



SNACKS

- THAI DEVILED EGGS (crispy shallots, basil) 5
 LITTLE MADAM HAMS (american ham, gruyere, quail eggs) 9
 TIROPITAS (feta mousse, phyllo, mint, oregano) 8
 ARANCINI choice of (mortadella, mozzarella, pistachio) or (porcini, fontina, dried cherries) 9
 WONGTONS (garlic chive & tofu) or (classic pork & scallion) w/ apricot mustard & soy chili 8
 RUDY'S SPECIAL (salumeria b mini dogs, hometown meat sauce, onions, yellow mustard) 9
 GRILLED OYSTERS (sauce lamar) 12
 SEASONAL PICKLES 6
 LEMONGRASS BEEF AND WATERCRESS (kalamansi vinaigrette, garlic aioli, crispy shallots) 16

- CRISPY TOFU (persimmons, radishes, scallion chili dressing) 10
 HOUSEMADE CAVATELLI (goat cheese, mint) 12
 FISH AND CHIPS (gravlax tartare, creme fraiche, potato chips) 8
 WOK FRIED CALAMARI (lime, cherry peppers, thai basil, garlic aioli) 9
 KUNG PAO SHRIMP TACOS (cabbage-bell pepper slaw, honey peanuts, spicy lime creme) 8
 BOURBON-SOY GLAZED PORK BELLY (butter lettuce wraps, housemade pickles) 12
 VANILLA CHILI CHICKEN WINGS 10
 SLIDERS RELLENOS (pat la frieda sliders, crispy poblano cheese) 10
 THE MEATBALL (veal, pork, di palo's smoked ricotta, marinara, basil) 12

SMALL PLATES

SANDWICHES

- ELVIS'S REVENGE (peanut butter, billionaire's bacon, banana tempura, honey, brioche, chips) 14
 EDAMAME FALAFEL (tofu tahini, pickled vegetables, multigrain bread, chips) 11
 THE CHICKEN PARM (parmesan crusted chicken, tomato jam, dipalo's mozzarella, ciabatta roll, rosemary fries) 15
 VYNL BURGER (custom pat la frieda blend, sauce lamar, butter lettuce, brioche bun, fries) 12
 choice of cheese 1 bacon 2 billionaire's bacon 3
 THE GODFATHER (salumeria b salami, spicy coppa, prosciutto cotto, provolone, black olive aioli, sundried tomato jam, lettuce, oil and vinegar, ciabatta roll, chips) 14
 THE YEAR ROUND GOBBLER (milk braised turkey legs, cranberry compote, crispy red onions, brioche, chips) 14

- SHELLS n CHEESE (stelvio, fontina, provolone) 12 slow poached egg 1 bacon 2
 GREENMARKET VEGETABLE PLATE (a selection of ny's finest fresh) 18
 GRILLED CHICKEN PAILLARD (marinated chicken breast, butternut squash whip, kale salad, natural jus) 17
 PAD THAI 2.0 choice of bean curd or chicken (green onions, shiitakes, peanuts, cilantro) 14
 GRILLED SALMON (celery root mash, beet salad) 18
 VYNL POUTINE (fries, cheese and the daily braise) 16
 FRIED CHICKEN AND WAFFLES (maple tabasco) 17
 CHICKEN AND DUMPLINGS (just like mom used to make...only better) 16
 PORK SCHNITZEL (hampshire pork loin, kasse spaetzle - gruyere, bacon and onions) 19
 LEMONGRASS SKIRT STEAK FRITES (spicy fries, spicy cucumbers) 22

LARGE PLATES

SIDES

- Housemade French Fries 5 Housemade Potato Chips 4 Spicy Cucumbers 5
 Wok Fried Brussels Sprouts 6 Shorty's Chilled Garlic Green Beans 6
 Billionaire's Bacon 5 Grilled Marinated Chicken Breast 7

we would like to thank our friends at:
 di palo's, pat la frieda meats, salumeria biellese & sullivan street bakery

executive chef Joseph Macchia
 consulting chef Lee Anne Wong



THE SWEET SIDE

- VYNL RING DINGS 5
 (dark chocolate cake, vanilla buttercream)
 PBJ CREME BRULEE 7
 (concord grape compote)
 YOU HAVE THE MUNCHIES 7
 (vanilla cake, chocolate frosting, potato chips, pretzels, popcorn)
 MAGIC BROWNIE SUNDAE 8
 (vanilla ice cream, hemp seed brittle, hot fudge sauce, whipped cream)
 EAT YOUR HEART OUT RONALD 6
 (deep fried apple pie, cinnamon creme)
 COOKIE PLATE 10
 (adeli's selection, chocolate or vanilla mini shake)



