

IRVINGTON

EASTER BRUNCH

ORGANIC ARUGULA SALAD \$16

peas, fennel, goat cheese & poppyseed vinaigrette

CRAB AND ASPARAGUS BENEDICT \$24

lemon hollandaise

ROASTED LEG OF LAMB \$35

grilled asparagus, spring mushrooms & salsa verde

SMOOTHIES

GREEN avocado, banana, moringa, spinach, kale, maca, honey & orange juice	10
POWER dates, almond butter, maca, plant protein, flax seed & cocoa	10
IMPROVE dragon fruit, mango, goji berries, blueberries, ginger, banana & flax seed	10

BOWLS

FRUIT SALAD seasonal picks	12
CHIA SEED PUDDING coconut mango, banana, berries jam & muesli	12
STEEL CUT OATS almond milk, cinnamon, apples, maple syrup	12
ACAI BOWL peanut butter, banana, berries & cocoa flax seeds	14
HOUSEMADE GRANOLA yogurt & vanilla	13

EGGS

CAGE FREE EGGS ANY STYLE bacon or sausage, breakfast potatoes & toast	18
BACON EGG & CHEESE SANDWICH on a brioche roll & breakfast potatoes	17
EGGS BENEDICT flying pigs farm ham & hollandaise	18
FOREST MUSHROOM OMELETTE asparagus, goat cheese & market greens	19

SALADS

SHAVED KALE brussels sprouts, toasted pistachio, pecorino & mint	17
CAESAR rosemary croutons & aged parmesan	16
FARRO roasted beets, broccoli, chickpeas, tahini & poached egg	19

BRICK OVEN PIZZAS

MARGHERITA tomato, mozzarella & basil	17
PEPPERONI mike's hot honey	19
PROSCIUTTO mozzarella, baby arugula	20
SQUASH BLOSSOM shaved zucchini, burrata	19

MAINS

AVOCADO TOAST poached egg on seven grain toast	15
SMOKED SALMON cream cheese, tomato & capers (choice of plain or everything bagel)	16
BUTTERMILK FRIED CHICKEN SANDWICH lettuce, pickles, kolrabi slaw & chips	18
IRVINGTON BURGER pat la frieda's blend, crispy onion, millport cheddar & fries	21

SWEETS

BUTTERMILK PANCAKES preserves & maple syrup	14
WHOLEWHEAT WAFFLES almond butter, bananas, maple & flax seeds	12
CROISSANT, PAIN AU CHOCOLAT, ALMOND CROISSANT	4
MARKET GF LOAF	4
BLUEBERRY MUFFIN	4

IRVINGTON

EASTER DINNER

ORGANIC ARUGULA SALAD \$16
peas, fennel, goat cheese & poppyseed vinaigrette

ROASTED LEG OF LAMB \$35
grilled asparagus, spring mushrooms & salsa verde

SNACKS

OLIVES orange peel, fennel seed & garlic	10
CROQUETTES roasted chicken, chorizo & romesco sauce	12
HUMMUS crudites, pickled vegetables, lavash bread	16
PROSCIUTTO marinated olives, warm bread	20

STARTERS

NORTHEAST OYSTERS pickle mignonette, cocktail & lemon	18/36
TUNA TARTARE TACOS avocado, chipotle mayo & cilantro	20
YELLOWTAIL CRUDO cantaloupe, calabrian chile, lemon	19
SMASHED AVOCADO fresh radishes, za'atar, lavash bread	19
WHIPPED RICOTTA confit tomatoes, olive oil, warm bread	16
CRISPY ARTICHOKEs aioli & lemon	16
ROASTED BEETS citrus, scilian pistachio, red onion, fresh herbs & parmesan	17
CHEESE PLATE chef's selection of three, fig mostarda & almonds	20

SALADS

MARKET GREENS SALAD fresh herbs, shaved kohlrabi, lemon vinaigrette	16
SHAVED KALE brussels sprouts, toasted pistachio, pecorino & mint	17
CAESAR rosemary croutons & aged parmesan	16

BRICK OVEN PIZZAS

MARGHERITA tomato, mozzarella & basil	17
PEPPERONI mike's hot honey	19
PROSCIUTTO mozzarella, baby arugula	20
SQUASH BLOSSOM shaved zucchini, burrata	19

MAINS

RIGATONI tomatoes, stracciatella & basil	21
BUCATINI CARBONARA lamb pancetta, asparagus & lemon	23
LINE CAUGHT TUNA snap pea & radish salad & vinaigrette	34
ROTISSERIE CHICKEN salsa verde & market greens	30
IRVINGTON BURGER pat la frieda's blend, crispy onion, millport cheddar & fries	21
SG CHICKEN PARMIGIANA	25
NATURALLY RAISED SKIRT STEAK chimichurri, padrón pepper & potatoes	36

SIDES

GRILLED ASPARAGUS lemon, calabrian chile	10
MUSHROOMS soy sherry vinaigrette (poached egg +3)	10
HAND CUT FRIES harissa aioli	10