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LUNCH

{ PROUDLY SERVING }
★ ★ ★
NYC'S HELL'S KITCHEN
SINCE 2012
★ ★ ★

STARTERS

PARMESAN TRUFFLE FRIES \$14
hand-cut fries tossed in truffle oil,
grated parmesan, rosemary

WHIPPED RICOTTA \$18
calabro ricotta, burrata,
pesto, focaccia

**GENERAL TSO'S CRISPY
CAULIFLOWER \$17**
(v) moi ploy, scallion, sesame,
alfalfa sprouts

HAMACHI CRUDO \$19
trout roe, orange segments,
yuzu coriander sauce, citrus zest

HOT SPINACH & ARTICHOKE DIP \$17
hot cheesy parmesan fondue,
served with blue corn tortilla chips



SALADS
- ADD A GRILLED PROTEIN -
ORGANIC CHICKEN \$8. WILD SALMON \$10. STEAK \$12

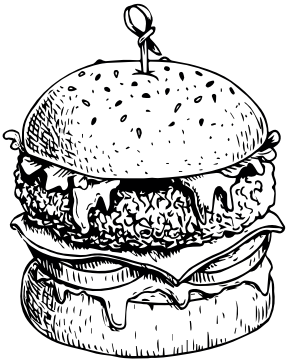
SEASONAL FAVORITES

GRILLED CHEESE & TOMATO SOUP \$23
smoked mozzarella, gruyere, american,
cheddar, genovese pesto on sourdough

MAC & CHEESE \$18
cavatappi, 5 cheese blend,
corn bread crumbs, parmesan crisps
(add bacon +3)

SIGNATURE BURGERS ★ ★ ★ AND ★ ★ ★ SANDWICHES

SERVED WITH CHOICE OF SIDE



ALFIE'S SIGNATURE BURGER \$24
grassfed beef patty, crispy shallots,
melted gruyère, portobello mushrooms

ORGANIC TURKEY BURGER \$23
melted fontina, avocado, heirloom
tomato, basil aioli, baby arugula

VEGGIE BURGER \$23
veggie patty, avocado, arugula,
tomato, chipotle aioli, cheddar,
provolone, toasted brioche bun

BUILD YOUR OWN BURGER \$20
grass fed beef or organic turkey burger
[TOPPINGS \$1.50 EACH]
cheddar, blue cheese, gruyère, bacon, jalapenos,
avocado, crispy shallots, portobello mushrooms

GRILLED CHICKEN CIABATTA \$23
marinated chicken, pesto, mozzarella,
arugula, tomato, basil, focaccia

SERVED WITH CHOICE OF:
HAND-CUT FRIES, SWEET POTATO FRIES, PARMESAN
TRUFFLE FRIES (+\$2) OR HOUSE SALAD

BABY GEM CAESAR \$16
romaine hearts, parmesan crisps,
sunflower seeds, brioche croutons,
citrus caesar dressing, grated parmigiano

KALE BOWL \$18
kale, hard boiled eggs, goat cheese, beets,
butternut squash, avocado, candied pecans,
orange, hemp seeds, citrus vinaigrette

CRISPY BUFFALO CHICKEN \$21
buttermilk fried chicken, cherry tomato,
crumbled blue cheese, cucumber, carrot,
corn, mesculin mix, green goddess dressing

FLATBREADS

SOPPRESSATA FLATBREAD \$22
italian pork, burrata, basil
marinara, mozzarella, grated parmesan

MARGHERITA FLATBREAD \$20
marinara, mozzarella, basil,
grated parmesan, EVOO
(TOPPINGS \$2.00 EACH)
mushrooms, arugula, spinach, peppers, zucchini squash

LATE BREAKFAST

TRES LECHES PANCAKES \$21
double stack pancakes, banana foster,
seasonal berries, vanilla tres leches sauce,
maple syrup

BEACH BOD OMELET \$21
peppers, onions, spinach, cheddar,
avocado, mix greens, grated parmesan
sub egg whites \$3

AVOCADO TOAST \$22
GF multigrain, hemp seeds, genovese pesto,
pomegranate seeds, poached eggs,
microgreens, home fries, arugula salad

CROQUE MADAME \$22
country ham, fontina, gruyère, béchamel,
grain mustard, sunny-side up egg on brioche



20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
DUE TO INFLATION, ALL CREDIT CARD TRANSACTIONS ARE SUBJECT TO A 3.95% FEE.
THIS FEE DOES NOT APPLY TO CASH TRANSACTIONS

