

STARTERS & BITES

BAVARIAN PRETZEL | 10

Bavarian soft pretzel sticks, beer cheese sauce

GRAVY FRIES | 11

Mornay cheese sauce, bacon
 *Add pulled pork 6, chicken 8, ribeye 12

SPINACH ARTICHOKE & CORN DIP | 14

Roasted artichoke hearts, creamed spinach, corn, cheddar, pepper jack cheese, tortilla chips

CRT NACHOS | 14

Vegetarian three bean chili, pepper jack, pico de gallo, guacamole, sour cream, cilantro
 *Add pulled pork 6, chicken 8, ribeye 12

CROQUETTE | 14

Spanish croquette, prosciutto, chipotle aioli

FRIED OLIVES | 8

Fried green olives, ranch

HUMMUS | 13

Roasted garlic, pickled vegetables, harissa, warm pita

BURATTA | 14

Smoked tomato, chimichurri, arugula, focaccia

BURGERS & SANDWICHES

Served with small portion of mixed greens, add shoestring or sweet potato fries +3

CRT BURGER | 17

Beef patty, white cheddar, shredded lettuce, challah sesame bun
 *Add bacon or avocado +3

TUNA BURGER | 19

Spicy slaw, tomato, miso aioli, challah sesame bun

CHICKEN AND PROSCIUTTO | 17

Grilled chicken, prosciutto, romaine, smoked tomato, provolone, rosemary focaccia

DUCK CUBANO | 19

Duck confit, ham, pickles, cheddar cheese, mayonnaise, mustard, ciabatta

VEGGIE BURGER | 17

House made three bean veggie burger, lettuce, tomato, sprouts, avocado cream, multigrain bun

SMOKED TURKEY | 16

Slow cooked apples, ricotta spread, romaine, onion focaccia

FRANGELICO LOBSTER ROLL | 24

Celery, aioli, old bay, chives, brioche bun

STEAK SANDWICH | 19

Grilled ribeye, caramelized onion, cheddar, pickled cucumber and jalapenos, chipotle aioli, onion focaccia

ITALIAN SANDWICH | 17

Mortadella, hot sopressata, salami, mozzarella, pickled peppers, arugula, rosemary focaccia

ENTREES

GRILLED SALMON | 27

Grilled salmon, eggplant, chickpea and tomato stew, preserved lemons

HANDCRAFT MAC & CHEESE | 16

Shells, gruyere, asiago, slab bacon, kale, bread crumbs, scallions
 *Add pulled pork 6, chicken 8, ribeye 12

BEEF STROGANOFF PASTA | 25

Braised short rib stroganoff, strozzapreti pasta, sour cream, herbs

ROASTED CHICKEN BREAST | 25

Roasted airline breast, cipolini onion, capers, kalamata olive sauce, cannellini beans

SOUPS

SOUP OF THE DAY | 10

Ask server for details

LOBSTER BISQUE | 12

Classic lobster bisque, puff pastry, chives

SALADS

CLASSIC CAESAR | 13

Romaine lettuce, kale, garlic-herb croutons, parmesan, house made caesar dressing

KALE SALAD | 15

Kale, roasted acorn squash, parmesan reggiano, walnuts, herb croutons, confit garlic vinaigrette.

COBB SALAD | 17

Mixed greens, tomato, avocado, bacon, egg, bleu cheese crumbles, herb-roasted chicken, green goddess dressing

BEET SALAD | 15

Roasted golden beets, whipped goat cheese, red & white quinoa, herb croutons, arugula, lemon and mint vinaigrette

QUINOA AVOCADO SALAD | 16

Avocado, red and white quinoa, cherry tomatoes, roasted corn, radish, spring mixed greens, lemon-truffle vinaigrette

ADD TO ANY SALAD

Grilled chicken	8	Ribeye	12
Grilled salmon	14	Seared tuna	10
3 bean veggie patty		8	

SIDES

Haricot Verts	9
Garlic mash potato	8
Basket of sweet potato fries	8
Basket of shoestring fries	8
Truffle parmesan fries	12
Chips & guacamole	10

Brussels sprouts	12
lemon salt, dates, bacon	

Let us plan your party

Private room available for all occasions or let us cater to your office

All inquiries: Events@Crotonnyc.com

20% gratuity will be added to all groups of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

108 W 40th St Between 6th Ave and Broadway New York, NY

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