

THE
FOURTH
AMERICAN BRASSERIE



The Fourth

132 4th Avenue at East 13 Street
New York, NY
212-432-1324

www.thefourthny.com

Executive Chef Michael William Davis

DINNER MENU

START

Wedding Soup

Braising greens, chicken polpettine & soft poached egg 12

Fire Roasted Artichoke

Cheese fonduta & grilled lemon 11

Roasted Marinated Beets & Burrata

Pistachio purée & orange vinaigrette 14

Green Market Lettuce Primavera

Local sourced greens & vegetables 12

Salad of House Cured Tuna & Bibb Lettuce

Egg, radish, confit potato & pole beans 18

SMALL BITES 6

Marinated Olives

Daily Deviled Egg

House Spiced Nuts

COMMUNAL

Crudo three varieties Daily MP

Oysters East & West coast 6 for 18/ 12 for 34

Jar of Foie Gras fruit compote 16

Charcuterie Mortadella, Culatello, Finocchiona, picante & lardo 2 for 16

Butcher's Block charcuterie, foie gras & olives 34

Selection of Cheese rooftop honeycomb 12

STARCH

Chitarra Abruzza

Braised tomatoes, basil purée & crispy garlic 16

Acquerello Risotto with Wild Mushrooms

Roasted mushrooms & stinging nettles 18

Paccheri & California Uni

Montauk squid & peri peri 22

Agnolotti of Spring Peas dal Plin

Lamb ragu, mint & parmesan 22

SEAFOOD

Hake, Pork Cheeks & Smoked Hake Brandade

Bacon, mustard seed and sherry vinaigrette 22

Copper River Salmon with Sorrel Yogurt

Smoked roe, crispy shallot, green apples & watercress 26

Cioppino of Lobster and Shellfish

Sofrito, roasted garlic jam & country bread 32

Hearth Roasted Branzino

Artichoke barigoule & black olive sauce 24

LIVESTOCK

The Fourth Burger

Dry aged black angus beef, tomato bun, sunny side up egg & jardinière vegetables 18

Butchers Cut Steak & Pont Neuf Potatoes

Charred romaine lettuce & oxtail 34

Pink Salt Brick Roasted Amish Country Chicken

Watercress, shaved spring vegetables & chili lemon vinaigrette 24

Roasted Leg of Lamb & Braised Neck

Farm fresh shelling beans & herbed breadcrumbs 26

Hearth Roasted Pork Belly

Market onions, rhubarb & escarole 24

Cotes de Boeuf for Two

Ramps and goose schmaltz roasted potatoes 125

SIDES 9

Braised Shelling Beans

Pont Neuf Potatoes

Cheddar Grits

Hache of Ramps & Spinach

Fire Roasted Tomatoes with Pecorino

PLATS DU JOUR

SUN

Daily roast

MON

Rabbit Porchetta

TUE

Veal Chop

WED

Lobster Fra Diavolo

THU

Roast Long Island Duck

FRI

Whole Black Bass