

PRIX FIXE MENU

INSPIRED BY OUR LOCAL FARMS & UNION
SQUARE GREENMARKET

\$25 FOR LUNCH / \$40 FOR DINNER
Any two courses / Three courses

APPETIZER

CHICORY SALAD
orange segments, frisee, red endive

HEIRLOOM GRAINS
shaved carrots, walnuts, market lettuce

ASPARAGUS SOUP
morel toast, chive oil

MAIN COURSE

SPAGHETTI
cherry tomatoes, fresh basil, pecorino

BRICK ROASTED AMISH CHICKEN
grilled corn, heirloom tomatoes, spinach

GRILLED TUNA
snap peas, cara cara orange, goldbar zucchini

DESSERT

LEMON RHUBARB TART
shortbread, sheep's milk sorbet

CHOCOLATE MALT
praline semifreddo, cocoa nib ice cream

HOUSE-MADE ICE CREAM & SORBET
assorted selection with cookies

SIDES

8
CRISPY FINGERLING POTATOES
ROASTED ORGANIC RAINBOW CARROTS
SAUTEED COLLARD GREENS
BROCCOLI RABE

APPETIZERS

OYSTERS
east and west coast *6 for 18 / 10 for 29*

ASPARAGUS SOUP
morel toast, chive oil *12*

CHICORY SALAD
orange segments, frisee, red endive *12*

SPINACH AND BOSTON LETTUCE
bacon vinaigrette, soft boiled egg, avocado mousse *14*

BURRATA *14*
peaches, radicchio, balsamico

TUNA TARTARE *15*
watermelon, citrus, soy

HEIRLOOM GRAINS
shaved carrots, walnuts, market lettuce *14*

HEARTH-OVEN FLAT BREAD
hen of the woods, crème fraiche, bacon *16*

BUTCHER'S BLOCK
charcuterie, crostini, olives *22*

MAIN COURSE

GRILLED TUNA
snap peas, summer squash, cara cara oranges *25*

KING SALMON
pole beans, almonds, mustard *24*

SPAGHETTI
cherry tomatoes, fresh basil, pecorino *24*

AGNOLOTTI
ricotta filled pasta, greenmarket vegetables, mint *21*

BRICK ROASTED AMISH CHICKEN
grilled corn, heirloom tomatoes, spinach *24*

THE FOURTH BURGER
pain d'avignon bun, house pickled vegetables *18*

GRILLED SKIRT STEAK
marble potatoes, chimichurri, broccoli rabe *24*