COCKTAILS \$10

- SIR ELTON JOHN (earl grey infused gin, crispin hard cider & lemon served up)
 JIMI HENDRIX (hendrick's gin, kaffir lime thai chili syrup & cucumber served up)
 ROSEMARY CLOONEY (absolut vodka, grapefruit juice & rosemary syrup served up)
 PHIL COLLINS (tanqueray, mathilde pear liqueur, spiced syrup, lemon & soda served on the rocks)
 BEATLES (stoli vanilla, & white godiva served up)
 LADY GAGA (maker's mark bourbon, sweet vermouth & cherry bitters served up)
 PRINCE (stoli vodka, creme de cassis, raspberry puree, & pineapple juice served up)
 DON HO (absolut vodka, ginger puree, lemonade, pineapple juice & lime juice served on the rocks)
 MARKY MARK AND THE FUNKY BUNCH
 (maker's mark bourbon, pomegranate juice, apple cider, spiced syrup & lemon served on the rocks)
 BEYONCE (bacardi rum, maple syrup, lemon juice & cayenne pepper served on the rocks)
 MICHAEL BUBLE (illet blanc, aperol, & cava served on the rocks)

- UN-OAKED CHARDONNAY (louis jadot, burgundy, france 2010) 10 / 38
 GRECHETTO GRECANTE (arnaldo capria, umbria, italy 2010) 12 / 46
 CHARDONNAY (rodney strong chalk hill, sonoma, california 2009) 10 / 38
 GRUNERVELTLINER (marc aurel, austria 2009) 9 / 34
 SEMI-DRY REISLING (finger lakes, new york 2009) 12 / 46

WHITE WINE

- SANGIOVESE (rosso piceno, saladini pilastri, umbria, italy 2009) 9 / 34
 GAMAY BEAUJOLAIS (chateau des jacques, burgundy, france 2009) 12 / 46
 MERLOT (st. francis winery, sonoma, california 2007) 12 / 46
 CARMENERE (root: l, colchagua valley, chile 2010) 8 / 30
 MALBEC (chateau lagrezette, cahors, france 2009) 10 / 38
 ZINFANDEL (st. francis winery, sonoma, california 2008) 10 / 38
 CABERNET SAUVIGNON (benziger, sonoma, california 2007) 12 / 46

RED WINE

SPARKLING

- CAVA (juve y camps, sant sadurni d'anoia, spain 2007) 11 / 42
 PIPER HEIDSEICK (187ml, france) 16
 VUEVE CLIQUOT (yellow label, france) 95

DRAUGHT BEER

- COORS LIGHT 6
 CAPTAIN LAWRENCE LIQUID GOLD 7
 BLUE MOON 6
 STELLA ARTOIS 6
 MAGIC HAT #9 6
 BROOKLYN WINTER ALE 7

BOTTLES & CANS

- RED STRIPE 6
 AMSTEL LIGHT 6
 CORONA 6
 HEINEKEN 6
 LAGUNITAS LITTLE SUMPIN' 7
 PORK SLAPALE 6
 SIXPOINT RIGHTEOUS ALE (16 oz) 8
 CRISPIN BRUT HARD CIDER 7

SOFT DRINKS

- COKE, DIET COKE, CLUB SODA, SPRITE, GINGER ALE, ROOT BEER 2
 LEMONADE 4
 ORANGE, GRAPEFRUIT, PINEAPPLE or CRANBERRY JUICE 3 LARGE 5

