



From the chicken

Hanger Steak - \$16

2 fried eggs, mesclun salad,
grilled sourdough bread

Short rib hash - \$16

grilled sourdough, poached egg,
mesclun salad

Eggs Benedict - \$15

Pancetta or cured salmon, English muffin,
hollandaise sauce

Beet Salad - \$10/\$12

With chopped egg and caper salad,
with or without house cured salmon

Lemon and Ricotta Pancake - \$16

crème fraiche and blueberries, maple syrup

French Toast - \$12

Peach jam

Blackened Green Asparagus - \$12

fried Farm Egg, frisee, Pancetta Vinaigrette

From the sea

P.E.I Mussels - \$14

Garlic, White Wine, Thyme, Stirato Bread

Lobster Roll Sliders (2) - \$16

Lime Cayenne Mayonnaise, Tomatillo Salsa,
mesclun Salad

Tuna Tartare - \$15

Hand-Cut Ahi Tuna, Avocado Puree
Baby Watermelon Gelee, Hothouse Cucumber Relish

From the garden

Arugula Salad - \$10

Sundried Tomato, Shaved Parmesan,
Roasted Red Pepper Vinaigrette, Aged Balsamic

On the side

Sweet Potato Fries - \$6

Chipotle Mayo

Hand-Cut Truffled French Fries - \$7

Shaved Parmesan, Fresh Herbs

Assiette

Artisanal Cheese Platter - \$18

Weekly Selections

Just Desserts

Chocolate Duo - \$7

Chocolate Ganache & Chocolate Mousse
House Marmalade Spring Roll

Classic Crème Brulee - \$7

Apple Tarte Tatin - \$7

Butterscotch Drizzle

Bread & Butter Pudding - \$7

Candied Orange

Dessert Tasting - \$14

Apple Tarte Tatin, Classic Crème Brulee,
Bread & Butter Pudding, Chocolate Duo

Executive Chef

Michael "Kiwi" Camplin

The Mulberry Project

Below 149 Mulberry St. NYC

www.mulberryproject.com

Mulberry Project offers an ever evolving selection of creative dishes conceived in the traditional tapas style. Our menu features seasonal, market fresh ingredients, with dishes portioned to share a variety of flavors amongst family and friends.

WARNING: Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.

20% gratuity added to all parties of 6 or more