

# IRVINGTON

## LUNCH

### STARTERS

<b>SEASONAL SOUP</b>	10
<b>TUNA TARTARE TACOS</b> chipotle mayo & avocado	18
<b>MONTAUK SEA SCALLOPS</b> parsnip, persimmon & hazelnut	17
<b>SPANISH OCTOPUS</b> braised chickpeas, harissa & pearl onion	22
<b>HUMMUS</b> crudités, pickled vegetables & housemade pita *extra pita \$2	18
<b>BURRATA</b> squash romesco, marcona almond, fennel & herb salad	18
<b>CAULIFLOWER</b> golden raisin, pine nut, crispy capers & pomegranate	14

### PIZZA & PASTA

<b>RIGATONI</b> tomatoes, stracciatella & basil	18
<b>PAPPARDELLE</b> lamb ragu, organic arugula & parmesan	22
<b>BEET &amp; RICOTTA RAVIOLI</b> black truffle butter & ricotta salata	20
<b>MARGHERITA PIZZA</b> marinara, mozzarella & basil	16
<b>CAULIFLOWER PIZZA</b> brussels sprouts, fontina & chile	17
<b>SOPPRESSEDATA PIZZA</b> marinara, cipollini & mozzarella	17

### SALADS 16

#### CAESAR

rosemary croutons & aged parmesan

#### SALT BAKED BEETS

tahini, mache, hazelnut, poppy seed & orange vinaigrette

#### KALE & BRUSSELS SPROUT

toasted pistachio, pecorino & mint

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

### MAINS

#### GRILLED CHEESE

gruyere, smoked mozzarella, millport cheddar & fontina

\*add smoked ham, fried egg or a cup of soup +4

16

#### AVOCADO TOAST

poached eggs & aleppo pepper on seven grain toast

18

#### BUTTERMILK FRIED CHICKEN SANDWICH

lettuce, pickles, kohlrabi slaw,  
chipotle mayo & housemade chips

18

#### FARRO BOWL

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

19

#### IRVINGTON BURGER

crispy onions, millport cheddar, harissa aioli & fries

19

#### ROTISSERIE CHICKEN

roasted potatoes, kale, salsa verde & sherry jus

30

#### ROASTED GOLDEN TILEFISH

acorn squash, chanterelle & chestnuts

32

#### LINE CAUGHT TUNA

snap pea and radish salad & vinaigrette

34

#### CHEESE PLATE

chef selection of three, fig mostarda & sea salt almonds

25

#### BUTCHER'S BLOCK

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

25

### SIDES 10

#### ROASTED BRUSSELS SPROUTS

lemon

#### MARKET CARROTS

labneh, roasted pumpkin seeds & za'atar

#### ROASTED MUSHROOMS

soy sherry vinaigrette & crouton

#### HAND CUT FRIES

harissa aioli

## 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](mailto:events@irvingtonnyc.com) or 212-677-0425

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