

THE DALLOWAY

DRINK

MRS. DALLOWAY 14
Tanqueray Gin, Raspberry Puree, Fresh Lemon Juice Shaken with Egg White

BETWEEN THE ACTS 11
Aylesbury Vodka, Chambord, St. Germaine, Lemon and a Twist

CLARISSA AND MARRY 12
Crop Tomato Vodka, Peppercorn, Vodka, Tomato Water and Celery Salt Rim

MIDDLEBROW 12
Jameson Irish Whisky, Spice Pickle Juice and a Dash of Salt

A MOMENT'S LIBERTY 14
Tantoo Jalapeño Tequila, Cucumber, Lime, Cane Sugar (Available in Skinny Liberty)

TO THE LIGHTHOUSE 11
Espelon Tequila, Ginger, Lime, Jalapeño Syrup Shaken with and Egg White

NIGHT AND DAY 11
Goslings Black Seal Rum, Ginger Beer and Lime

SPARKLING COCKTAILS

LILLY'S PAINT 12
Green Chartreuse, Lime, Cane Sugar, Cucumber and Sparkling Wine

WATER OF ONE'S OWN 11
Ford's Gin, Lemon, Cane Sugar, Sparkling Wine and Rose Water

VITA'S CLOSET 11
Café Brava Rum, Sugar, Lime and Strawberries Topped with Sparkling Wine

THE VOYAGE OUT 12
Aperol, Lemon, Rhubarb Bitters and Sparkling Wine

cocktail program by Matt Hoffman

SPARKLING JUICES

Splindrift Fresh Sparkling Juices

RASPBERRY/CRANBERRY

HALF AND HALF

LEMONADE 4.5
Add a shot (5)

EAT

House-Special

HOUSE-MADE CHIPS 6
Rotating Seasonal Assortment

Trios

CROSTINI 8
Rotating Selection

SLIDERS 10
Rotating Selection

TACOS 10
Rotating Selection

Cold

ROTATING OYSTER SELECTION 8/EA
Sriracha Cocktail Sauce, Pineapple Mignonette

SHRIMP CEVICHE 12
Honeydew, Prosecco, Basil

TUNA TARTARE 12
Avocado, Cilantro, Lime, Crispy Wonton

SEARED STEAK CARPACCIO 12
Arugula, Meyer Lemon, Parmesan

CAULIFLOWER TRIO 8
Golden Raisins, Pine Nuts, Prosciutto

CARAMELIZED BRUSSELS SPROUTS 8
Red Grapes, Shallots, Quinoa

BEET AND CITRUS SALAD 10
Arugula, Almond, White Balsamic Vinaigrette

EXECUTIVE CHEF, VANESSA MILLER

Tasting Tuesdays

Chef's Choice 6-Course Tasting Menu

Events at The Dalloway

Host your next party at The Dalloway email us at events@thedallowaynyc.com

Happy Hour

5pm-7pm Every Evening Downstairs at The Dalloway, Drink Specials and Bar Snacks

Brunch, coming soon...

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness*

Flatbreads

THREE CHEESE 10
Spinach, Chili Flake, Lemon Zest

VEGGIE 12
Butternut Squash, Arugula, Fontina, Balsamic

PROSCIUTTO & FIG 12
Fig Jam, Prosciutto

Cheeses

LOCAL CHEESE PLATE 14
Three Cheese Selection, Accompaniments

Hot

P.E.I. MUSSELS 12
Allagash, Chorizo, Orange

SPICE CRUSTED AHI TUNA 14
Honeydew, Avocado, Chili Oil

SEARED SCALLOPS 16
Almond, Scallion, Red Grape

MISO-GLAZED COD 14
Cucumber, Ginger, Mango

WILD MUSHROOM RISOTTO 12
Rosemary, Truffle Oil

TRUFFLE GRILLED CHEESE 10
Cheddar, Fontina, Arugula

HOUSE-MADE TAGLIATELLE 16
Butternut Squash, Sage, Lobster

HOUSE-MADE GNOCCHI 14
Lamb Ragu, Sweet Potato, Pecorino

EGG EN COCOTTE 12
Grits, Chantrelles, Chorizo, Brioche

GRILLED HANGER STEAK 14
Potato Puree, Balsamic Demi, Pink Peppercorn

BRAISED SHORT RIB 16
Cornbread Puree, Cherry-Chipotle Glaze, Arugula

TAG US #THEDALLOWAYMENU

**Tusday of 20% added to parties of 6 or more*