

# THE RAGTRADER

LIQUOR & FOOD

# DINNER



## 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 10

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/Blue Cheese/Scallions	12
BABY BACK RIBS Pomegranate Molasses BBQ/ Cilantro/Lime	15

## SMALL

DELICATA SQUASH 15  
Grilled Scallion Yogurt/Red Endive/  
Pink Peppercorn/Smoked Almonds/Cilantro

SEARED SEA SCALLOPS\* 20  
Smoked Tomato Purée/Cauliflower/  
Bacon/Chermoula

BURRATA 16  
Herb Roasted Tomato/Olive Oil/  
Vincotto/Basil

OCTOPUS A LA PLANCA\* 19  
Gigante Bean Salad/ Herbed Labneh/  
Goat Horn Chilis

ROASTED BEETS 14  
Cauliflower Miso Puree/Yuzu Vinaigrette/  
Goat Cheese/Crispy Shallots/Sage

## SALADS

Add Grilled Chicken +9  
Add Pan-Seared Salmon +11  
Add Hanger Steak +13

CAESAR 14  
Romaine/Garlic Croutons/Grana Padano

BABY GEM LETTUCE 15  
Roasted Tomato Dressing/  
Shaved Onion/Pickled Mustard Seeds/  
Bacon/Chives/Blue Cheese

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

## PIZZA

MARGHERITA 14  
Mozzarella/Basil/San Marzano Tomato

HOUSE-MADE SAUSAGE 16  
Marinated Broccoli Rabe/Ricotta/  
Arugula/Grana Padano/Chili Flakes

ALLIUM 15  
Fontina/Creamed Leeks/  
Garlic Confit/Crispy Shallot/Chive

SOPRESSATA 17  
Fennel/Red Onion/Grana Padano/  
Gruyère/Fontina/Chives

ARTICHOKE & OLIVE 16  
Fontina/Chili Flake/Grana Padano

HANGER STEAK 17  
Fontina/Blue Cheese/Red Onion/Pear/  
Black Garlic/Arugula

## LARGE

CRISPY SKIN SALMON\* 28  
Black Rice/Green Coconut Curry/  
Crispy Ginger/Cashew

HANGER STEAK FRITES\* 28  
Grilled Scallion Chermoula/Fries

PEI MUSSELS\* 21  
Cider/Fennel/Shallot/Garlic/Bacon/  
Herb Butter/Fries

LAMB MERGUEZ FETTUCCINE 23  
Charred Tomato/Fennel/Baby Kale/  
Sous Vide Egg/Herb Breadcrumbs/  
Grana Padano

12OZ BONELESS NEW YORK STRIP\* 38  
Haricot Vert/Onion Rings/Au Poivre

CAULIFLOWER STEAK 20  
Shuk Harissa Aioli/Parsley Salad/  
Grilled Scallion Chermoula

ROASTED HALF CHICKEN\* 28  
Root Mash/Baby Carrots/Pan Jus/  
Crispy Herbs

MEDITERRANEAN-STYLE BRANZINO 34  
Haricot Vert/Roasted Tomato/  
Lemon Vinaigrette

CHEESEBURGER\* 18  
Certified Angus Beef/Sesame Bun/  
Cheddar/Lettuce/Onion/  
Secret Sauce/Fries

# UNITED WORKER

UNITED WORKERS OF NYC

## SHAREABLES

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

## CRUDO

TUNA TARTARE\* 18  
Togarashi Wonton Chips/Sesame/Tamari/Ginger/  
Red Onion/Avocado

MINI CEVICHE TACOS\* 17  
Market Fish/Aji Amarillo/Red Onion/Grapefruit/Cilantro/  
Jalapeño Aioli/Wonton

BEEF TARTARE\* 15  
Hand-Cut Beef/Capers/Cornichon/Shallot/Egg Yolk/  
Grilled Bread

SALMON POKE\* 14  
Kombu Salted Wontons/Scallion/Sesame/Soy/Macadamia Nuts/  
Cucumber/Avocado

\*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