

THE CINNAMON SNAIL

The Cinnamon Snail - (www.cinnamonsnail.com) One of the nation's top-rated food trucks sheds its wheels to open their first stationary location serving up vegan specialties including *Thai BBQ Tempeh with Pickled Red Onions and Thai Basil, Arugula, Smoked Chili Roasted Peanuts and Sriracha Mayonnaise on Grilled Spelt Bread*, their famous *Beastmode Burger Deluxe, Ancho Chili Seitan Burger Grilled in Maple Bourbon BBQ Sauce with Jalapeno Max & Cheese, Arugula Smoked Chili Coconut Bacon and Chipotle Mayo on a Grilled Pretzel Bun* and a *Lemongrass 5 Spice Seitan with Curried Cashews, Arugula, Sichuan Chili Sauce and Wasabi Mayonnaise on a Grilled Baguette*.

SAMICHES

Thai BBQ Tempeh - 9.95

with pickled red onions and Thai basil, arugula, smoked chili roasted peanuts, and sriracha mayonnaise on grilled spelt bread

Maple Mustard Tempeh Sandwich - 9.95

on grilled spelt bread with roasted garlic aioli, marinated kale, tomato, and onion

OPEN FACE JOINTS

Korean Barbeque Seitan - 9.95

served open faced on a grilled tortilla slathered with chili butter, kimchi and greens

Lemongrass 5 Spice Seitan - 9.95

with curried cashews, arugula, Sichuan chili sauce and wasabi mayonnaise on a chili butter grilled tortilla

BOWLS

Have any item prepared over greens and red quinoa pilaf instead of bread for an additional \$2.80

GLUTEN FREE

Have any item on gluten free millet flax bread for an additional \$1.20

BURGERS

Gouchujang Burger - 10.95

with sautéed kimchi, arugula, pickled red onions, black sesame gomasio and sriracha mayonnaise on a grilled pretzel bun

Beastmode Burger Deluxe - 10.95

Ancho chili seitan burger grilled in maple bourbon bbq sauce with jalapeno mac n cheese, arugula, smoked chili coconut bacon, and chipotle mayo on a grilled pretzel bun

DESSERTS

A variety of seasonal doughnuts and pastries will be offered daily. \$2-5 per piece

DRINKS

Root Beer - \$3

Hibiscus Pomegranate Gingerale - \$3

Jasmine Gingerale - \$3

Passion Fruit Gingerale - \$3

Organic Fair Trade Coffee - \$2

Caramel Dutch Cocoa Coffee - \$3

LITTLE BEET / FRANKLIN BECKER

The Little Beet - (www.thelittlebeet.com) *Top Chef Masters* star **Chef Franklin Becker** along with Purify Brands brings this veggie-focused, gluten-free fare that they made famous at the fast casual, *The Little Beet* and restaurant, *The Little Beet Table*. Items include Chef's signature *The Little Beet Bowl with Beets, Quinoa, Arugula, Goat Cheese and Chicken with Sherry Shallot Dressing, Salmon Tartare with Avocado, Pickled Asian Slaw, Chipotle Aioli with Brown Rice wrapped in Nori*, and the *Cabbage with Soba Noodles Beet Box with Pickled Ginger, Bean Sprouts, Scallion, Cilantro and Mint*.

BOWLS

The Little Beet / \$13.00- beets, quinoa, arugula, goat cheese, & chicken with sherry shallot dressing

Miso Chicken / \$13.00 - brown rice, cabbage-soba noodle salad, romaine, pickled asian slaw, wasabi nori shake & miso-ginger glaze

The Garden / \$11.50 - quinoa, lentils, chickpeas, avocado, spiced cauliflower, radish, romaine & chickpea dressing

ROLLS — \$10

Salmon Tartare - avocado pickled asian slaw, chipotle aioli & brown rice wrapped in nori

Banh MI - shredded chicken, avocado, pickled asian slaw, chipotle aioli & brown rice wrapped in nori

**think sushi roll that eats like a burrito*

BEET BOX — \$13.00

Veggie Pattie - Lentils, quinoa, chickpeas, herbs & cucumber mint raita

+ **Quinoa** - with beets, arugula, mint & dill

+ **Cabbage with Soba Noodles** - with pickled ginger, bean sprouts, scallion, cilantro & mint

SEASONAL SOUP — \$4.50

SIDES — \$4.00

LOBSTER PRESS / MARC FORGIONE

Lobster Press – Playing off the celebrated Chili Lobster dish at his Tribeca flagship, Chef Marc Forgione, www.chefmarcforgione.com) / (www.marcforgione.com), partnering with lobster purveyor Homarus, introduces his first fast casual concept highlighting on-the-go lobster creations. Changing the way people think of the Lobster sandwich, offerings include the *Lobster Press*, a panini pressed fresh lobster sandwich served hot and paired with a side of Chili Lobster dipping sauce. Also on the menu will be a gluten-free *Lobster Salad with seasonal greens, sorghum and fresh vegetables*, *Coconut Lobster Bisque*, *fresh pressed juice*, and a daily special sandwich, called “*The Chance*”, named after the Lobster Press chef and sandwich connoisseur.

