

BRUNCH COCKTAILS

GLASS OF CHAPUY CHAMPAGNE 18.00

FLIRTY MIMOSA
orange & passion fruit juice 11.00

BELLINI 11.00

ICE TEA COOLER
fresh brewed ice tea, lillet & gin 12.00

SPIKED LEMONADE
green market herbs 11.00

THE FOURTH BLOODY MARY 10.00
gin or vodka

UPPER WEST BULLSHOT 12.00
beef broth, wostershire sauce & vodka

GINNY SHANDY
Bitburger, Galliano, DH Kran gin & lemon 12.00

COMMUNAL

MARINATED OLIVES
6

DAILY DEVEILED EGG
6

BUTCHER
BLOCK
charcuterie,
foie gras & olives
34

OYSTERS
east & west coast
6 FOR 18
12 FOR 34

JAR OF FOIE GRAS
FRUIT COMPOTE
16

CHARCUTERIE
mortadella, culattello,
finocchiona,
piccante & lardo
5 for 18

SELECTION
OF CHEESES
roof top
honeycomb
12

HOUSE SPICED NUTS
6

START

WEDDING SOUP
braising greens chicken polpettine
& soft poached egg 12

WHOLE ROASTED BEET
WRAPPED IN BEET GREENS & BURRATA
pistachio & orange vinaigrette 14

GREEN MARKET LETTUCE PRIMAVERA
locally sourced greens & vegetables 12

DUCK CONFIT & DINOSAUR KALE SALAD
warm raspberry vinaigrette 18

SALAD OF HOUSE CURED TUNA
bibb lettuce, egg, radish, confit potato & pole beans 18

RISE & SHINE
non-fat plain yogurt, homemade granola, seasonal fruit & honey 12

WEEKEND BRUNCH

**BELLINI OR BLOODY MARY
INCLUDED WITH ANY ENTRÉE**

THE NEW YORKER
toasted everything bagel, smoked salmon,
whitefish salad, cream cheese, tomato & bermuda onion 19

CRUNCHY BRIOCHE FRENCH TOAST
new york state maple syrup & mascarpone cheese 14

HEARTH BAKED UNION SQUARE ARAUCANA EGGS
red flannel hash 18

SWISS CHARD & HONSHIMAJI MUSHROOM EGG WHITE FRITATTA
mixed lettuces 16

TWO SQUIRE HILL FARM'S SUNNY SIDE UP EGGS
with toasted sourdough 14

FENNEL AND SAGE CHICKEN MEATBALLS & ARAUCANA POACHED EGG
creamy grits & tomato fondue 16

B.E.L.T
double smoked bacon, sunny side up egg, lettuce & tomato 18

CHEF MARCO'S BREAKFAST
sixty second sirloin steak, aracauna egg & toasted brioche 28

THE FOURTH BURGER
dry aged black angus beef, tomato bun, sunny side up egg
& jardinière vegetables 18

ARCTIC CHAR
braised lentils, mustard greens & bacon mustard vinaigrette 24

PINK SALT BRICK ROASTED AMISH COUNTRY CHICKEN
watercress, shaved spring vegetables & chili-lemon vinaigrette 24

SPAGHETTI ALLA CHITARRA
braised tomatoes, basil purée & crispy garlic 16

SIDES

DOUBLE SMOKED BACON 8
CHICKEN BREAKFAST MEATBALL 7
CREAMY CHEDDAR GRITS 8

RED FLANNEL HASH 6
HACHÉ OF SPINACH WITH
GARLIC CHIVES 9
FIRE ROASTED TOMATOES PECORINO 8

*The FOURTH proudly uses locally sourced Squire Hill Farms eggs.
We hope you enjoy the richness they provide.*