



LUNCH COCKTAILS

Flirty Mimosa: Orange & Passion Fruit Juice *14*
Bellini *14*

Ice Tea Cooler: Fresh Brewed Ice Tea, Lillet & Gin *12*
Spiked Lemonade with Green Market Herbs *12*



START

WEDDING SOUP

braising greens, chicken polpettine & soft poached egg *12*

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

OYSTERS

selection of east & west coast
6 for 18 12 for 34

THREE VARIETIES DAILY CRUDO *18*

SALADS

HOUSE CURED TUNA & BIBB LETTUCE
egg, radish, confit of potato & pole bean *18*

DUCK CONFIT & DINOSAUR KALE SALAD
warm raspberry vinaigrette *18*

GREEN MARKET LETTUCE
locally sourced greens & vegetables *12*

TO SHARE

JAR OF FOIE
with green market gelée *16*

CHARCUTERIE

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

BUTCHERS BLOCK

chef selection of charcuterie, foie & olives *34*

LOCAL CHEESE SELECTION

union square roof top honeycomb *12*



SMALL BITES



6

MARINATED OLIVES
DAILY DEVILED EGG
HOUSE SPICED NUTS

LIVESTOCK

THE FOURTH BURGER

dry aged black angus beef, sun dried shallot bun, sunny side up egg
& pickled vegetables *18*

PINK SALT BRICK ROASTED AMISH COUNTRY CHICKEN
watercress greens cured lemon vinaigrette *22*

BUTCHERS CUT STEAK & PONT NEUF POTATOES
charred romaine, shaved baby vegetables *29*

B.E.L.T

double smoked bacon, one-eyed susan, lettuce, tomato
& brioche *18*

SEAFOOD

ARCTIC CHAR

braised lentils, mustard greens and bacon mustard vinaigrette *24*

HEARTH ROASTED BRANZINO

artichoke barigoule & red wine-black olive sauce *23*

HOMEMADE PASTA

SPAGHETTI CHITARRA ABRUZZA

braised tomatoes, basil purée & crispy garlic *16*

CAVATELLI WITH LAMB RAGU

braising greens, sheep's milk ricotta & pecorino *18*



ROASTED FLATBREAD FROM OUR HEARTH

RICOTTA WITH BLACK PEPPER HONEY *13*

FIRE ROASTED TOMATOES, BURRATA & PARMA CRUDO *13*

TUNA, KIMCHI & WASABI SPROUTS *18*

ROASTED LEG OF LAMB, BRAISING GREENS & EGGPLANT PURÉE *15*



ON THE SIDE

9

BRAISED GIANT BEANS

PONT NEUF POTATOES

CHEDDAR GRITS

FIRE ROASTED TOMATOES & PECORINO

HACHÉ OF SPINACH WITH GARLIC CHIVES