

COCKTAILS

EACH \$12

BUG JUICE

vodka, house-made fruit punch, grapefruit bitters and a splash of soda over frozen punch cubes

MILTON'S MARK

Maker's Mark, sweet vermouth, maple habanero syrup and Amargo pisco bitters

BUNGALOW BUNNY

gin, muddled lime & mint, blueberry-lime cordial and smoked bitters

THE DEEP END

Blackwell rum, grenadine and Bob's vanilla bitters

ROUTE 17

tequila, orange liqueur, lemon syrup and grapefruit bitters with an absinthe rinse

THE ANAWANA

Aperol, elderflower syrup, prosecco and house-made limonata

ALAN'S "CHERRY LIME RICKY"

white rum, cherry-vanilla compote, blueberry-lime cordial, grenadine and a splash of soda

CAFÉ CANTEEN

Patron XO coffee liqueur, Godiva liqueur, espresso reduction and toasted espresso beans

• all cordials, syrups, foams and compotes are made in-house •

WINES

BY THE GLASS

Champagne • Nicolas Feuillatte Brut, <i>FR, NV</i>	17
Prosecco • Lamberti, <i>Veneto, IT, NV</i>	11
Chardonnay • Franciscan, <i>Napa Valley, CA '08</i>	13
Pinot Grigio • Borgo Conventi, <i>Colio, IT '10</i>	12
Riesling • Chateau St. Jean, <i>Alexander Valley, CA '09</i>	10
Sancerre • Jean-Paul Ballard, <i>Loire Valley, FR '10</i>	15
Cabernet Sauvignon • Hanging Vine, <i>Lodi Valley, CA '09</i>	11
Meritage • Newton "Claret," <i>Napa Valley, CA '08</i>	18
Malbec • Santa Julia "Reserva," <i>Mendoza, Ar '09</i>	9
Pinot Noir • King's Ridge, <i>Willamette Valley, OR '09</i>	13

BEERS

DRAUGHT	7
Sixpoint Righteous Rye • Sixpoint Sweet Action	
BOTTLED	8
Ommegang Witte • Southhampton Double White • Stella Artois	
Fire Island Red Wagon IPA • Schmaltz He'Brew Genesis Ale	
Brooklyn Pilsner • Blue Point Toasted Lager • Amstel Light	

VIRGINS

ALL-NATURAL HOMEMADE SODAS

KT'S FLAVORS • 5

apple pie, ginger ale, black cherry vanilla or cel-ray

FOUNTAIN SODA • 3.50

Coke, Diet Coke, Sprite • Fox's U-Bet cream soda, orange soda, grape soda or root beer

CHERRY LIME RICKY • 5

CHOCOLATE OR VANILLA EGG CREAM • 5

FOX'S U-BET ROOT BEER FLOAT • 8

BLACK CHERRY VANILLA ICE CREAM SODA • 8

APPLE PIE ICE CREAM SODA • 8

RED JACKET ORCHARDS APPLE JUICE • 5

HOUSE-BREWED ICED TEA • 4

SARATOGA SPARKLING OR STILL WATER • 8

Kutscher's

TRIBECA

FOR THE TABLE

CRISPY POTATO LATKES

local apple compote and sour cream • 9
sour cream and three caviars • 18

MILTON'S SHORT RIB & BRISKET MEATBALLS

caramelized onions and creamy horseradish sauce • 11

CHOPPED DUCK & CHICKEN LIVER

matzo, rye and pumpernickel • 11

PICKLED VEGGIES

kirby cucumbers, green & cherry tomatoes, fennel and red peppers • 9

STUFFED POTATO & LEEK KNISHES

house-cured pastrami, braised fennel and emmentaler
AND spinach, mushroom and fontina • 10

CHARCUTERIE

CURED SALMON TRIO

nova, grave lox and pastrami salmon with
chive spread and pumpernickel • 19

THE DELICATESSEN

flat & deckle pastrami • smoked veal tongue
spicy salami • duck pastrami • chopped liver
with rye bread, mustard, pickles and horseradish aioli —
choice of three from above • 16
the works • 25

