

# IRVINGTON

## LUNCH

### STARTERS

<b>SEASONAL SOUP</b>	10
<b>BURRATA</b> figs, marcona almond, fennel & herb salad	18
<b>CHICKEN &amp; CHORIZO CROQUETTES</b> romesco aioli	12
<b>HUMMUS</b> crudité, pickled vegetables & housemade pita *extra pita \$2	18
<b>TUNA TARTARE TACOS</b> chipotle mayo & avocado	18
<b>OCTOPUS</b> braised chickpeas, harissa, spring onion	22
<b>MEATBALLS</b> tomato sauce, parmesan & grilled bread	18

### PIZZA & PASTA

<b>RIGATONI</b> tomatoes, stracciatella & basil	18
<b>ORECCHIETTE</b> broccolini, fennel sausage & pecorino	20
<b>BUCATINI</b> lamb confit, ramps, farm egg, parmesan	21
<b>MARGHERITA PIZZA</b> marinara, mozzarella & basil	16
<b>SOPPRESSATA PIZZA</b> marinara, cipollini, mozzarella	17
<b>ASPARAGUS PIZZA</b> fontina, prosciutto, lemon	17

### SALADS

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

<b>CAESAR</b> rosemary croutons & aged parmesan	16
<b>FARRO BOWL</b> beet, broccoli, chickpeas, tahini & poached egg	17
<b>KALE &amp; BRUSSELS SPROUT</b> toasted pistachio, pecorino & mint	16

### MAINS

<b>GRILLED CHEESE</b> gruyere, smoked mozzarella, flagship cheddar & fontina *add smoked ham, fried egg or a 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, kohlrabi slaw, chipotle mayo & housemade chips	18
<b>IRVINGTON BURGER</b> crispy onions, beecher's flagship cheddar, harissa aioli & fries	19
<b>ROTISSERIE CHICKEN</b> maitake, spring vegetables, salsa verde	30
<b>SEARED TUNA</b> market radishes, colatura, ajo blanco	34
<b>STRIPED BASS</b> roasted carrots, quinoa, lemon yogurt	32
<b>CHEESE PLATE</b> chef selection of three, fig mostarda & sea salt almonds	25
<b>BUTCHER'S BLOCK</b> heritage prosciutto, hudson valley salami, grape mustard & sweet pickled onions	25

### SIDES

<b>MARKET CARROTS</b> labneh, roasted pumpkin seeds & za'atar	
<b>GRILLED BROCCOLI</b> sambal, candied kumquat	
<b>HAND CUT FRIES</b> harissa aioli	
<b>FOREST MUSHROOMS</b> soy-sherry vinaigrette & croutons	

## 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.