FIRST

SMOKED SALMON, potato pancake, creme fraiche, shallots, tomato, frisee, chives 24

CALIFORNIA CRUDITE market vegetables, chevre, creamy avocado dip, pita chips (V) 23

BABY GREENS SALAD easter egg radish, fines herbes, champagne vinaigrette (VG) 20

TUSCAN KALE CAESAR romaine, radicchio, pecorino, breadcrumbs, garlic dressing 18

SECOND

FAROE ISLAND SALMON* royal trumpet mushrooms, asparagus, cippolini onions 30

ROASTED LEMON CHICKEN yukon potato puree, blistered tomatoes, kalamata olives 28

MEDITERRANEAN TUNA SANDWICH ahi tuna confit, arugula, giardiniera, herb mayo, fries 25

GILDER BURGER* Pat LaFrieda dry aged beef blend, cheddar, tomato, pickles, onion, aioli, fries 26

GRILLED CHICKEN SANDWICH caramelized onions, gruyere cheese, arugula, tomato, fries 24

ROASTED CAULIFLOWER heritage grains, fava beans, roasted tomatoes, agridolce (VG) 22

SIDES

soup of the day (V) 10 / 14

small greens salad (VG) 10

house-made milk rolls (V) 9

side of mushrooms (VG) 8 side of bacon 8

ADD-ONS

add bacon or a fried egg 4

add avocado or mushrooms (VG) 4

add chicken or tuna confit 10

add salmon* or shrimp 12

DESSERTS

NEW YORK STYLE CHEESECAKE (V) 12

STRAWBERRY PANNA COTTA (VG) 12

CHOCOLATE CHIP SKILLET COOKIE (V) 12

AFFOGATO (V) 8

SPECIALTY BEVERAGES

THE BUTTERFLY (VG) 10
butterfly pea flower tea, lemonade

MOCKTAILS (VG) 10
CHERRY LIME RICKEY amarena cherries, lime, soda
BELLINI peach puree, sparkling white grape juice
MELON MOJITO honeydew, mint, agave, lime

ZARDETTO SPRITZ (VG) 16
prosecco, rhubarb–orange infused amaro

(V) vegetarian (VG) vegan

20% GRATUITY CHARGE WILL BE APPLIED TO GROUPS WITH 5 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.