

Kutsher's

TRIBECA

EGGS & MORE

eggs served with hashbrowns and dressed greens • substitute egg whites for 3.00

KT HASH & EGGS

poached eggs and pastrami hash with potato latkes, salsa verde and spicy red pepper relish • 16

THE LEO

scrambled eggs with Nova lox & onions • 18

OMELETTE

choice of up to 2 fillings: emmentaler, feta, fontina, spinach, tomato, wild mushrooms, caramelized onion, pastrami, salami and Nova • 16
extra fillings 1.50 each

MATZO BREI

Streits matzo with scrambled eggs and side of berry compote • 14

CHEESE BLINTZES

three berry compote, sour cream and mixed green salad with lemon vinaigrette • 16

CHALLAH FRENCH TOAST

fresh berries, house-made whipped cream and local maple syrup • 16

PASTRAMI SMOKED SALMON & KNISH

sour cream & chive knish, greens, capers, lemon and dill • 17
add two scrambled or poached eggs for 6.00

SOUPS & SALADS

MRS K'S MATZO BALL SOUP

egg noodles, carrots, celery, chives and dill • 10

THE WHOLE MEGILLAH

chicken soup with matzo ball, kreplach, egg noodles, carrots, celery, chives and dill • 18

CRISPY ARTICHOKE ALLA JUDEA

lemon, garlic, parsley, greens and shaved parmesan • 13

BORSCHT SALAD

beets, marinated goat cheese, fingerlings, artichokes, greens and broken beet vinaigrette • 13

COUNTRY CLUB CHOPPED SALAD

butter lettuce, chickpeas, apple, cucumber, almonds, cherry tomatoes, carrot, challah croutons, fresh herbs and lemon-honey vinaigrette • 16
with grilled chicken • 20
with salmon • 22
with Mediterranean tuna in olive oil • 19
add fontina, emmentaler, feta cheese, chopped egg and/or kalamata olives for 1.50 each
add spicy salami for 3.00

SANDWICHES

served with fries, health salad and pickles

KT PASTRAMI

house-cured, smoked and hand-sliced on rye • 17

SMOKED TURKEY

butter lettuce, tomato and Russian dressing on potato onion dill roll • 14
add emmentaler for 1.50 and/or chopped liver schmear for 2.00

THE REUBEN

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

THE RASCAL

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

TWIN FRANKS

all-beef franks and house-made sauerkraut on challah buns • 11

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

Smoked Fish Platter

pastrami salmon • Nova • smoked whitefish
pickled herring • sable • hot smoked salmon salad
with toasted bagel, chive cream cheese, tomatoes,
onion and capers —
choice of three from above • 21
the works • 28

add caviar for 9.00

• our salmon comes from Samaki Smokehouse •

SIDES

CRISPY POTATO LATKES 6 • 12
local apple compote **OR** sour cream and
three caviars

CHOPPED DUCK & CHICKEN LIVER 11
matzo, rye and pumpernickel

PICKLED VEGGIES 9
kirby cucumbers, green & cherry tomatoes,
fennel and red peppers

YOGURT PARFAIT 9
Greek yogurt, granola and berry compote

PASTRAMI HASH 8
caramelized onion and potato

TOASTED BAGEL 5
choice of everything, plain or whole wheat
with cream cheese, chive cream cheese
or sweet onion butter
add tomato for 3.00

DUCK SCHMALTZ FRIES 6
horseradish aioli

HASHBROWNS 5
yukon gold

KUTSHER'S HEALTH SALAD 3
vinegar slaw

BREAKFAST SAUSAGE 3
chicken and herbs

COCKTAILS

THE GAZPACHO MARY

vodka, house-made gazpacho, fresh horseradish
and celery foam • 12

THE KT LIMONATA

champagne, vodka, house-made lemonade
and muddled mint • 12

ESSEX STREET GIBSON

Death's Door white whisky, Grand Marnier, pickle
juice, pickled onions with a smoked sugar salt rim • 12

EXECUTIVE CHEF MARK SPANGENTHAL

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE.
Please refrain from smoking in the restaurant.