

Charlie Kutscher's Lunch Counter

SOUP • SALADS APPETIZERS

MRS. K'S MATZO BALL SOUP	10
egg noodles, carrots, celery, chives and dill	
BORSCHT SALAD	13
beets, marinated goat cheese, fingerlings, artichokes, greens and broken beet vinaigrette	
GREEN SALAD	8
fresh greens, cherry tomatoes, cucumbers and lemon vinaigrette	
DUCK AND CHICKEN CHOPPED LIVER	11
matzo, rye and pumpnickel	
SEASONAL PICKLED VEGGIES	9
sour & new kirby cucumbers, green & cherry tomatoes, fennel and red peppers	
COUNTRY CLUB CHOPPED SALAD	16
mixed greens, chickpeas, apple, cucumber, cherry tomatoes, carrots, almonds, challah croutons, fresh herbs and lemon-honey vinaigrette <i>choice of grilled chicken, salmon or Mediterranean tuna for an extra charge</i>	



GIVE US 15 MINUTES AND WE'LL GIVE YOU
THE BEST PASTRAMI SANDWICH IN NYC

A Renegade Operation by the 5th Generation Kutscher



SANDWICHES

served with fries and health salad

KT PASTRAMI

cured, smoked and hand-sliced here at Kutscher's Tribeca on rye • 17

THE REUBEN

emmentaler, sauerkraut and Thousand Island dressing on seeded rye —
with KT pastrami • 18
with smoked turkey • 16

SMOKED TURKEY

butter lettuce, tomato and Russian dressing on sesame seed challah roll • 14
add emmentaler for 1.50

THE RASCAL

hot-smoked salmon salad, Nova, chive cream cheese, tomato and red onion
on a bagel • 14

TWIN DOGS

two all-beef franks and house-made sauerkraut on challah buns • 12

THE BURGER

Pat LaFrieda's special KT blend with grilled onions and tomato jam
on sesame seed challah roll • 16
add emmentaler or fontina for 1.50

SANDWICH LUNCH SPECIAL

HALF SANDWICH & HALF SOUP OR GREEN SALAD

for any of the above excluding The Reuben and The Burger • 14

SIDES

HAND-CUT DUCK SCHMALTZ FRIES	6
horseradish aioli	
KUTSCHER'S HEALTH SALAD	3
vinegar slaw	