

# BILL OF FARE

..... soup .....  
 tomato-bacon bisque 10 | roasted squash & white bean 10  
 .....

## small plates .....

WARM OLIVES: marinated with lemon & crushed chiles 7  
 FRIED CHICKEN SLIDERS: 14  
 buttermilk, bacon butter, hot sauce  
 SEARED TUNA: yuzu kosho tahini sauce, avocado 16  
 CHARRED OCTOPUS : citrus, fregola, nduja 18  
 SMOKED EGGPLANT DIP : crispy yukon chips 12  
 OYSTERS\*: east & west coast | half doz. 18 - full doz. 36  
 BUTCHER'S MEATBALLS : 12  
 grana, ricotta, sauce, crusty bread  
 SHISHITOS: green tea salt 10  
 NYC BURRATA : 16  
 chorizo, cider, duck fat tortillas  
 HUMMUS : pita, crispy chickpeas, cucumber 12  
 add lamb sausage, +8

**cheese & charcuterie**

CHEESE 21  
 daily artisanal selection with accoutrements

CHARCUTERIE 22  
 daily artisanal selection with accoutrements

## flatbreads.....

SELECTION OF ANY 3 - 35

MARGHERITA : 14  
 sauce, basil, fresh mozzarella, grana-padano

FENNEL SAUSAGE: burrata, sauce, caramelized onion 15

BBQ : pulled chicken, red onion, garlic confit, bacon 15

ROASTED MUSHROOM: alpha tolman, kale, shallot confit 16

PEPPERONI : smoked mozz, pickled chiles, honey 14

## main.....

### from the ranch

8 oz HANGER STEAK 23

16 oz BONELESS RIBEYE 38

8 oz FILET MIGNON 38

12 oz HEIRLOOM PORK CHOP 27  
 gala apple

32 oz PORTERHOUSE FOR TWO 90

### from the coop

4 lb organic, free-range bird  
 lightly smoked

ROTISSERIE CHICKEN :  
 salsa verde or natural jus

LEG & THIGH 10

BREAST 14

HALF 19

WHOLE 32

### from the sea

locally sourced & sustainably farmed

WILD KING SALMON 27

coconut, lime, carrot,  
 beech mushrooms

SEA SCALLOPS 36

oxtail, pot stickers,  
 leek, celery root

WHOLE BRANZINO 28

chorizo, olives,  
 grilled breadcrumbs

MARKET FISH mp

chef's daily garnish

## side.....

brussels sprouts, 10  
 sweet chili, fish sauce

crispy cauliflower 9  
 vinegar raisins

mashed potatoes, 8  
 white truffle, butter

house cut fries 6

wild and cultivated mushrooms 11

grilled squash, apple miso butter 9

farmer's market 9

eggplant french fries, curry aioli 10

winter greens, pecan streusel 9

Stop By Our Sister Venues

Refinery Rooftop & Winnie's Jazz Bar  
 ( at Refinery Hotel )

Park Avenue Tavern Trademark Taste & Grind  
 ( Corner of 39th & Park Avenue ) 36 W 36th St (at Le Soleil Hotel)

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

Executive Chef Jeff Haskell

## salad.....

MARKET GREENS 14  
 celery root, apple, cranberries,  
 shropshire blue, maple

CAESAR 13  
 little gems, croutons, watermelon radish, crispy parm  
 add: boquerones 3

ARUGULA 12  
 tomato, fennel, onion, parm, lemon vin

GREEK SALAD 14  
 feta, pepperoncini, olives, pickled tomato, cucumber

KALE & QUINOA 14  
 apricots, grana padano, almonds, lemon vin, yogurt

add : hanger steak 13 grilled shrimp 12  
 grilled chicken 9 alabama crab cake 13  
 king salmon 13 grilled portobello 7

## pasta.....

RIGATONI 16 / 26  
 lamb ragu, parmigiano-reggiano, black truffle

RAVIOLI 16 / 26  
 hudson valley duck, duck broth, heirloom carrots

MAC & CHEESE 13 / 22  
 shells, grafton cheddar, buttered crumbs

CRAB MAC & CHEESE 34

## burger n' sandwich.....

served with kettle chips or arugula salad

BURGER 17  
 brioche, sour pickle, choice of cheese  
 add : avocado 4

LAMB BURGER 22  
 peperonata, goat cheese, harissa aioli

GRILLED CHEESE 15  
 comté, cheddar, red onion marmalade

SOUP N' SAMMY\* 19  
 pq grilled cheese, choice of soup

FRENCH DIP 19  
 gruyere, caramelized onion,  
 horseradish aioli, miso au jus

CRAB CAKE SANDWICH 21  
 crab cake, spicy mustard sauce, pepper jam

substitute fries for 3  
 \*not served with kettle chips or arugula salad.