

IRVINGTON

DINNER

SNACKS

OLIVES orange peel, fennel seeds & garlic	10
HUMMUS crudites, pickled vegetables, lavash bread	16
PROSCIUTTO marinated olives, grilled bread	20

STARTERS

NORTHEAST OYSTERS pickle mignonette, cocktail & lemon	18/36
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, grilled bread	16
CRISPY ARTICHOKEs aioli & lemon	16
MARKET TOMATOES red onion, ricotta salata, white balsamic, fresh herbs	18
CHEESE PLATE chef's selection of three, fig mostarda & almonds	20

SALADS

SHAVED KALE brussels sprouts, toasted pistachio, pecorino & mint	17
CAESAR rosemary croutons & aged parmesan	16

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

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 la frieda blend, crispy onion, cheddar, harissa aioli & fries	21
SG CHICKEN PARMIGIANA	25
NATURALLY RAISED SKIRT STEAK chimichurri, padrón pepper & potatoes	36

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.