

THE RAGTRADER

LIQUOR & FOOD

LUNCH

FROMAGE

PETITE BILLY France/Pasteurized Goat's Milk	9*
DURRUS Ireland/Raw Cow's Milk/Mild Wash-Rind	9*
MAGGIE'S ROUND Massachusetts/Raw Cow's Milk	9*
POINT REYES BAY BLUE California/Pasteurized Cow's Milk	9*

DAILY SOUP

Check with server for daily selection

SNACKS

SRIRACHA DEVEILED EGGS Arugula/Crispy Shallots	8
BRUSSELS SPROUTS Sweet Chili	12
FRIED CHICKEN SLIDERS Sriracha Aioli/Red Slaw/Sesame Seeds	14
WINGS Fresno Chili Sauce/Scallions/ Blue Cheese	12
BABY BACK RIBS Pomegranate Molasses BBQ/ Cilantro/Lime	15
CHICKEN LIVER MOUSSE Fig Jam/Bacon/Grilled Bread	14

SMALL

DELICATA SQUASH Grilled Scallion Yogurt/Red Endive/ Pink Peppercorn/Smoked Almonds/Cilantro	15
SEARED SEA SCALLOPS* Smoked Tomato Purée/Cauliflower/ Bacon/Chermoula	20
BURRATA Herb Roasted Tomato/Olive Oil/ Vincotto/Basil	16
OCTOPUS A LA PLANCHA* Gigante Bean Salad/ Herbed Labneh/ Goat Horn Chilis	19
ROASTED BEETS Cauliflower Miso Puree/Yuzu Vinaigrette/ Goat Cheese/Crispy Shallots/Sage	14

SALADS

Add Grilled Chicken	+9
Add Pan-Seared Salmon	+11
Add Hanger Steak	+13
CAESAR Romaine/Garlic Croutons/Grana Padano	14
BABY GEM LETTUCE Roasted Tomato Dressing/ Shaved Onion/Pickled Mustard Seeds/ Bacon/Chives/Blue Cheese	15

BABY KALE Red Wine Poached Pears/Goat Cheese/ Smoked Cashew/Shallot Vinaigrette	14
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SHAREABLES

FRIES & DIPS	8
ROOT MASH Harissa Butter	10
MAC N' CHEESE Gruyère/Herb Breadcrumbs	14
HONEY ROASTED CARROTS Harissa/Smoked Almonds/Cilantro	11

LARGE

CRISPY SKIN SALMON* Black Rice/Green Coconut Curry/ Crispy Ginger/Cashew	28
HANGER STEAK FRITES* Grilled Scallion Chermoula/Fries	25
CAULIFLOWER STEAK Shuk Harissa Aioli/Parsley Salad/ Grilled Scallion Chermoula	20
PEI MUSSELS* Cider/Fennel/Shallot/Garlic/Bacon/ Herb Butter/Fries	21

SANDWICHES

SMOKED CHICKEN SALAD Mayo/Celery/Onion/Arugula Salad/ Challah/House Chips	16
BLT Fried Green Tomatoes/Challah/ Tarragon & Avocado Aioli/Lettuce/ Bacon/House Chips	17
BLACKENED CHICKEN Butter Lettuce/Red Slaw/ Ginger & Lime Aioli/House Chips	16
CHEESEBURGER* Certified Angus Beef/Cheddar/ Onion/Lettuce/Fries/ Secret Sauce/Sesame Bun/	18
GRILLED PORTOBELLO Baharat Goat Cheese/Arugula/Harissa Aioli/ Crispy Shallots/Green Salad/Flaxseed Bun	16
GRILLED CHEESE Creamed Leeks/Gruyère/ Pickled Jalapeños/Arugula Salad/ Smoked Tomato & Piquillo Dip	14
Add Bacon	+3

UNITED WORKER

UNITED WORKERS OF NYC

CRUDO

TUNA TARTARE* Togarashi Wonton Chips/Sesame/Tamari/Ginger/ Red Onion/Avocado	18	BEEF TARTARE* Hand-Cut Beef/Capers/Cornichon/Shallot/ Egg Yolk/Grilled Bread	15
MINI CEVICHE TACOS* Market Fish/Aji Amarillo/Red Onion/Grapefruit/Cilantro/ Jalapeño Aioli/Wonton	17	SALMON POKE* Kombu Salted Wontons/Scallion/Sesame/Soy/Macadamia Nuts/ Cucumber/Avocado	14

*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