FIRST

CRISPY KING TRUMPET MUSHROOMS  house pickles, jalapeño–yuzu aioli  16
MEZZE PLATE  hummus, tzatziki, artisanal cheese, market vegetables, flatbread  23
TUSCAN KALE SALAD  pecorino romano, 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, pickles, onion, aioli, fries  26
GRILLED CHICKEN PAILLARD  summer corn salad, arugula, basil, meyer lemon vinaigrette  28
BLACKENED AHI TUNA*  tomatoes, green beans, potatoes, olives, roasted peppers, egg  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 CHEESECAKE  12
PEACH RHUBARB TART  12
WARM SKILLET COOKIE  12
ROOT BEER FLOAT  9
AFFOGATO  8
SCOOP OF ICE CREAM  4

SPECIALTY BEVERAGES

THE BUTTERFLY  butterfly pea flower tea, lemonade  10
THE COSMIC HIBISCUS  hibiscus tea, sparkly lime ice globe  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  prosecco, rhubarb–orange infused amaro  15

*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.