

TAKE CARE NEW YORK

fall/winter 2025

SMALL PLATES

- ROSEMARY FOCACCIA** 12
citrus marinated olives, olive oil
- SPICED CARROT HUMMUS** 12
za'atar, laffa bread
- BUFFALO CHICKEN DIP** 18
old bay chips
- SPINACH & ARTICHOKE DIP** 16
laffa bread crostini
- NYC BURRATA** 18
charred marinated radicchio, pickled squash, evoo, toasted pumpkin seeds
- TAKE CARE WINGS** 16
buffalo or bourbon bbq, house ranch, crudités
- MAC & CHEESE** 18
add chicken +10 / add shrimp +15
- MARGHERITA FLATBREAD** 18
mozzarella, fresh basil
- WILD MUSHROOM FLATBREAD** 22
taleggio sauce, parmesan, truffle

SOUPS

- TOMATO** 12
- FRENCH ONION** 14
- SOUP & SANDWICH** 19
tomato soup, grilled cheese

SALADS *add salmon +12 / steak +16 / chicken +12 / shrimp +15*

- CAESAR** 14
gem lettuce, garlic breadcrumbs, caesar dressing
- CHOPPED** 16
root veggies, kale, quinoa, pecan, crumbled feta, maple-sherry vinaigrette
- COBB** 18
market lettuce, egg, avocado, bacon, red onion, crumbled blue cheese, red wine vinaigrette
- HOUSE** 18
market lettuce and vegetables, sherry vinegar dressing
- TUNA POKE** 24
sriracha, soy, sesame, jasmine rice, edamame beans, cucumber, radish, avocado, furikake

SANDWICHES *served with fries or market salad*

- FRENCH DIP** 34
shaved prime rib, caramelized onions, gruyère cheese, horseradish cream, au jus
- CHICKEN SANDWICH** 22
grilled or fried chicken - gochujang chili, basil and buttermilk slaw, pretzel roll
- CHICKEN CAESAR WRAP** 22
grilled chicken, romaine, garlic breadcrumbs, parmesan, caesar dressing, flour tortilla
- B.A.L.T.** 19
bourbon bacon, avocado, lettuce, tomato, dijonnaise, shokupan bread

BURGERS *served with fries or market salad*

- TAKE CARE BURGER** 26
\$1 per sale goes to the NYC Impact Foundation
grilled pat lafrieda patty, cheddar, caramelized onion, jalapeño relish, seeded brioche bun
- DOUBLE BACON BURGER** 26
two pat lafrieda aged beef patties, american cheese, bacon, bacon jam, garlic aioli, pickled red onions, brioche bun
- VEGGIE PATTY** 19
black bean quinoa patty, tomato, alfalfa sprouts, cashew chipotle aioli, lettuce, no bun *[vegan]*

LARGE PLATES

- STEAK FRITES** 36
grilled flat iron steak, bone marrow gravy, whole roasted garlic, watercress, fries
- BRICK CHICKEN** 28
beurre fondue, cherry peppers
- FISH & CHIPS** 26
beer battered cod, mushy peas, fries, tartar sauce, malt vinegar
- MISO SALMON** 34
bok choy, jasmine rice, furikake
- PORK MILANESE** 32
lemon, arugula, parmesan
- SPAGHETTI & MEATBALLS** 24
fennel ragu, parmesan, ricotta

SIDES

- FRIES** 9 *[add truffle and parmesan +4]*
- TATER TOTS** 9 *[add truffle and parmesan +4]*
- CRISPY SPROUTS** 12
sesame, hoisin, mint, chili
- MASHED POTATOES** 10
- MARKET SALAD** 10
- SAUTÉED BOK CHOY** 10
soy, sriracha, sesame, furikake

SWEETS

- COOKIE SKILLET** 12
caramel gelato, cookie butter
- BANANA BREAD** 8
matcha butter
- CHOCOLATE BROWNIE** 10
vanilla gelato, chocolate crumb

culinary director: **barry tonks**



scan this code with your phone camera for allergen info

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



TAKARE

