

NYC RESTAURANT WEEK | SUMMER 2024

2 - COURSE LUNCH \$60

SMALL PLATES

Select One [1]

CAESAR SALAD [V]

Baby Lettuce, Radishes, Grana Padano, Brioche Croutons

BURRATA [N]

Heirloom Tomatoes, Marinated Cucumbers, Chili Crisp, Almond Dukkah

SHISHITO PEPPERS [DF, VG, GF]

Furikake, Tamarind Vinaigrette

HOT HONEY WINGS [DF]

Toasted Sesame Seeds, Gochujang Ranch

ROASTED EAST & WEST COAST OYSTERS [GF]

Spinach Feta Butter, Pink Peppercorn, Lemon

+15

MAINS

Select One [1]

BRANZINO

Roasted Pepper Israeli Couscous, Chermoula Butter, Grilled Lemon

ROTISSERIE CHICKEN [GF]

Broccolini, Polenta

SPICY RIGATONI [V]

Pomodoro, Crème Fraiche, Fried Garlic

SMASH BURGER

Cheddar, Lettuce, Tomatoes, Pickles, House Sauce, Sesame Brioche Bun

18% GRATUITY WILL BE ADDED TO ALL CHECKS

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS

[V] VEGETARIAN [SF] SHELLFISH [DF] DAIRY-FREE [VG] VEGAN [GF] GLUTEN-FREE [N] NUT

Consuming raw and undercooked foods may increase the potential of foodborne illness.