

IRVINGTON

DINNER

PIZZA & PASTA

RIGATONI	18
tomatoes, stracciatella & basil	
PAPPARDELLE	22
lamb ragu, organic arugula & parmesan	
MARGHERITA PIZZA	16
marinara, mozzarella & basil	
CAULIFLOWER PIZZA	17
brussels sprouts, fontina & chili	
SOPPRESSATA PIZZA	17
marinara, cipollini & mozzarella	

SIDES 10

ROASTED BRUSSELS SPROUTS	
preserved lemon	
ROASTED MUSHROOMS	
soy sherry vinaigrette & crouton *poached farm egg +3	
HAND CUT FRIES	
harissa aioli	

STARTERS

SHAVED KALE SALAD	16
brussels sprouts, toasted pistachio, pecorino & mint	
CAESAR SALAD	16
rosemary croutons & aged parmesan	
EAST COAST OYSTERS	18/36
pickle mignonette, cocktail & lemon	
TUNA TARTARE TACOS	18
chipotle mayo & avocado	
MARINATED OLIVES	10
orange peel, fennel seed & garlic	
CAULIFLOWER	14
golden raisin, pine nut, crispy capers & pomegranate	
HUMMUS	18
crudites, pickled vegetables & housemade pita *extra pita +2	
BURRATA	18
squash romesco, marcona almond, fennel & herbs	
CRISPY ARTICHOKEs	15
aioli & lemon	
MEATBALLS	15
marinara, parmesan & grilled filone	
CHEESE PLATE	25
chef selection of three, fig mostarda & sea salt almonds	
BUTCHER'S BLOCK	25
heritage prosciutto, hudson valley salami, grape mostarda & sweet pickled onions	
MAINS	
LINE CAUGHT TUNA	34
snap pea and radish salad & vinaigrette	
ROTISSERIE CHICKEN	30
roasted potatoes, kale, salsa verde & sherry jus	
FARRO BOWL	19
beet, broccoli, chickpeas, tahini, cauliflower & poached egg	
IRVINGTON BURGER	19
crispy onions, millport cheddar, harissa aioli & fries	
SG CHICKEN PARMIGIANA	25
NATURALLY RAISED SKIRT STEAK	36
chimichurri, padron peppers & fingerling potatoes	

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 or 212-677-0425

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