

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 sicilian pistachio, red onion, fresh herbs & ricotta salata	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, ramps & 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	21

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.