



**NYC** Jul 22 – Aug 18  
**RESTAURANT  
WEEK®**

PRIX FIXE MENU | M - F DINNER | \$45 PER PERSON

## COCKTAILS

SELECT 1

HOUSE MARTINI

OLD FASHIONED

NEGRONI

TOM COLLINS

GOLD RUSH

DARK & STORMY

## APPETIZERS

SELECT 1

**CALZONITI [FRIED CALZONES] \*gf**

+ with braised kale, garlic, ricotta, pecorino

+ with house-made sausage, tomato, mozzarella, pecorino

**BUTTERMILK FRIED CHICKEN**

with chile honey, ranch

**FRIED NEW POTATOES**

sweet onions, aioli

**MARKET SALAD**

market lettuces, pea leaf, lemon, ricotta pecorino

**CHOPPED SALAD**

chopped kale, cabbage, carrot, candied pumpkin seeds

## MAIN

SELECT 1

**THE GARRISON BURGER**

beef burger, housemade milk bun, raclette, confit onions, burger sauce, gem lettuce, french fries

**BLACK BEAN & QUINOA BURGER**

black beans, kidney beans, quinoa, pimento, avocado, garlic aioli, housemade bun

**PAN SEARED SEA BASS**

roasted cauliflower, sautéed kale

**MARGHERITA PIZZA**

red sauce, buffalo mozzarella, basil, parmesan

**MUSHROOM PIZZA**

porcini cream, garlic, roasted mushrooms, mozzarella, parmesan, fried herbs

**EGGPLANT PIZZA**

red sauce, garlic, chile purée, fried eggplant, basil, parsley

**PEPPERONI & PEPPERS PIZZA**

red sauce, pepperoni, pickled peppers, mozzarella

## DESSERT

SELECT 1

**BEIGNETS**

cinnamon sugar, vanilla mascarpone

**BREAD PUDDING**

sour cherries, buttermilk caramel

**WARM APPLE CRUMBLE**

spiced apples, oats, brown sugar, mezcal