

# IRVINGTON

## LUNCH

### SNACKS

<b>OLIVES</b> orange peel, fennel seed & garlic	10
<b>CROQUETTES</b> roasted chicken, chorizo & romesco sauce	12
<b>CHARCUTERIE</b> heritage prosciutto, jackuterie salami & bread	20
<b>CHEESE PLATE</b> chef's selection of three, fig mostarda & almonds	20

### STARTERS

<b>SOUP OF THE DAY</b>	10
<b>TUNA TARTARE TACOS</b> avocado, chipotle mayo & cilantro	20
<b>CAULIFLOWER</b> raisin mash, pine nuts, crispy capers & pomegranate	15
<b>HUMMUS</b> crudités, pickles & housemade pita (extra pita +2)	18
<b>BURRATA</b> citrus, fennel & hazelnut	18

### SALADS

<b>SHAVED KALE</b> brussels sprouts, toasted pistachio, pecorino & mint	17
<b>CAESAR</b> rosemary croutons & aged parmesan	16
<b>FARRO</b> roasted beets, broccoli, chickpeas, tahini & poached egg chicken +8 shrimp +10 salmon +10	19

### BRICK OVEN PIZZAS

<b>MARGHERITA</b> tomato, mozzarella & basil	17
<b>SOPRESSATA</b> tomato, cipollini & mozzarella	19
<b>RED POTATO &amp; LEEKS</b> fontina, parmesan & farm egg	20
<b>BRUSSELS</b> guanciale, fior de latte & preserved lemon	19

### SANDWICHES & MAINS

<b>GRILLED CHEESE</b> gruyere, mozzarella & cheddar (add ham, egg or cup of soup +4)	16
<b>AVOCADO TOAST</b> poached eggs & aleppo pepper on seven grains	18
<b>BUTTERMILK FRIED CHICKEN</b> lettuce, pickles, kalrabi slaw & chips	18
<b>RIGATONI</b> tomatoes, stracciatella & basil	21
<b>PAPPADELLE</b> lamb ragu, arugula & parmesan	24
<b>LINE CAUGHT TUNA</b> snap pea & radish salad & vinaigrette	34
<b>ROTISSERIE CHICKEN</b> salsa verde & market greens	30
<b>IRVINGTON BURGER</b> pat lafrieda's blend, crispy onions, millport cheddar & chips	21

### SIDES

<b>BRUSSELS SPROUTS</b> preserved lemon	10
<b>MUSHROOMS</b> soy sherry vinaigrette (add poached egg +3)	10
<b>HAND CUT FRIES</b> harissa aioli	10

### LARGE FORMAT DINING

SEATED AT OUR FARM TABLE FOR GROUPS OF 6 - 12  
For Farm Table dining information, please contact [events@irvingtonnyc.com](mailto:events@irvingtonnyc.com) or 212-677-0425