

IRVINGTON

BRUNCH

SMOOTHIES

GREEN avocado, banana, moringa, spinach, kale, maca, honey & almond milk	10
POWER dates, almond butter, maca, almond milk, plant protein, flax seed & cocoa	10
IMPROVE dragonfruit, mango, goji berries, blueberries, ginger, banana, orange juice & flax seed	10

BOWLS

FRUIT SALAD seasonal picks	12
STEEL CUT OATS almond milk, crispy apples & cinnamon	12
ACAI BOWL peanut butter, banana, almond milk, berries & flax seeds	14
HOUSEMADE GRANOLA yogurt, vanilla & pistachio	13

EGGS

CAGE FREE EGGS ANY STYLE bacon or sausage, breakfast potatoes & toast	18
BACON EGG & CHEESE SANDWICH on a brioche roll & breakfast potatoes	17
EGGS BENEDICT smoked ham, hollandaise & breakfast potatoes	18
FOREST MUSHROOM OMELETTE asparagus, goat cheese & market greens	19

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
PEPPERONI mike's hot honey	19
PROSCIUTTO mozzarella, baby arugula	20
SQUASH BLOSSOM shaved zucchini, burrata	19

MAINS

AVOCADO TOAST poached egg on seven grain toast	15
SMOKED SALMON cream cheese, tomato & capers (choice of plain or everything bagel)	16
BUTTERMILK FRIED CHICKEN SANDWICH lettuce, pickles, kolrabi slaw & chips	18
IRVINGTON BURGER pat la frieda's blend, crispy onion, millport cheddar & fries	21
LOBSTER ROLL house chips, lemon aioli	31

SWEETS

BUTTERMILK PANCAKES preserves & maple syrup	14
CROISSANT, PAIN AU CHOCOLAT, ALMOND CROISSANT	4
MARKET GF LOAF	4
BLUEBERRY MUFFIN	4

SIDES

GRILLED ASPARAGUS lemon, calabrian chile	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.