

menu

snacks

Shishito peppers | 7
Spiced Marcona almonds | 8
Marinated olives | 6
Chicken liver toast | 9
Root vegetable chips and dip | 7
Artisanal cheeses | MP
Hams | MP

sides

Greenmarket salad | 10
Sauteed Brussels sprouts, pecorino crumble | 9
Seasonal mushroom salad, charred scallions | 9
Roasted herbed potatoes, duck crackling | 11

share

Thick-cut fries, house-made brandade, greenmarket pickles | 9
Hamachi crudo, endives, grapefruit, pickled plums | 16
House-cured salmon, sweet & sour beets, pistachio, crème fraîche | 14
Crispy Kumamoto oysters, scallion pancake batter, ponzu sauce | 15
Stuffed calamari, shellfish risotto, saffron aioli | 13
Prawns, spicy Kabocha squash butter | 12
Octopus, spiced chickpeas, apple, cucumber yogurt | 14
Japanese eggplant, Parmesan crust, mozzarella fondue | 12
Bone marrow, Bayley Hazen blue cheese brulée, celery | 17
Cavatelli, Brussels sprouts, pecorino, mint | 11
Papardelle, duck braise, orange gremolata | 18
Chicken leg confit, baby lettuces, orange-dijon vinaigrette | 13
Crispy pig ear, mushroom salad, radish | 15
Braised short ribs, root vegetable purée, daikon cake, scallion salad | 17
Lamb ragout, flatbread, feta, mint | 11
Frittata of the day, seasonal greens, toast | 9

sweets

Candied apples brulée, granola crumb crust, apple pastry cream | 12
Poached pears, red wine, crisp phyllo, frangipane | 11
Cannoli with tiramisu, caramel, chocolate ricotta cream | 12
Sorbet or ice cream of the day, seasonal fruit, biscuit | 11

Executive Chef: Hayan Yi

Our menu is designed with wine in mind. Please feel free to let our pairing tips guide you, or to think outside the box. Our servers are also happy to help you choose a wine that fits your mood, food and personal palate. We're grateful to be located just around the corner from the Union Square Greenmarket. We shop there, call our farmers by name and are proud to feature their products. Sign up for one of our Seasonal Pairings classes to learn more about wine pairings inspired by the season's bounty.

champagne and sparkling

- Renardat-Fache '10 – Cerdon de Bugey, France | 13
Roger Luquet Cremant Blanc de Blancs NV – Macon, Burgundy | 14
Nigl Sekt Rosé '08 – Kremstal, Austria | 16
La Caravelle Blanc de Blancs NV – Epernay, Champagne | 25
Laherte, Brut Tradition NV – Chavot, Champagne | 29
Vouette et Sorbée Fidèle Extra Brut '07 – Aube, Champagne | 33

sherry

- Maestro Sierra Fino – Jerez, Spain | 14
Lustau Almacenista Vides 1/50 Palo Cortado – Jerez, Spain | 20

white

- Alpha Estate Sauvignon Blanc '10 – Amydeon, Greece | 9
Pépière Clos de Briords Muscadet '10 – Sèvre et Maine, France | 12
Eyrie Vineyards Pinot Gris '08 – Willamette Valley, Oregon | 12
Eugen Muller Forster Mariengarten, '10 – Pfalz, Germany | 11
Charles Hours Cuvée Marie Gros Mansend Corbu '08 – Jurançon, France | 13
Schleret Herrenweg Riesling '05 – Alsace, France | 13
Prieler Ried Sinner Chardonnay '10 – Burgenland, Austria | 13
Daniel Etienne Defaix Vieilles Vignes '07 – Chablis, France | 16
Jager Fiderspiel Gruner Veltliner '10 – Wachau, Austria | 15
Lagler 1000 Eimerberg Riesling Smaragd '09 – Wachau, Austria | 16
Hanzell Sebella Chardonnay '09 – Sonoma Valley, California | 20

rose

- Clos Cibonne Tibouren '10 – Côtes de Provence, France | 13

red

- Espiers Sablet '09 – Cotes du Rhone Villages, France | 9
Altesino Rosso di Altesino '09 - Tuscany, Italy | 10
Mas Foraster Trepas '10 – Conca de Barbera, Spain | 12
Thimiopoulos Xinomarvros '09 - Naossa, Greece | 12
Baudry Les Granges '09 - Chinon, France | 11
Terres Dorees Beaujolais Cru '10 – Morgon, France | 13
Joseph Carr Cabernet Sauvignon '09 – Napa Valley, California | 12
Jean Louis Chave Silene '08 – Crozes-Hermitage, France | 15
Gothic Pinot Noir '10 – Willamette Valley, Oregon | 15
Rioja Beronia Gran Reserva '04 – Rioja, Spain | 15
Deforville '07 – Barbaresco | 16
Grgich Hills Cabernet Sauvignon '94 – Napa Valley, California | 34
Château Prieure-Lichine Cabernet Sauvignon '89 – Margaux, France | 52

wine tips

What grows together goes together: Pair wine with cuisine from a similar region . Tannins in wine cut fat in richer food, especially meats . Earthier or more mineral wines go well with earthier, more mineral wines . Sparkling wines' bubbles and acidity cut nicely through fried foods . Lighter, fresher wines are great with lighter, fresher foods . Fuller, richer wines are ideal with fuller, richer foods . Spicy food goes better with lower alcohol wines, especially those with a touch of sweetness . Match the intensity of your food with the intensity of your wine . Trust your palate, drink what you like, and enjoy it.
