



MENUS

[WINTER 2022 MENU](#)[CHEESE & CHARCUTERIE](#)[WINE BY THE GLASS](#)

Chef de Cuisine Bryce is crafting yummy stuff, because that is how he rolls.
And he is also the nicest chef we know...and that counts for a lot,
especially because we spend a lot of time together.
Sous-Chef David is overseeing the line during service...
please say hello and send along a beer for all his heavy lifting.
Line Cooks Stephen & Abraham ensure that the wheels never come off the
tracks...
and that is almost impossible in this joint.
Reni & Rainier oversee oysters...and damn they are good shuckers.

[TERROIR FOOD TO-GO](#)

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Snacks / Oysters

Snug Harbor OYSTER (Massachusetts) - \$3.00

Happy Hour Pricing \$2.00

Moonstone OYSTER (Rhode island) - \$3.00

Happy Hour Pricing \$2.00

Royal Miyagi OYSTER (British Columbia) - \$3.00

Happy Hour Pricing \$2.00

Popcorn...World's 3rd Best - \$6.00

Oak Grove Plantation Kernels, Cheddar Cheese, metric tonne of BUTTER *Happy Hour Pricing \$4.00

House-Made Chips - \$6.00

Beet, Parsnip, Potato, Carrot *Happy Hour Pricing \$4.00

Olives - \$8.00

Citrus, Ginger, Oregano *Happy Hour Pricing \$6.00

TERROIR FOOD TO-GO

terroir | tribeca



Deviled Eggs - \$14.00

Salmon Caviar *Happy Hour Pricing \$12.00

Arancini - \$10.00

Vialone Nano, Fontina, Parmesan, Sunday Sauce *Happy Hour Pricing \$8.00

Blistered Shishito Peppers - \$9.00

Garlic Confit, Citrus *Happy Hour Pricing \$7.00

Mushroom Caponata - \$14.00

Pecorino Cream, Truffle Oil *Happy Hour Pricing \$12.00

More Substantial Fare

Breads & Spreads - \$14.00

Toasted Crostini, Tzatziki, Baba Ghanoush, Taramasalata

GIANT Pretzel* - \$14.00

Obatza Cheese Sauce, Mustard *in honour of Oktoberfest 2021

Caesar Wedge Salad - \$14.00

Pane Brutto Croutons, Caesar's Mom's Dressing

TERROIR FOOD TO-GO



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Maitake 'Shrooms - \$18.00

Black Maitake, Butter, Shallots

Burrata - \$16.00

Whole Ball of Moist Cheese, Romesco, Red Pearl Onions

Jazmin's Cheese Empanadas - \$8.00

Goopy Mozzarella, Jazmin's Heart & Soul

Shrimps - \$19.00

Paprika, Garlic Butter, Fregola Sarda, Parmesan, Lemon

Pigs in A Blanket - \$15.00

Pork Sausage, Puff Pastry, Mustard

Korean Fried Chicken Wings - \$18.00

Toasted Sesame, Scallions, Sambal

Mussels - \$22.00

One Pound of Maine Mussels, Guanciale

Forager's Gnocchi - \$20.00

Truffle Butter, Wild Mushrooms

Optimus Prime - \$26.00

TERROIR FOOD TO-GO

terroir | tribeca



Burger - \$24.00

Caramelized Onions, Cheddar, Bacon, Pickle, House-Cut Fries

Rib Eye For 2 - \$95.00

Pomme Puree, Braised Cipollini

DESSERTS

Cannoli Della Nonna - \$8.00

crafted in Corleone, where you always leave the gun and take the...

Bridget's Cake - \$8.00

Vanilla Cake, Strawberries, a Frosting made by Angels