

THE RAGTRADER

LIQUOR & FOOD

BRUNCH



TOAST FOR THE TABLE

Housemade Jam/Clotted Cream

YOUR CHOICE OF:

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

SMALL

- BANANA BREAD 6
 - Salted Maple Butter
- BRULEED GRAPEFRUIT 9
 - Pickled Ginger/Mint
- HOUSE-MADE RICOTTA 15
 - Honey Comb/Figs/Fruit & Nut Bread
- SUNFLOWER & CASHEW GRANOLA 11
 - Greek Yogurt/Banana/Blueberries/Cranberries
- SRIRACHA DEVILED EGGS 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 14
 - Red Wine Poached Pears/Goat Cheese/Smoked Cashew/Shallot Vinaigrette
- SPRING MIX 15
 - Buttermilk Dressing/Watermelon Radish/Fine Herbs/Feta

BRUNCH

- Sub/Add Egg Whites +2
- FRENCH TOAST 15
 - Maple Apples/Mascarpone
- RICOTTA PANCAKES 17
 - Banana/Blueberries/Salted Maple Butter
- EGGS BENEDICT* 16
 - Smoked Salmon/Spinach/Poached Eggs/Yuzu Hollandaise
- AVOCADO TOAST* 13
 - Cherry Tomato/Radish/Togarashi/Cilantro
 - Add Poached Egg +\$3
- BLACK RICE BOWL 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

- 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 6
- FRIES & DIPS 8
- WAFFLE SWEET POTATO FRIES 9
 - Honey Mustard

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

SCREWDRIIVER

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 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 14
 - Creamed Leeks/Gruyère/Pickled Jalapeños/Arugula Salad/Smoked Tomato & Piquillo Dip
 - Add Bacon +3
- LAMB PORCHETTA 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



*Price each

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

Executive Chef Justin Ottervanger and team