

TAKE CARE NEW YORK

SNACKS

ROASTED GARLIC LABNEH 9
grilled flatbread, calabrian chili, za'atar

MARINATED OLIVES 7
rosemary, orange



STARTERS

ROASTED CAULIFLOWER SOUP 12
spiced crouton

HUMMUS & CRUDITÉS 16
fava bean and avocado hummus, pea shoots

CRISPY ARTICHOKEs 15
lemon caper aioli

SALMON TARTARE 20
green apple, horseradish, everything bagel crostini

WILD MUSHROOM FLATBREAD 22
taleggio sauce, parsley, truffle

SHRIMP COCKTAIL 19
yuzu cocktail sauce

MEATBALL SLIDERS 19
fennel ragu, fior siardo cheese

CHARCUTERIE 24
cured artisan meats, pâté, cornichons, grain mustard, crostini



EAT YOUR VEGGIES

salad additions:
salmon 12 / steak 14 / chicken 10 / shrimp 12

CLASSIC CAESAR 19
gem lettuce, garlic breadcrumbs, anchovy dressing

BUTTER LETTUCE 19
fine herbs, avocado, lemon [vegan]

CHOPPED 18
root vegetables, quinoa, pecans, feta,
maple-sherry vinaigrette



SHAVED ZUCCHINI 17
mint, shaved pecorino, chili-almond dressing

www.takecare.nyc

Instagram: [takecare.newyork](https://www.instagram.com/takecare.newyork)



breakfast | lunch | dinner | weekend brunch

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



scan this code with your phone
camera for allergen info

SANDWICHES & BURGERS

served with shoestring fries or market salad

TAKE CARE BURGER 25
\$1 per sale goes to the NYC Impact Foundation
grilled 8oz pat lafrieda patty, cheddar, onion jam,
jalapeño relish, seeded brioche bun



SHRIMP TOAST 21
ginger, scallion, curry mayo

VEGGIE PATTY 19
black bean quinoa patty, tomato, alfalfa sprouts,
cashew chipotle aioli, lettuce, no bun [vegan]

CRISPY CHICKEN SANDWICH 22
gochujang chili, basil, buttermilk dressing, slaw, pretzel roll

LET'S SHARE

FRIES 9
rosemary garlic salt, dijonaise

ROASTED MUSHROOMS 12
miso-tahini dressing, pine nuts

MARKET SALAD 8

GRILLED CARROTS 10
salsa macha, scallions

SAUTÉED SPINACH 10
garlic, preserved lemon



THE MAINS

BROILED SALMON 30
mint pistou, freekeh pilaf

GRILLED CHICKEN 28
citrus marinade, spicy carrot sauce, radish slaw

GRILLED PRIME BAVETTE STEAK 39
bone marrow gravy, roasted garlic, frites

PAPARDELLE PASTA 24
ratatouille, pecorino, basil



AVAILABLE 4PM-CLOSE

DORADE 30
cherry tomato, pine-nuts, kalamata olives, fresh oregano

GRILLED BERKSHIRE PORK CHOP 32
coriander pepper crust, butterbeans, pancetta

CHARRED CAULIFLOWER STEAK 22
harrisa paste, cilantro yogurt

RICOTTA DUMPLINGS 24
sage, spinach-parmesan sauce



executive chef: christopher d'ambrosio
culinary director: barry tonks



TAKARE

