

THE TERRACE AND OUTDOOR GARDENS

DEEP DISH FOCACCIA (v) 16

smoked mozzarella & spiced tomato

STARTERS

- TRUMPET MUSHROOM CARPACCIO (v)..... 18
fennel barigoule, hazelnuts, parmesan
- YELLOWFIN TUNA TARTARE.....22
avocado, radishes, sesame*
- LIONI BURRATA (v)..... 19
green hummus, pistachios, semolina cracker
- BAKED LONG ISLAND CLAMS 18
sundried tomato & bacon butter
- CALAMARI TEMPURA 18
porcini powder, tomato aioli
- SPANISH OCTOPUS25
smoked onion favetta, chard bomba

SALADS

- EMPIRE CAESAR SALAD.....22
castelfranco, baby romaine, caperberries
parmesan, croutons*
chicken or shrimp +9 | steak*+18
- TIE DYE SALAD (v)20
boston bibb, roasted beets, pistachios
cypress grove goat cheese, blackberry vinaigrette
chicken or shrimp +9 | steak*+18
- CHINESE CHICKEN SALAD.....24
cabbage, water chestnut, almonds
crispy wontons

EXPRESS LUNCH 35 pp

FIRST COURSE

CHOICE OF

TRUMPET MUSHROOM CARPACCIO (v)
fennel barigoule, hazelnuts, parmesan

EMPIRE CAESAR SALAD
castelfranco, baby romaine
caperberries, parmesan, croutons*

BAKED LONG ISLAND CLAMS
sundried tomato & bacon butter

SECOND COURSE

CHOICE OF

HEARTY CARROT BOLOGNESE (v)
whole wheat lumache, braised mushroom, walnuts

PROSCIUTTO COTTO PANINI
mozzarella, salsa verde, french fries

GRILLED DORADE
baby squash, sunflower tabbouleh, caper vinaigrette

SKIRT STEAK FRITES
calabrian chimichurri*

DESSERT

SUPPLEMENTAL + 10

TIRAMISU
ladyfinger sponge, mascarpone cream, cold brew foam

PISTACHIO PANNA COTTA
raspberry-peach granita, pistachio brittle, peach feathers

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFFLÉ 28

grand marnier ice cream
serves two, please allow 30 minutes

PASTAS

- HEARTY CARROT BOLOGNESE (v) 24
whole wheat lumache, walnuts
braised mushrooms
- BROCCOLI CACIO E PEPE (v).....25
rigatoni, pine nuts, pecorino, demi sec tomatoes
- MINTED CAVATELLI 29
lamb ragu, artichokes, piquillo, pecorino
- KING CRAB TAGLIATELLE 42
cherry pepper, vermouth, fennel breadcrumbs

ENTRÉES

- BILLBOARD BURGER..... 32
dry-aged, bacon & mushroom marmalade
french fries, cheddar fondue*
- CRISPY CHICKEN SANDWICH27
honeyed kale slaw, house pickles, buttermilk
- WHOLE ROASTED MAITAKE MUSHROOM (v)..... 32
caper vinaigrette, cauliflower couscous
aged sherry vinegar
- GRILLED DORADE36
baby squash, sunflower tabbouleh, caper vinaigrette
- MARINATED SKIRT STEAK.....38
calabrian chimichurri, mushroom fricassé*

SIDES (v)

- MISO SPINACH & HAZELNUTS..... 10
- POMMES PURÉE..... 10
- FRENCH FRIES, CHEDDAR FONDUE 12

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness*

CHEFS JOHN FRASER AND WARREN BAIRD