

IRVINGTON

DINNER

SALADS 16

CAESAR

rosemary croutons & aged parmesan

KALE & BRUSSELS

toasted pistachio, pecorino & mint

SALT BAKED BEETS

tahini, mache, hazelnut,
poppy seed & orange vinaigrette

* chicken +8, shrimp +10, salmon +10

PIZZA & PASTA

RIGATONI

tomatoes, stracciatella & basil

18

PAPPARDELLE

lamb ragu, organic arugula &
parmesan

22

BEET & RICOTTA RAVIOLI

black truffle butter & ricotta salata

20

MARGHERITA PIZZA

marinara, mozzarella & basil

16

CAULIFLOWER PIZZA

brussels sprouts, fontina & chile

17

SOPPRESSATA PIZZA

marinara, cipollini & mozzarella

17

SIDES 10

MARKET CARROTS

labneh, roasted pumpkin seeds & za'atar

ROASTED BRUSSELS SPROUTS

lemon

ROASTED MUSHROOMS

soy sherry vinaigrette & crouton
*poached farm egg +3

HAND CUT FRIES

harrissa aioli

STARTERS

EAST COAST OYSTERS

pickle mignonette, cocktail & lemon

18/36

TUNA TARTARE TACOS

chipotle mayo & avocado

18

MONTAUK SEA SCALLOPS

parsnip, persimmon & hazelnut

17

SPANISH OCTOPUS

braised chickpeas, harissa & pearl onion

22

MARINATED OLIVES

orange peel, fennel seed & garlic

10

CAULIFLOWER

golden raisin, pine nut, crispy capers & pomegranate

14

HUMMUS

crudités, pickled vegetables & housemade pita

*extra pita +2

18

BURRATA

squash romesco, marcona almond, fennel & herbs

18

CRISPY ARTICHOKEs

aioli & lemon

15

MEATBALLS

marinara, parmesan & grilled filone

15

BURRATA

squash romesco, marcona almond, fennel & herbs

18

CHEESE PLATE

chef selection of three, fig mostarda & sea salt almonds

25

BUTCHER'S BLOCK

heritage prosciutto, hudson valley salami,
grape mostarda & sweet pickled onions

25

MAINS

ROASTED GOLDEN TILEFISH

acorn squash, chanterelle & chestnuts

32

LINE CAUGHT TUNA

snap pea and radish salad & vinaigrette

34

ROTISSERIE CHICKEN

roasted potatoes, kale, salsa verde & sherry jus

30

FARRO BOWL

beet, broccoli, chickpeas, tahini,
heirloom tomatoe & poached egg

19

IRVINGTON BURGER

crispy onions, millport cheddar, harissa aioli & fries

19

SG CHICKEN PARMIGIANA

also available as eggplant parmigiana \$23

25

BRAISED SHORT RIB

parsnip, pearl onion & blackberry mostarda

34

NATURALLY RAISED SKIRT STEAK

chimichurri, padron peppers & fingerling potatoes

36

LARGE FORMAT DINING

SEATED AT OUR FARM TABLE FOR GROUPS OF 6 - 12

GREEN POINT FARMS PORCHETTA, CARWOOD FARM RIBEYE or WHOLE ROASTED MONTAUK STRIPED BASS

For Farm Table dining information, please contact events@irvingtonnyc.com or 212-677-0425

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness.