

FIRST

CRISPY MARKET MUSHROOMS	fried pickles, lemon, remoulade	VG	16
MEZZE PLATE	hummus, tzatziki, feta cheese, market vegetables, flatbread	V	23
TUSCAN KALE SALAD	radicchio, pecorino, breadcrumbs, creamy garlic dressing	VG	18
LITTLE GEM SALAD	avocado, cucumber, breakfast radish, dill, sherry vinaigrette	VG	20
APPLE CRUNCH SALAD	sugar snap peas, watercress, cabbage, sesame miso dressing	V	22

SECOND

MARKET FISH OF THE DAY*	seasonal preparation		32
BEEF SHORT RIB STEAK*	creamy polenta, maitake mushrooms, shallot confit, red wine jus		34
GILDER BURGER*	8 oz. dry aged beef blend, cheddar, tomato, pickles, onion, aioli, fries		26
ROASTED FARM CHICKEN	wilted spinach, Lyonnaise potatoes, black truffle vinaigrette		28
HERB CRUSTED TUNA*	spaghetti squash, roasted tomatoes, lemon-caper butter		29
VEGETABLE RISOTTO	butternut squash, poblano peppers, corn, pumpkin seed pesto	VG	23
FRIED CHICKEN SANDWICH	pepper relish, cucumber, cole slaw, buttermilk ranch, fries		24

ADDITIONS

soup of the day	V	10/14	bacon, avocado or fried egg*	4
small greens salad	VG	10	chicken or fried mushrooms	8
house-made milk rolls	V	9	steak* or shrimp	10

DESSERTS

NEW YORK STYLE CHEESECAKE	V	12
CARAMELIZED APPLE TART	VG	12
WARM SKILLET COOKIE	V	12
ROOT BEER FLOAT	V	9
AFFOGATO	V	8
SCOOP OF ICE CREAM	V	4

SPECIALTY BEVERAGES

THE BUTTERFLY	VG	10
butterfly pea flower tea, lemonade		
THE COSMIC HIBISCUS	VG	10
hibiscus tea, sparkly lime ice globe		
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		

V vegetarian VG vegan

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.