

DESSERT IS GOOD FOR YOU

SERVED ALL DAY, EVERY DAY

SWEET & LOW-DOWN

BERRY SHORTCAKE \$10

Lemon-Thyme Buttermilk Biscuit, served with Sour Whipped Cream & Seasonal Berries.

BANANA CREAM PIE \$10

Black Bottom Crust, Chocolate Ganache, Banana Pastry Cream, Poached Bananas & Whipped Cream.

COCONUT RICE PUDDING \$10

Served with Pineapple Confit.

APPLE PAN DOWDY \$10

Spiced Apples, crispy Pastry Crumble, served with Vanilla Ice Cream or Melted Cheddar Cheese on top.

INDIAN PUDDING \$10

A New England specialty. Slow-cooked Cornmeal Pudding, served with Rum-poached Raisins & Maple Whipped Cream.

CHEESECAKE \$10

Served with Pineapple, Strawberry & Apple toppings on the side.

LEMON MERINGUE PIE \$10

CHOCOLATE FUDGE BROWNIE \$10

Served with Salted Caramel Ice Cream.

BUTTERSCOTCH WHISKEY COOKIES \$10

Served with an Espresso Milkshake.

(even better with a shot of Jameson) \$11

S'MORES \$10

Graham Cracker Spoons, homemade toasted Marshmallow & Hershey's Chocolate Fondue.

G69 SPLIT \$14

Deep-Fried Banana, Vanilla, Chocolate & Strawberry Ice Creams, Chocolate, Pineapple & Strawberry Sauces, Pignoli Nut Brittle, Whipped Cream & a Maraschino Cherry.



MISSION STATEMENT

GANSEVOORT 69 RESPECTFULLY ACKNOWLEDGES THE WORKING-CLASS ROOTS OF THE MEATPACKING DISTRICT, SERVING TRADITIONAL AMERICAN COMFORT CUISINE WHICH UTILIZES LOCAL PURVEYORS AND REFLECTS NEW YORK'S RICH BOUNTY.

OUR MISSION IS TO ELEVATE AMERICAN COMFORT CUISINE TO ITS RIGHTFUL PLACE, AS THE HEART & SOUL OF OUR NATION'S CULINARY IDENTITY.