

# IRVINGTON

## LUNCH

### PIZZA & PASTA

<b>RIGATONI</b>	18
tomatoes, stracciatella & basil	
<b>PAPPARDELLE</b>	22
lamb ragu, organic arugula & parmesan	
<b>MARGHERITA PIZZA</b>	16
marinara, mozzarella & basil	
<b>CAULIFLOWER PIZZA</b>	17
brussels sprouts, fontina & chili	
<b>SOPPRESSATA PIZZA</b>	17
marinara, cipollini & mozzarella	

### SIDES 10

<b>ROASTED BRUSSELS SPROUTS</b>	
preserved lemon	
<b>ROASTED MUSHROOMS</b>	
soy sherry vinaigrette & crouton *poached farm egg +3	
<b>HAND CUT FRIES</b>	
harissa aioli	

### STARTERS

<b>SEASONAL SOUP</b>	10
<b>SHAVED KALE SALAD</b>	16
brussels sprouts, toasted pistachio, pecorino & mint	
<b>CAESAR SALAD</b>	16
rosemary croutons & aged parmesan *chicken +8, shrimp +10, salmon +10	
<b>TUNA TARTARE TACOS</b>	18
chipotle mayo & avocado	
<b>HUMMUS</b>	18
crudités, pickled vegetables & housemade pita *extra pita \$2	
<b>BURRATA</b>	18
squash romesco, marcona almond, fennel & herb salad	
<b>CAULIFLOWER</b>	15
golden raisin, pine nut, crispy capers & pomegranate	
<b>CHEESE PLATE</b>	25
chef selection of three, fig mostarda & sea salt almonds	
<b>BUTCHER'S BLOCK</b>	25
heritage prosciutto, hudson valley salami, grape mustard & sweet pickled onions	

### MAINS

<b>GRILLED CHEESE</b>	16
gruyere, smoked mozzarella, millport cheddar & fontina *add smoked ham, fried egg or a cup of soup +4	
<b>AVOCADO TOAST</b>	18
poached eggs & aleppo pepper on seven grain toast	
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b>	18
lettuce, pickles, kohlrabi slaw, chipotle mayo & housemade chips	
<b>FARRO BOWL</b>	19
beet, broccoli, chickpeas, tahini, cauliflower & poached egg	
<b>IRVINGTON BURGER</b>	19
crispy onions, millport cheddar, harissa aioli & fries	
<b>ROTISSERIE CHICKEN</b>	30
roasted potatoes, kale, salsa verde & sherry jus	
<b>LINE CAUGHT TUNA</b>	34
snap pea and radish salad & vinaigrette	

### 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.