

IRVINGTON

DINNER

SNACKS

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

STARTERS

NORTHEAST OYSTERS pickle mignonette, cocktail & lemon	18/36
TUNA TARTARE TACOS avocado, chipotle mayo & cilantro	20
YELLOWTAIL CRUDO cantaloupe, calabrian chile, lemon	19
SMASHED AVOCADO fresh radishes, za'atar, lavash bread	19
WHIPPED RICOTTA confit tomatoes, olive oil, warm bread	16
CRISPY ARTICHOKEs aioli & lemon	16
ROASTED BEETS citrus, scilian pistachio, red onion, fresh herbs & parmesan	17
CHEESE PLATE chef's selection of three, fig mostarda & almonds	20

SALADS

MARKET GREENS SALAD fresh herbs, shaved kohlrabi, lemon vinaigrette	16
SHAVED KALE brussels sprouts, toasted pistachio, pecorino & mint	17
CAESAR rosemary croutons & aged parmesan	16

BRICK OVEN PIZZAS

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

MAINS

RIGATONI tomatoes, stracciatella & basil	21
BUCATINI CARBONARA lamb pancetta, asparagus & lemon	23
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

SIDES

GRILLED ASPARAGUS lemon, calabrian chile	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.