

IRVINGTON

DINNER

SNACKS

OLIVES orange peel, fennel seed & garlic	10
CROQUETTES roasted chicken, chorizo & romesco sauce	12
CHARCUTERIE heritage prosciutto, jacuterie salami & onion jam	20
CHEESE PLATE chef's selection of three, fig mostarda & almonds	20

STARTERS

NORTHEAST OYSTERS pickle mignonette, cocktail & lemon	18/36
TUNA TARTARE TACOS avocado, chipotle mayo & cilantro	20
CAULIFLOWER raisin mash, pine nuts, crispy capers & pomegranate	15
HUMMUS crudités, pickles & housemade pita (extra pita +2)	18
BURRATA citrus, fennel, hazelnuts & fresh herbs	18
CRISPY ARTICHOKEs aioli & lemon	15
MEATBALLS marinara, parmesan & grilled bread	16

SALADS

SHAVED KALE brussels sprouts, toasted pistachio, pecorino & mint	17
CAESAR rosemary croutons & aged parmesan	16
FARRO roasted beets, broccoli, chickpeas, tahini & poached egg	19

BRICK OVEN PIZZAS

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

MAINS

RIGATONI tomatoes, stracciatella & basil	21
PAPPARDELLE lamb ragu, arugula & parmesan	24
LINE CAUGHT TUNA snap pea & radish salad & vinaigrette	34
ROTISSERIE CHICKEN salsa verde & market greens	30
IRVINGTON BURGER pat la frieda's blend, crispy onion, millport cheddar & fries	21
SG CHICKEN PARMIGIANA	25
NATURALLY RAISED SKIRT STEAK chimichurri, padrón pepper & potatoes	36
BRAISED SHORT RIBS parsnip, pearl onion & blackberry mostarda	34

SIDES

BRUSSELS SPROUTS preserved lemon	10
MUSHROOMS soy sherry vinaigrette (poached egg +3)	10
HAND CUT FRIES 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 or 212-677-0425

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