

EST. 2014

# THE PAVILION

MARKET CAFE

**DINNER**  
5:00PM TO MIDNIGHT

## RAW BAR

### MIGNONETTE & COCKTAIL SAUCE

- SHRIMP..... 4.00
- OYSTERS..... 3.00



## CRUDO

- TUNA..... 13.00  
wasabi-soy vinaigrette
- GOLDEN SNAPPER..... 11.00  
citrus salad & jalapeños

## STARTERS

- TOMATO SOUP..... 7.50  
sourdough crouton & herb crème fraiche
- HUMMUS..... 6.95  
toasted pita bread
- SQUID A LA PLANCHA..... 12.50  
spiced roasted red pepper coulis
- WILD MUSHROOM BRUSCHETTA..... 9.95  
organic poached egg & truffle butter
- FARM GOAT CHEESE & TOMATO TART..... 11.95  
lavander, baby dandelion salad
- BEEF CAPACCIO..... 12.95  
baby arugula, fennel & shaved parmesan
- CRISPY CALAMARI..... 12.95  
tomatillo sauce, garlic chips & lemon zest



## SALADS

- BOWL OF BABY LETTUCE..... 8.95  
cherry tomato & red balsamic vinaigrette
- GREEK SALAD..... 11.95  
tomato, cucumber, peppers, onion, olives, pita croutons, local feta cheese & lemon vinaigrette
- ORGANIC KALE CAESAR SALAD..... 11.95  
croutons, boqueron, shaved parmesan & roasted garlic vinaigrette



## ENTREES

- PAPPARDELLE AL PESTO..... 16.95  
crescenza cheese & a touch of cream
- SHORT RIB RAVIOLI..... 17.50  
beef jus & grana padano cheese
- BLUE MAINE MUSSELS & FRIES..... 18.50  
white wine, garlic, shallots & butter
- ROASTED ORGANIC CHICKEN..... 22.00  
fingerling & purple potato, broccoli rabe & thyme jus
- HANGER STEAK..... 23.50  
chive-mashed potato, wilted kale, bordelaise sauce
- ORGANIC SALMON POT AU FEU..... 22.95  
fennel, pearl onion, baby carrots, morels, tomato
- WHOLE BRANZINO..... 28.50  
vegetables ratatouille & herb vinaigrette

## MARKET - DAY SPECIALS

MONDAY	WEDNESDAY	FRIDAY	SATURDAY
COMING SOON...	COMING SOON...	COMING SOON...	COMING SOON...

## SIDES

- HERB GARLIC FRENCH FRIES..... 4.95
- MASHED POTATO..... 4.95
- TUSCAN KALE WITH CALABRIAN CHILIES & GARLIC..... 4.75
- MACARONI & CHEESE GRATIN..... 6.00



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