Albert's BAR

◆ LUNCH ◆
Weekdays 11:30am-3pm

SMALLS

SPINACH & ARTICHOKE DIP 17
Gruyère, Peppadew, Red Pepper Tortilla Chips

POPCORN COCONUT SHRIMP 17
Thai Chili Garlic Sauce

SHISHITO PEPPERS 14
Yuzu Aioli, Furikake

ROASTED CARROT HUMMUS (v) 16
Carrot-Top Chimichurri, Zaatar, Lemon, Focaccia

JAMAICAN JERK LAMB MEATBALLS 19
Pepper Jam, Labneh

BEEF TARTARE 23
Everything Bagel Chip, Horseradish, Cornichons, Capers

K-BBQ FRIED CHICKEN DRUMMIES 18
Gochujang Sweet & Spicy, Pickled Radish

Snacks

CRUNCHY CHICKPEAS (v) 5

SALT & VINEGAR CHIPS (v) 6

SMOKED CASTELVETRANO OLIVES (v) 8

SIDES

SHOESTRING FRIES (v) 12

SEASONED WEDGE FRIES 13

LITTLE GEM SALAD (v) 14
Radish, Carrot, Sherry Vinaigrette

WILD MUSHROOM SPÄTZLE 14
Hazlenut, Chives, Parmigana Brodo

BUFFALO CAULIFLOWER 14
Blue Cheese, Cool Ranch

ALBERT'S BAR, 140 EAST 41ST STREET, NYC
@ALBERTSNYC

(v) = Vegan

EATING RAW OR UNDERCOOKED MEAT, FISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

BIGS

ALBERT'S DOUBLE DELUXE BURGER 25
Two 3oz Patties, American Cheese, "57" Aioli, Iceberg, Red Onion, Big Marty's w/ choice of Shoestring or Seasoned Wedge Fries
Add Bacon +5

AVOCADO TOAST (v) 17
Sourdough, Crispy Shallots, Pickled Radish, Queso Fresco, Cilantro, Poached Egg, Pumpkin Seeds
Add Bacon +5
Add Smoked Salmon +8

STEAK SANDWICH 33
NY Strip, Focaccia, Black Garlic Aioli, Arugula, Gruyère, Onions

FISH & CHIPS 25
Shoestring Fries, Mushy Peas, Dill Pickle Tartar Sauce

VEGAN SMOKED BEET REUBEN (v) 19
Marble Rye, 'Swiss', Vegan Russian, Pickles, Sauerkraut

GOLDEN BOY CHICKEN SANDWICH 20
Crispy Thigh, Golden Boy Glaze, Pickled Red Onion Horseradish Slaw, Poppy Seed Brioche

CHICKEN POT PIE 25
Cremini, Butternut Squash, Carrot, Peas, Puff Pastry

BLUEFIN TUNA MELT 28
Provolone, Castlevetrano, Giardiniera, Aioli, Focaccia

SALADS

HONEY CRISP & HALLOUMI SALAD 20
Arugula, Pecans, Delicata Squash, Radicchio, Honey Dijon Vinaigrette
Add Roast Chicken +7

STEAK & SPINACH SALAD 35
Marinated Hanger, Baby Spinach, Queso Fresco, Avocado, Pumpkin Seeds, Charred Tomatillo, Cilantro Lime Dressing

TUNA NIÇOISE 32
Seared Tuna, Green & Wax Beans, Fingerling Potato, Gem Lettuce, Tomato, Castelvetrano Olives, Soft Boiled Egg, Sherry Vinaigrette

BABY GEM CAESAR 20
Gem Lettuce, Cantabrian Anchovies, Garlic Croutons, Radish, Parmigiana Reggiano
Add Roast Chicken +7