

TAKE CARE NEW YORK

LUNCH

SNACKS

PULL-APART BREAD 9
za'atar, whipped red pepper butter



CHIPS & DIP 9
whipped goat cheese, everything spice

HERB & CITRUS MARINATED OLIVES 7

STARTERS

TAKE CARE WINGS 19
fresno chili sauce, house ranch

MEZZE PLATTER 24
pea and horseradish hummus, whipped ricotta, chipotle spread, market vegetable crudités, herb and citrus marinated olives, dukka, grilled pita

CRISPY ARTICHOKE 15
lemon caper aioli

SALMON TARTARE 20
green apple, horseradish, everything bagel crostini

WILD MUSHROOM FLATBREAD 22
taleggio sauce, parsley, truffle

MEATBALL SLIDERS 19
fennel ragu, fior siardo cheese



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

SALADS & SOUPS

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

CLASSIC CAESAR 19
gem lettuce, garlic breadcrumbs, anchovy dressing

WEDGE 16
baby iceberg, cherry tomato, avocado goddess dressing

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



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

ROASTED CAULIFLOWER SOUP 12
spiced crouton

MATZAH BALL SOUP 14
root vegetables, house-made broth

www.takecare.nyc

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



*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

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

SHRIMP TOAST 21
ginger, scallion, curry mayo



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

ROASTED PORCHETTA 22
ciabatta, giardiniera, salsa verde



CROQUE MONSIEUR 16
jambon, gruyère, milk bread
[make it a croque madame, add a fried egg +3]

B.A.L.T. 18
thick cut black pepper glazed bacon, avocado, lettuce, tomato, dijonaise



breakfast
lunch
dinner
weekend brunch

PLATES

STEAK FRITES 37
bone marrow gravy, watercress, roasted garlic, fries

FISH & CHIPS 28
beer battered cod, mushy peas, tartar sauce, salt and vinegar



LET'S SHARE

STEAK CUT FRIES 9
rosemary garlic salt, dijonaise



ROASTED MUSHROOMS 12
miso-tahini dressing, pine nuts

SEASONAL MARKET SALAD 8

GRILLED CARROTS 10
salsa macha, scallions

SAUTÉED SPINACH 10
garlic, preserved lemon



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



TAKE THE **4 5 6**
TO **33RD** OR **42ST**
to → LEXINGTON
BETWEEN **37TH + 38TH**