

Dinner Menu

Appetizers

Corn Soup, Poblano, Crème Fraîche, Espelette, Chives 9

Little Gem Caesar Salad, Sourdough Croutons, Parmesan Frico, Herbs 15

Roasted Beets, Orange, Pistachio, Mizuna, Dill, Mint, Labneh, Pierre Poivre 16

Lamb Meatballs, Puttanesca, Ricotta, Basil, Grilled Bread 18

Marinated Fluke, Cucumber, Summer Squash, Preserved Lemon, Almond, Cilantro 19

Mussels Provençal, Frites, Garlic, Fennel, White Wine, Butter 20

Cured Meats, Caper Berries, Cornichon, Grainy Mustard, Bread 21

Sides

Broccoli Di Ciccio, Chili, Lemon, Butter 8

New Potatoes, Herb Sauce

Mushrooms, Thyme, Cream

Entrees

Brick Chicken, New Potatoe, Aleppo, Pickled Shallots, Tomatillo Sauce 29

Atlantic Cod, Cannellini Beans, Heirloom Carrots, Soubise, Salsa Verde, Watercress 30

Petit Filet, Cipollini, King Trumpet Mushrooms, Baby Artichoke, Black Garlic, Chimichurri 34

Lamb Rack, Broccoli Di Ciccio, Celeriac, Demi-Glace, Maître d Butter 37

Caserecce, Basil Pesto, English Peas, Squash, Ricotta Salata 24

Mezze Rigatoni, Wild Mushroom, Urfa, Garlic, Parmesan, Herbs 24

Spaghettini, Carolina Shrimp, Cherry Tomato, Lemon, Calabrian Chili, Chives 26

Desserts 12

Vanilla Cheesecake, Strawberry, Chantilly Cream, Mint

Black Forest Chocolate Cake, Luxardo Cherry, Crème Fraîche

Lemon Tart, Merigue, Coulis De Framboise

Cheese Plate, Quince, Marcona Almonds, Grapes, Local Honey



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