

IRVINGTON

LUNCH

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

SOUP OF THE DAY	10
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
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
CAESAR rosemary croutons & aged parmesan	16
FARRO roasted beets, broccoli, chickpeas, tahini & poached egg	19
SHAVED KALE brussels sprouts, toasted pistachio, pecorino & mint	17
chicken +8 shrimp +10 salmon +10	

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

GRILLED CHEESE gruyere, mozzarella & cheddar (add ham, egg or cup of soup +4)	16
AVOCADO TOAST poached eggs & aleppo pepper on seven grain toast	18
BUTTERMILK FRIED CHICKEN SANDWICH lettuce, pickles, kalrabi slaw & chips	18
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 lafrieda's blend, crispy onions, millport cheddar & fries	

SIDES

GRILLED ASPARAGUS lemon, calabrian chile	10
MUSHROOMS soy sherry vinaigrette (add 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.