COFFEE & TEA

- COFFEE or TEA 2
 ESPRESSO 3
 CAPPUCINO 4
 LATTE 4
 ICED COFFEE or TEA 3

SHAKES \$5

- VANILLA, CHOCOLATE or MOCHA



BRUNCH

KICKSTARTERS

- ULTIMATE BLOODY MARY (16 oz) 12
 (absolut pepper, housemade mix, topped with pepperoni, mozzarella, olives, celery, lemon, lime)
 GOOD MORNING AMERICA 10
 (stoli vanilla, kahlua, creme de cacao, espresso, served up)
 FLIMSY MIMOS 12
 (absolut mandarin, champagne, orange juice)
 FRENCH 75 9
 (tanqueray, lemon, sugar, champagne)
 MIMOSA 8
 BLOODY MARY 8

BREAKFAST

BRUSCHETTAS

- HOUSE GRAVLAX (soft scramble, pickled onions, pumpernickel) 6
 SOFT SCRAMBLE (gruyere, apples, crostini) 7
 SEASONAL FRUIT (honey-pistachio yogurt, sugar toast) 8

- BAKED FRITTATA (garden salad)
 (fines herbs) 12
 (bacon, gruyere, caramelized onions) 14
 (market vegetables, goat cheese) 13

EGGS & SUCH

- SARAH'S BISCUITS and GRAVY (poached eggs, garden salad) 14
 EGGS BENNY (english muffins, choice of ham or spinach, hollandaise, breakfast potatoes) 14
 JOE'S HOUSEMADE PASTRAMI and EGGS (two eggs your way, breakfast potatoes, choice of toast) 16
 LEMONGRASS SKIRT STEAK and EGGS (two eggs your way, jasmine rice, spicy cucumber pickles) 18
 HUEVO ANTONIO 14
 (sunny side up, housemade chorizo, creamy black beans, queso fresco, crispy corn tortillas, salsas roja and verde)
 EGGS IN PURGATORY (baked eggs in spicy marinara, dipalo's smoked ricotta, arugula, parmesan, garlic toast) 13
 MS. WONG'S BREAKFAST BIBIMBAP 15
 (two sunny side up, thai crispy rice, bacon, kimchi, sesame vegetables, kochujang)

SALADS, SANDWICHES, ETC.

- THE GARDEN (seasonal veg and greens, creamy champagne vinaigrette) 10
 THE CARL DOUGLAS (romaine, lemons, sesame champagne vinaigrette, crispy wontons, spicy parmesan) 11
 THE MADAME HAM (ham, gruyere, bechamel, fried egg, pullman bread, garden salad) 12
 THE BREAKFAST BURGER (pat la frieda blend, bacon, choice of cheese, fried egg, maple tabasco, french fries) 14
 ELVIS'S REVENGE (peanut butter, billionaire's bacon, banana tempura, honey, brioche, chips) 12
 FRIED CHICKEN and WAFFLES (maple tabasco) 17
 HOUSEMADE GRAVLAX PLATE (black pepper cream cheese mousse, red onions, egg, cornichons, choice of toast) 13

THE

SWEETER

SIDE

- HOUSEMADE GRANOLA (coconut, pecans, cranberries, golden raisins)
 (with milk) 8
 (with greek yogurt) 10
 (with greek yogurt and fresh fruit) 13
 FREDDIE'S FRENCH TOAST (brioche, rum bananas, smoked almonds, whipped creme fraiche) 12
 RICOTTA SHORT STACK (creamy black pepper maple syrup) 10
 DARK CHOCOLATE PANCAKES (bacon maple syrup) 10
 COFFEE and DOUGHNUTS (cinnamon cake donuts, coffee anglaise) 8

SIDES

- Breakfast Potatoes 5 Housemade French Fries 5 Housemade Potato Chips 4
 Bacon 4 Billionaire's Bacon 5 Joe's Pastrami 8 Yogurt 5 Fresh Fruit Salad 6
 Toast (pumpernickel, multigrain, white) 2 English Muffin 3 Biscuit 3

we would like to thank our friends at:
 di palo's, pat la frieda meats, salumeria biellese & sullivan street bakery

executive chef Joseph Macchia
 consulting chef Lee Anne Wong