- our salmon comes from Samaki Smokehouse •
- our spicy salami comes from Larchmont Charcuterie •
- all other meats are cured & smoked in-house •

STARTERS

MRS K'S MATZO BALL SOUP

egg noodles, carrots, celery, chives and dill • 11

TUNA CRUDO

cucumber, tomato, sea bean and mustard oil • 15

CRISPY ARTICHOKE ALLA JUDEA

lemon, garlic, parsley, greens and shaved parmesan • 13

PASTRAMI SMOKED SALMON

sour cream & chive knish, capers and dill • 12

WILD HALIBUT GEFILTE FISH

beet & horseradish tartare, micro arugula and parsley
vinaigrette • 12

PICKLED HERRING TWO WAYS

pickled onions & cream AND wasabi & yuzu kosho • 11

CHAROSET CHOPPED SALAD

butter lettuce, chickpeas, apples, cucumber, almonds,
cherry tomatoes, challah croutons, fresh herbs and lemon-honey
vinaigrette • 13

BORSCHT SALAD

beets, marinated goat cheese, fingerlings, artichokes, greens
and broken beet vinaigrette • 12

QUINOA SALAD

wild baby arugula, pear carpaccio and pomegranate vinaigrette • 12

DINNER PLATES

WILD MUSHROOM & FRESH RICOTTA KREPLACH

walnut pesto, olive oil schmaltz and fresh black pepper sheep's milk cheese • 19

PAN ROASTED CATSKILL MOUNTAIN TROUT

meyer lemon confit and roasted seasonal vegetables • 24

FALAFEL CRUSTED SALMON

cucumber dill salad, yogurt mint sauce and harissa & red pepper relish • 23
also available simply grilled

GRILLED ROMANIAN STEAK

prime skirt steak with caramelized onions and a roasted garlic & wild
mushroom knish • 26

GRILLED DUCK BREAST

cholent braised leg, fava beans, Swiss chard and Israeli couscous • 29

BRAISED LAMB SHANKS

lentils, roasted tomatoes, currants, parsley and Middle Eastern spices • 27

RED WINE BRAISED FLANKEN STYLE SHORT RIBS

schmaltz mashed potatoes, brussel sprouts and glazed root vegetables • 24

PLATES FOR TWO

FRIDAY NIGHT ROAST CHICKEN

pletzel and maitake & black trumpet mushroom stuffing • 38

CREEKSTONE FARMS BONE-IN RIB EYE

schmaltz rubbed, hand-cut fries and roasted shallots • 58

SIDES

POTATO KUGEL

spinach and wild mushrooms • 8

DUCK SCHMALTZ FRIES

horseradish aioli • 7

PAN ROASTED BRUSSEL SPROUTS

rosemary and olive oil • 8

BRAISED MUSTARD GREENS

onion and garlic • 7

MASHED POTATOES

schmaltz and chives • 8

QUINOA VARNISHKES

tom pasta and wild mushrooms • 9

EXECUTIVE CHEF

MARK SPANGENTHAL

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE.
Please refrain from smoking in the restaurant.

DESSERT

WARM APPLE & CRANBERRY CRUMBLE

salted caramel ice cream • 9

CHOCOLATE BABKA BREAD PUDDING

pear brandy caramel sauce • 11

RAINBOW COOKIE HOT FUDGE SUNDAE

vanilla ice cream and marshmallow fluff • 10

BLACK & WHITE COOKIE ICE CREAM SANDWICH

vanilla ice cream and dark chocolate dip • 9

THE KT COOKIE PLATE

cinnamon rugulah, hamentashen, mini black & white and rainbow cookies • 8

FOR TWO

SEVEN LAYER DEVIL'S FOOD CAKE

milk chocolate sauce and mocha ice cream • 14

Kutsher's
TRIBECA