FIRST

**KING TRUMPET MUSHROOM TEMPURA**  house pickles, jalapeño–yuzu aioli  16

**MEZZE PLATE**  hummus, tzatziki, artisanal cheese, market vegetables, flatbread  23

**TUSCAN KALE SALAD**  pecorino, breadcrumbs, anchovy vinaigrette  18

**LITTLE GEM SALAD**  avocado, cucumber, breakfast radish, dill dressing  20

**HARVEST PANZANELLA**  heirloom tomato, watermelon, croutons, ricotta salata  22

SECOND

**MARKET FISH OF THE DAY***  seasonal preparation  32

**GRILLED SHORT RIB STEAK***  chimichurri, watercress salad, fries  34

**GILDER BURGER***  8 oz. dry aged beef blend, cheddar, tomato, aioli, pickles, fries  26

**GRILLED CHICKEN PAILLARD**  summer corn salad, arugula, basil, meyer lemon vinaigrette  28

**BLACKENED AHI TUNA***  heirloom tomato, market beans, potatoes, olive vinaigrette  27

**SEARED CAULIFLOWER**  farro, wild mushrooms, sundried tomato, chimichurri  23

**FRIED CHICKEN SANDWICH**  pepper relish, cucumber, cole slaw, avocado ranch, fries  24

ADDITIONS

soup of the day  10/14  4

small greens salad  10  8

house-made milk rolls  9  10

DESSERTS

**NEW YORK STYLE CHEESE CAKE**  $12

**PEACH RHUBARB TART**  $12

**WARM SKILLET COOKIE**  $12

**ROOT BEER FLOAT**  $9

**AFFOGATO**  $8

**SCOOP OF ICE CREAM**  $4

SPECIALTY BEVERAGES

**THE BUTTERFLY**  $10

**THE COSMIC HIBISCUS**  $10

**WANDERING BARMAN COCKTAILS**  $15

**BOTTLED IN BROOKLYN**

la niña – marigold & kaffir lime margarita

fomo – spicy vodka pineapple sling

boomerang – smokey bourbon old fashioned

**ZARDETTO SPRITZ**  $15

prosecco, rhubarb–orange infused amaro

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.