SMALL PLATES

GOLDEN LENTIL SOUP (G) 14
ginger, turmeric, black pepper

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

GRILLED FLATBREAD 22
fresh mozzarella, soppressata, tomato, basil, calabrian chili oil

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 23
red onion jam, beefsteak tomato, arugula, housemade ranch, dill pickle, fries

8oz BEEF BURGER* 25
dry aged beef, cheddar, lettuce, red onion, beefsteak tomato, aioli, sweet pickles, fries

MUSHROOM PO'BOY (V) 22
crispy oyster mushrooms, lettuce, tomato, pickles, remoulade, hero, fries

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

SALADS, BOWLS & PASTA

add chicken +8, add shrimp or steak* +12

FARMER’S MARKET SALAD (V) 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 (V) 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

CAVATELLI (V) 24
sweet corn cream sauce, cherry tomatoes, basil, roasted poblano peppers, parmesan

SIDES

FRENCH FRIES (V) 10

SMALL SALAD 10

SAUTÉED GREENS & GARLIC (V) 9

GREEN BEANS (V) 5

MACARONI SALAD (V) 5

MARKET VEGETABLE (V) 9

MILK ROLLS & HONEY BUTTER (V) 6

LARGE PLATES

FRESH FISH OF THE DAY* 30
seasonal preparation

BRAISED BEEF SHORT RIB* 34
herbed mashed potatoes, chives, roasted baby carrots, red wine jus

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

BRAISED MUSHROOM RAGOUT (V) 24
truffle risotto, parsley gremolata

COCKTAIL SPECIALS

MIMOSA 16
adami bosco di gica prosecco, orange juice

BLOODY MARY 16
liv potato vodka, toma bloody mary mix

WANDERING BARMAN COCKTAILS 16
BOTTLED IN BROOKLYN
la niña – marigold infused margarita
fomo – spicy vodka pineapple sling
iron lady – rose & hops infused gin sling
boomerang – smokey bourbon old fashioned

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

*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.