DA DIP – \$7

(I dip, you dip, we dip)

COCONUT LOBSTER BISQUE – \$9

LOBSTER PRESS – \$17

w/cheese - \$18

THE CHANCE – MP

Daily sandwich creation by our “Señor Torta”

CHILI LOBSTER SALAD – \$17

Arugula, Local Vegetables, Wondergrain Sorghum (gluten-free)

SIDES

Pickled Veg - \$2

Kettle Chips - \$3

THE PRESS BOX – \$21

Lobster Press, Pickled Veg, Kettle Chips

DRINKS

Housemade Iced Tea - \$4

Housemade Lemonade - \$4

Fresh Press Juice - \$8

Maine Root Handcrafted Beverages - \$4

DRINKS

* Please note that menu and prices are subject to change.

Our Lobster is hand picked every morning off the coast of Maine.

Each Lobster Press contains fresh NEVER frozen tail, knuckle, and claw meat

MARIO BY MARY

Mario by Mary - This new Italian fast casual concept opens its first location with a delicious collaboration between chef Mario Batali and caterer-to-the stars author Mary Giuliani bringing to the table a mouth-watering and whimsical Italian sandwich and soup shop.

Mario Batali (www.mariobatali.com) is an American chef, writer, restaurateur, and media personality. In addition to his classical culinary training, he is an expert on the history and culture of Italian cuisine, including regional and local variations. Batali co-owns restaurants in New York City, Las Vegas, Los Angeles, Singapore, Hong Kong and Westport, Connecticut.

Mary Giuliani (www.marygiuliani.com) has been wowing NYC Foodies for the last 10 years with her company Mary Giuliani Catering & Events, Inc. With her "simple yet special" approach to parties, Mary's clients look to her to break entertaining norms.

HOT

All sandwiches served with Housemade Gardiniera

When Mario Met Mary – Fontina, Gruyere with Otto Black Truffle Honey

Wedding Soup – Meatballs, Escarole, Red Pepper, Pecorino, Mozzarella, EVOO

Il Diavolo e L'Angelo – Mortadella, Gorgonzola and Iberico Lardo

The Nonna – Eggplant, Fresh Whipped Ricotta, Scamorza & Tomato

COLD

All sandwiches served with Housemade Gardiniera

Italian Muffalata – Soppressata, Spicy-Capicola, Mortadella, Caciocavallo, Peperoncino & Olive Relish

Spicy Sicilian Tuna – Tuna, Crispy Kale, Spicy Basil Pesto, Sliced Egg

SOUP

White Bean, Escarole & Rosemary

Roasted Eggplant, Tomato and Pepper

Chicken Kale Stracciatella Soup

Kobacha Squash & Parsnip

SIDES

Italian Chips

Italian Bread Sticks

BEVERAGE

Italian Sodas

Mineral Waters

PAT LAFRIEDA

Pat LaFrieda Meat Purveyors - Renowned butcher Pat LaFrieda, (www.lafrieda.com), opens up his first brick and mortar location that sells his famous pre-packaged meats, grab-n-go sandwiches and made-to-order signature sandwiches that include his *Original Filet Mignon Sandwich*, *Meatball Subs* and his *Grilled Chicken Breast with Broccoli Rabe, Mozzarella and Calabrian Chili Aioli on an Olive Baguette*. For the first time ever, Pat's famous burger blends and high quality cuts of meats will be available direct to consumers in a storefront at The Pennsy.

PAT LAFRIEDA'S SIGNATURE MEAT SANDWICHES

The Original Black Angus Steak Sandwich - \$

House Roasted Turkey Breast - \$

Hand Carved Roast Beef - \$

PAT LAFRIEDA'S SIGNATURE MEAT SANDWICHES

Grandpa's Meatball Sandwich - \$

Country Ham, Truffle & Cheese - \$

Roasted Chicken w/Provolone - \$

SEASONAL SPECIALTIES

Braised Boneless Short Rib - \$

FRESH HOT & COLD ACCOMPANIMENTS

Salad - \$