SMALL PLATES

SOUP OF THE DAY (occus) 10/14
seasonal market vegetables

HOUSE-MADE MILK ROLLS (occus) 6
honey butter

ROASTED BROCCOLI (occus) 16
lemon toum, hazelnut-almond dukkah, toasted breadcrumbs

SHRIMP FLATBREAD 24
fresh mozzarella, garlic, chili flakes, parsley, basil, lemon

BEEF SLIDER TRIO* 18
sharp cheddar, plum tomatoes, mini brioche, house pickles, spicy mayo

SANDWICHES
add bacon, avocado or fried egg* +4

GRILLED CHICKEN SANDWICH 24
red onion jam, beefsteak tomato, arugula, housemade ranch, dill pickle, fries

8oz BEEF BURGER* 26
dry aged beef, cheddar, lettuce, red onion, beefsteak tomato, aioli, sweet pickles, fries

MUSHROOM PO’BOY (occus) 22
crispy oyster mushrooms, lettuce, tomato, pickles, remoulade, mini baguette, fries

3-CHEESE PANINI (occus) 19
fontina, cheddar, gruyere, country sourdough, tomato chutney, fries

Salads & Bowls
add chicken or fried mushrooms +8, steak or shrimp +12

FARMER’S MARKET SALAD (occus) 18
mixed lettuces, haricot verts, shallots, cherry tomatoes, rosemary vinaigrette

CAESAR SALAD 18
baby romaine, baby kale, castelfranco, garlic, parmesan, sourdough croutons

GILDER GRAIN BOWL (occus) 21
heritage grains, roasted carrots, chickpeas, delicata squash, cauliflower, herb vinaigrette

AHI TUNA BOWL* 25
raw tuna, edamame, cucumber, avocado, furikake rice, sesame, tamari-yuzu dressing

BUSY BEE EXPRESS LUNCH
(Priced Per Person)

CUP OF SOUP OR SMALL SALAD 34

CHOICE OF SANDWICH, SALAD, BOWL 34

CHOICE OF NON-ALCOHOLIC BEVERAGE (Excludes Cold-Pressed Juices) +4

A 20% GRATUITY CHARGE WILL BE APPLIED TO GROUPS WITH 6 OR MORE PERSONS

LARGE PLATES
add cup of soup or small salad +8

FRESH FISH OF THE DAY* 32
seasonal preparation

GRILLED SHORT RIB STEAK 34
boneless beef short rib, roasted potatoes walnut romesco, charred scallions

HAWAIIAN FRIED CHICKEN 28
macaroni salad, grilled pineapple, green beans

WILD MUSHROOM RISOTTO 24
slow braised mushrooms, black truffle, parsley gremolata

LAMB RAGU BOLOGNESE 27
housemade pappardelle, herb ricotta

BEVERAGE SPECIALS

THE BUTTERFLY 10
butterfly pea flower tea, lemonade

GILDER HOT CHOCOLATE 10
oat milk, jumbo housemade marshmallow

WANDERING BARMAN COCKTAILS 16

BOTTLED IN BROOKLYN
la nina – marigold infused margarita
fomo – spicy vodka pineapple sling
ghosted – white negroni
boomerang – smoky bourbon old fashioned

VG vegetarian  VG vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.