

ARDYN

bar menu

appetizers

***oysters** choice of half dozen east or west coast oysters, seasonal mignonette + cocktail sauce **\$17**

- fanny bay, british columbia

- beausoleil, prince edward island

***salmon tartare** avocado, frisée, crème fraîche **\$16**

baby gem lettuce bacon, roquefort, rhubarb **\$16**

beet salad baby arugula, goat cheese, candy walnuts **\$16**

chicken liver mousse stawberry preserve, hyssop, baguette **\$12**

pate de campagne thumbelina carrot, baby fennel, white asparagus **\$18**

shishito peppers miso brown butter **\$14**

entrée

cauliflower quinoa tabbouleh, cucumber, yogurt sauce **\$17**

rigatoni berkshire sausage, spinach, parmesan **\$19**

pei mussels chorizo, fennel, french fries **\$21**

catch of the day peas, asparagus, citrus **\$26**

50/50 burger house ground bacon + beef, pickled tomato, french fries **\$18**

prime ny steak chimmichuri + french fries **\$32**

wine by the glass

sparkling

cava brut vins el cep, kila, spain 12

cava rosé vilarnau, brut rosé, spain 14

champagne pommery, pop (187ml) 26

rosé champagne vranken, (187ml) 28

white

gruner veltliner alzinger, federspiel dürnstein, wachau, austria '18 18

sauvignon blanc rain, marlborough, new zealand, '17 14

sauvignon blanc barton and gustier, sancerre, france, '17 18

chenin blanc/viognier pine ridge, yolo county, california, '17 12

chardonnay frank family vineyards, carneros, california, '16 17

red

gamay domaine de fa, fleurie, burgundy, france '16 16

pinot noir cloudline, willamette valley, oregon, '17 14

tempranillo ermita de san felices reserva, rioja, spain '11 18

red blend the federalist, mendocino county, california, '16 16

cabernet sauvignon the stag, north coast, california, '16 18

chef/owner - ryan lory

chef/owner - adam bordonaro

gm - jared paul

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

