

IRVINGTON

LUNCH

STARTERS

SEASONAL SOUP	10
TUNA TARTARE TACOS chipotle mayo & avocado	18
HAMACHI CRUDO lemon curd, asparagus, radish, sesame	16
POINT JUDITH SEA SCALLOPS summer corn, strawberry, pine nuts	17
SPANISH OCTOPUS braised chickpeas, harissa, spring onion	22
HUMMUS crudités, pickled vegetables & housemade pita *extra pita \$2	18
ROASTED PEACH CROSTINI gorgonzola dolce, endive, aged balsamic	15
BURRATA heirloom tomatoes, basil, fennel	18

PIZZA & PASTA

RIGATONI tomatoes, stracciatella & basil	18
BUCATINI lamb confit, asparagus, farm egg, parmesan	21
MARGHERITA PIZZA marinara, mozzarella & basil	16
SOPPRESSATA PIZZA marinara, cipollini, mozzarella	17
ASPARAGUS PIZZA fontina, prosciutto, lemon	17

SALADS

*chicken +8, shrimp +10, salmon +10

CAESAR rosemary croutons & aged parmesan	16
MARKET TOMATO & WATERMELON organic arugula, ricotta fritter	16
KALE & BRUSSELS SPROUT toasted pistachio, pecorino & mint	16

MAINS

GRILLED CHEESE gruyere, smoked mozzarella, millport cheddar & fontina *add smoked ham, fried egg or a cup of soup +4	16
AVOCADO TOAST poached eggs & aleppo pepper on seven grain toast	18
BUTTERMILK FRIED CHICKEN SANDWICH lettuce, pickles, kohlrabi slaw, chipotle mayo & housemade chips	18
FARRO BOWL beet, broccoli, chickpeas, tahini, heirloom tomatoes, poached egg	19
IRVINGTON BURGER crispy onions, millport cheddar, harissa aioli & fries	19
ROTISSERIE CHICKEN pasture raised maitake, summer vegetables, salsa verde	30
WILD STRIPED BASS roasted carrots, quinoa, lemon yogurt	32
CHICKEN MILANESE tomato and mozzarella salad	25
LINE CAUGHT TUNA snap pea and radish salad, vinaigrette	34
CHEESE PLATE chef selection of three, fig mostarda & sea salt almonds	25
BUTCHER'S BLOCK heritage prosciutto, hudson valley salami, grape mustard & sweet pickled onions	25

SIDES IO

MARKET CARROTS labneh, roasted pumpkin seeds & za'atar	
GRILLED BROCCOLI sambal, candied peaches	
ROASTED ASPARAGUS lemon, calabrian chile	
HAND CUT FRIES harissa aioli	

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.