

SMALL PLATES

MARINATED OLIVES  
citrus and chili marinated, basil 8

PULL APART BREAD  
bomba calabrese 9

SPICED CARROT HUMMUS  
za'atar, laffa bread 12

PORTOBELLO CROQUETTES  
truffle mayo 15

MEATBALL SLIDERS  
fennel-tomato ragu, pecorino,  
garlic knots 16

TAKE CARE WINGS  
buffalo or bourbon bbq,  
blue cheese dressing, crudités 17

TUNA CRISPY RICE  
soy, sesame, sriracha,  
spicy mayo, furikake 20

MARGHERITA FLATBREAD  
mozzarella, fresh basil 18

SOUPS

TOMATO 12

MATZO BALL 14

culinary director: barry tonks

SALADS

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

CAESAR  
gem lettuce, garlic breadcrumbs, caesar dressing 14

CHOPPED  
root veggies, kale, quinoa, pecan,  
crumbled feta, maple-sherry vinaigrette 16

COBB  
market lettuce, egg, crumbled blue cheese,  
avocado, bacon, red onion, red wine vinaigrette 18

HOUSE  
market lettuce and vegetables, sherry vinegar dressing 14

BURGERS & SANDWICHES  
served with shoestring fries or market salad

TAKE CARE BURGER  
\$1 per sale goes to the NYC Impact Foundation  
grilled pat lafrieda patty, cheddar, caramelized onion,  
jalapeño relish, seeded brioche bun 28

FRENCH DIP  
shaved prime rib, caramelized onions, gruyère,  
horseradish cream, au jus 34

CHICKEN SANDWICH  
crispy fried buttermilk chicken, gochujang-honey glaze,  
slaw, pretzel roll 22

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

GRILLED USDA PRIME STEAKS

40 day dry aged pat lafrieda  
whole roasted garlic, peppercorn sauce, watercress, shoestring fries

16oz COWBOY STEAK 75

14oz NEW YORK STRIP 65



LARGE PLATES

STEAK FRITES  
grilled usda prime hanger steak, peppercorn sauce,  
whole roasted garlic, watercress, shoestring fries 36

BRICK CHICKEN  
hand-boned and oven roasted half chicken, beurre fondue,  
cherry peppers, thyme, lemon 28

GRILLED BERKSHIRE PORK CHOP  
marinated, pineapple chutney, salsa macha, grilled scallions 32

FISH & CHIPS  
crispy beer battered cod fillet, tartar, malt vinegar 28

BROILED ATLANTIC MISO SALMON  
marinated and glazed fillet of salmon, bok choy, steamed jasmine rice, furikake 34

WHOLE GRILLED BRANZINO  
salsa verde, charred lime 38

SPAGHETTI & MEATBALLS  
fennel ragu, parmesan, ricotta 26

MUSHROOM & WALNUT BOLOGNESE  
fresh paccheri pasta, pangrattato 24

SIDES

SHOESTRING FRIES 9  
[add truffle and parmesan +4]

CRISPY BRUSSELS SPROUTS  
sesame, hoisin, mint, chili 12

MASHED POTATOES 10

MARKET SALAD 10

SAUTÉED BOK CHOY  
soy, sriracha, sesame, furikake 10

SWEETS

COOKIE SKILLET  
caramel gelato, cookie butter 12

NEW YORK CHEESECAKE  
berry compote, graham cracker 12

CHOCOLATE BROWNIE  
vanilla gelato, chocolate crumb 10

PROUDLY SUPPORTING PURVEYORS INCLUDING:  
PAT LAFRIEDA TOMCAT BAKERY  
BELL AND EVANS CHICKEN MURRAY'S CHEESE  
FULTON FISH COOPERATIVE DI PALO NYC  
EMPORIA DE GELATO



scan this code with your phone  
camera for allergen info



