

# IRVINGTON

## LUNCH

### SNACKS

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

### STARTERS

<b>SOUP OF THE DAY</b>	10
<b>TUNA TARTARE TACOS</b> avocado, chipotle mayo & cilantro	20
<b>YELLOWTAIL CRUDO</b> cantaloupe, calabrian chile, lemon	19
<b>SMASHED AVOCADO</b> fresh radishes, za'atar, lavash bread	19
<b>WHIPPED RICOTTA</b> confit tomatoes, olive oil, warm bread	16
<b>ROASTED BEETS &amp; CITRUS</b> sicilian pistachio, red onion, fresh herbs & ricotta salata	17
<b>CHEESE PLATE</b> chef's selection of three, fig mostarda & almonds	20

### SALADS

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

### BRICK OVEN PIZZAS

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

### 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 grain toast	18
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b> lettuce, pickles, kalrabi slaw & chips	18
<b>RIGATONI</b> tomatoes, stracciatella & basil	21
<b>BUCATINI CARBONARA</b> lamb pancetta, asparagus & lemon	23
<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 & fries	21

### SIDES

<b>GRILLED ASPARAGUS</b> lemon, calabrian chile	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

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