

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

heirloom tomato ricotta, basil, smoked tomato vinaigrette 15

beet salad baby arugula, goat cheese, candy walnuts 16

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 corn, onion soubise, smoked tomato emulsion 26

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

prime ny steak chimichuri + 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, france (187ml) 26

rosé champagne vranken, demoiselle, france (187ml) 28

white

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

sauvignon blanc mohua, marlborough, new zealand '18 12

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

chardonnay frank family vineyards, carneros, california '16 17

rosé château la gordonne, verité du terroir, côtes de provence, france '18 14

red

gamay domaine de fa, fleurie roche guillon, beaujolais, fleurie, france '16 17

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

chef/owner - ryan lory

chef/owner - adam bordonaro

gm - jared paul

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