

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

Salted Maple Butter

BRULEED GRAPEFRUIT

Pickled Ginger/Mint

HOUSE-MADE RICOTTA

Honey Comb/Figs/Fruit & Nut Bread

SUNFLOWER & CASHEW GRANOLA

Greek Yogurt/Banana/Blueberries/
Cranberries

SRIRACHA DEVILED EGGS

Arugula/Crispy Shallots

UNITED WORKER

UNITED WORKERS OF NYC

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 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

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

BABY GEM LETTUCE 15

Roasted Tomato Dressing/Shaved Onion/
Pickled Mustard Seeds/Bacon/
Chives/Blue Cheese

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

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

SIDES

BACON 6

BREAKFAST SAUSAGE* 6

2 EGGS ANY STYLE* 5

POTATO HASH 6

FRIES & DIPS 8

WAFFLE SWEET POTATO FRIES 9

Honey Mustard

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

ROSE SCHNEIDERMAN

