



SNACKS

Garlic Potato Chips 8

Potato and Cod Croquettes 14

Chicken Liver Crostino 18
Pickled Ramps, Spring Peas, Balsamic

RAW BAR

Shrimp Cocktail 22
Cocktail Sauce, Remoulade

Scallop Piccata 22
Brown Butter, Meyer Lemon, Capers

Tuna Tartare Calabrese 21
Sundried Tomato, Calabrian Chili, Lettuce Cup

Chamomile Cured Fluke 20
Crispy Artichoke, Mint, Sauce Verte

USC Seafood Platter 65
Oysters, Shrimp Cocktail, Marinated Clams
Oreganata, Seabass Crudo

FROM THE MARKET

Minestra Primavera
White Beans, Spring Vegetables, Parmigiano Broth

Beet Salad
Strawberries, Buttermilk, Coriander

Bibb Salad
Gruyère, Garlic Croutons, Dijon Vinaigrette

Broccoli
Pomegranate, Candied Pecans, Yogurt

Charred Asparagus
Trout Roe, Gribiche, Chervil

Grilled Artichoke
Garlic Butter, Lemon Aioli

NYC Restaurant Week® Summer 2024

TWO COURSE LUNCH MENU | \$45 PER PERSON
SELECT ONE FROM THE MARKET
SELECT ONE ENTREE
DESSERT OFFERED A LA CARTE

Menu selections are subject to change, please
visit our website at unionsquarecafe.com
for our most current menus

ENTREES

Fettuccine al Limone
Preserved Lemon, Bread Crumbs

Gemelli allo Zafferano
Ruby Red Shrimp, Saffron, Asparagus

Rigatoni al Ragù
Braised Pork, Taggiasca Olives, Tomato

Legumes and Leaves
Pickled Ramps, Honshimeji Mushrooms, Labne

Branzino Puttanesca
Blistered Tomatoes, Taggiasca Olives, Capers

Chicken Kiev
Prosciutto, Ramp Butter, Spring Salad

“TLT” Panino
Roasted Turkey, Little Gem, Pickled Green Tomato

19th Street Burger
Cheddar, Heritage Bacon, Herb Aioli,
Rosemary Shoestring Fries

Executive Chef Lena Ciardullo
Chef De Cuisine Christian Czernicki



FOR THE TABLE

Garlic Potato Chips 8

Potato and Cod Croquettes 14

Chicken Liver Crostino 18
Pickled Ramps, Spring Peas, Balsamic

Donuts 12
Strawberry Jam

Parker House Rolls 12
Caramelized Onions, Gruyère Cheese

RAW BAR

Shrimp Cocktail 22
Cocktail Sauce, Remoulade

Scallop Piccata 22
Brown Butter, Meyer Lemon, Capers

Tuna Tartare Calabrese 21
Sundried Tomato, Calabrian Chili, Lettuce Cup

Chamomile Cured Fluke 20
Crispy Artichoke, Mint, Sauce Verte

USC Seafood Platter 65
Oysters, Shrimp Cocktail, Marinated Clams
Oreganata, Sea Bass Crudo

FROM THE MARKET

Minestra Primavera
White Beans, Spring Vegetables, Parmigiano Broth

Beet Salad
Strawberries, Buttermilk, Coriander

Bibb Salad
Gruyère, Garlic Croutons, Dijon Vinaigrette

Broccoli
Pomegranate, Candied Pecans, Yogurt

Charred Asparagus
Trout Roe, Gribiche, Chervil

Grilled Artichoke
Garlic Butter, Lemon Aioli

NYC Restaurant Week® Summer 2024

TWO COURSE BRUNCH MENU | \$45 PER PERSON

SELECT ONE FROM THE MARKET

SELECT ONE ENTREE or BRUNCH CLASSICS

DESSERT OFFERED A LA CARTE

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ENTREES

Fettuccine al Limone
Preserved Lemon, Bread Crumbs

Gemelli allo Zafferano
Ruby Red Shrimp, Saffron, Asparagus

Rigatoni al Ragù
Braised Pork, Taggiasca Olives, Tomato

“TLT” Panino
Roasted Turkey, Little Gem, Pickled Green Tomato

Chicken Kiev
Prosciutto, Ramp Butter, Spring Salad

19th Street Burger
Cheddar, Heritage Bacon, Herb Aioli,
Rosemary Shoestring Fries

BRUNCH CLASSICS

Poached Farm Eggs
English Peas, Gorgonzola, Hazelnuts

Steak and Eggs
Beef Tenderloin, Béarnaise, Tarragon Verde

French Toast
Whipped Mascarpone, Almonds, Maple Syrup

Executive Chef Lena Ciardullo
Chef De Cuisine Christian Czernicki