

THE RAGTRADER

LIQUOR & FOOD

BRUNCH



TOAST FOR THE TABLE 9

Housemade Jam/Clotted Cream

YOUR CHOICE OF:

- Fruit and Nut
- Whole Wheat
- Country White
- Challah

SMALL

BANANA BREAD^V 6
Salted Maple Butter

BRULEED GRAPEFRUIT^{GF/DF/VG} 9
Pickled Ginger/Mint

HOUSE-MADE RICOTTA^V 15
Honey Comb/Figs/Fruit & Nut Bread

SUNFLOWER & CASHEW GRANOLA^V 11
Greek Yogurt/Banana/Blueberries/
Cranberries

SRIRACHA DEVILED EGGS^{V/DF} 8
Arugula/Crispy Shallots

SALADS

Add Grilled Chicken +9
Add Pan-Seared Salmon +12
Add Hanger Steak +13

CAESAR 14
Romaine/Garlic Croutons/Grana Padano

BABY KALE^{V/GF} 14
Red Wine Poached Pears/Goat Cheese/
Smoked Cashew/Shallot Vinaigrette

SPRING MIX^{V/GF} 15
Buttermilk Dressing/Watermelon Radish/
Fine Herbs/Feta

BRUNCH

Sub/Add Egg Whites +2

FRENCH TOAST^V 15
Maple Apples/Mascarpone

RICOTTA PANCAKES^V 17
Banana/Blueberries/Salted Maple Butter

EGGS BENEDICT* 16
Smoked Salmon/Spinach/Poached Eggs/
Yuzu Hollandaise

AVOCADO TOAST*^{VG/DF} 13
Cherry Tomato/Radish/Togarashi/Cilantro
Add Poached Egg +\$3

BLACK RICE BOWL^{V/GF} 16
Charred Kale/Delicata Squash/
Poached Eggs/Pickled Chilis/Herb Oil

ENGLISH BREAKFAST 22
Two Eggs Any Style/Bacon/
Breakfast Sausage/Herb Roasted Tomatoes/
Button Mushrooms/Potato Hash/Toast

BUILD YOUR OWN OMELETTE^{GF} 16

PLEASE SELECT ANY 3 INGREDIENTS
Egg Whites +2
Additional Ingredients +1

VEGGIE: SPINACH/TOMATO/
MUSHROOM/ONION

MEAT: BACON/SAUSAGE/CHORIZO

CHEESE: CHEDDAR/GOAT/GRUYÈRE

SIDES

BACON 6

BREAKFAST SAUSAGE* 6

2 EGGS ANY STYLE* 5

POTATO HASH^{DF} 6

FRIES & DIPS^{DF/GF} 8

WAFFLE SWEET POTATO FRIES^{DF/GF} 9

BOTTOMLESS BOOZY BRUNCH!

\$25/PER PERSON FOR 2 HOURS

SERVED UNTIL 3:30 PM

BUILD YOUR OWN MIMOSAS

CUCUMBER

APRICOT

ROSEMARY GRAPEFRUIT

POM TEQUILA

BOTTOMLESS PUNCH BOWL

(TABLES OF 4 OR MORE ONLY,
WHOLE TABLE MUST PARTICIPATE)

MEZCAL PINEAPPLE

PISCO PUNCH

ROSÉ SANGRIA

BOTTOMLESS BEVERAGES

PBR

BLOODY MARY

SCREWDRIVER

SANDWICHES

FRIED CHICKEN & WAFFLES 17
Shredded Lettuce/Pickles/
Buttermilk Dressing

CHEESEBURGER* 19
Certified Angus Beef/Cheddar/
Onion/Lettuce/Secret Sauce/
Sesame Bun/Fries

VEGAN BURGER^{VG} 19
Beyond Meat/Vegan Cheddar Cheese/
Shredded Lettuce/Onion/Pretzel Bun
Vegan Secret Sauce/House Salad

BLT 17
Challah/Lettuce/Bacon/
Fried Green Tomatoes/
Tarragon & Avocado Aioli/House Chips
Add Fried Egg +\$2

GRILLED CHEESE^V 14
Creamed Leeks/Gruyère/
Pickled Jalapeños/Arugula Salad/
Smoked Tomato & Piquillo Dip
Add Bacon +3

LAMB PORCHETTA^{DF} 19
Arugula/Salsa Verde/Pretzel Bun
Add Fried Egg +\$2

UNITED WORKER

UNITED WORKERS OF NYC

WE MUST STAND TOGETHER TO RESIST,
FOR WE WILL GET WHAT WE CAN TAKE –
JUST THAT AND NO MORE.

ROSE SCHNEIDERMAN



GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VG - Vegan

*Price each *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef Justin Ottervanger, Chef de Cuisine Philip Vernier and team