Executive Chef Justin Ottervanger, Chef de Cuisine Cory Ferguson and team