

BILL OF FARE

..... soup

TOMATO-BACON BISQUE	10
CHILLED CORN, MAINE LOBSTER, CHILI SCALLION OIL	14

small plates

WARM OLIVES: marinated with lemon & crushed chiles	7
FRIED CHICKEN SLIDERS: buttermilk, bacon butter, hot sauce	14
SEARED TUNA: yuzu kosho tahini sauce, avocado	16
PORTUGUESE OCTOPUS : smoked potato, orange, castelvetro olives, rocket	18
SMASHED GOLDEN BEETS & TAHINI : miticrema yogurt, naan	14
OYSTERS*: east & west coast half doz. 18 - full doz.	36
BUTCHER'S MEATBALLS : grana, ricotta, sauce, crusty bread	12
"RAMEN-SPICED" SHISHITOS miso ranch	11
NYC BURRATA : roasted garlic, mike's hot honey, toasted seeds & parm, focaccia	16
HUMMUS : pita, crispy chickpeas, cucumber add lamb sausage, +8	12

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
SUMMER SQUASH :	15
blossoms, reading, black pepper ricotta, arugula	
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
12 oz BERKSHIRE PORK CHOP korean bbq, mustard butter	32
32 oz PORTERHOUSE FOR TWO	90

from the coop

WHOLE ROASTED GREEN CIRCLE CHICKEN for two	46
12 oz DUCK BREAST	39
PICKLE BRINED CHICKEN BREAST cultured butter, salsa verde	18

from the sea

locally sourced & sustainably farmed

WILD KING SALMON	28	WHOLE BRANZINO	28
black vinegar mustard sauce, english peas, wild mushrooms		chorizo, olives, grilled breadcrumbs	
YELLOWFIN TUNA	32	MARKET FISH	mp
harissa, chickpeas, avocado, saffron		chef's daily garnish	

side

shaved broccoli, pine nuts, chili flake, garlic, lemon	9	wild and cultivated mushrooms	11
sugar snaps preserved lemon, ricotta, mint	9	street corn spicy aioli, cotija, lime	10
mashed potatoes, white truffle, butter	8	heirloom carrots lemon tahini, feta, almonds	9
house cut fries	6	eggplant french fries, curry aioli	10
		grilled avocado, yogurt aioli, crispy chickpeas	9

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

Executive Chef Jeff Haskell

Stop By Our
Sister Venues

Refinery Rooftop & Winnie's Jazz Bar (at Refinery Hotel)
Park Avenue Tavern (Corner of 39th & Park Avenue)
Trademark Taste & Grind 36 W 36th St (at Le Soleil Hotel)



salad

MARKET GREENS	14
carrot-miso dressing, roasted carrots, avocado, pickled radish, seeds, ricotta salata	
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	veggie burger 9
king salmon 13	grilled portobello 7

pasta

RIGATONI	16 / 26
lamb ragu, parmigiano-reggiano, black truffle	
SQUID INK SPAGHETTI	16 / 26
calamari, chilies, nduja butter	
MAC & CHEESE	16 / 25
shells, grafton cheddar, buttered crumbs	

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	
FRICO GRILLED CHEESE	16
cave-aged cheddar, gruyère	
SOUP & SANDWICH*	19
pq grilled cheese, tomato-bacon bisque	
FRENCH DIP	19
gruyere, caramelized onion, horseradish aioli, miso au jus	
QUINOA VEGGIE BURGER	17
chipotle aioli, feta yogurt, pickles	
substitute fries for 3	
*not served with kettle chips or arugula salad.	