



Dinner

For the table



MARINATED OLIVES fennel pollen, orange, aleppo	9
LOCAL CHEESE PLATE mulberry port jam, grilled baguette, seasonal fruit	18
DRAKES IN CAPES duck franks, puff pastry, whipped honey mustard cream	18
SWEET PEA 'PLANTASIA' english pea spread, everything lavosh, crudités	20
GRILLED FETA olives, roasted cherry tomato, grilled baguette	19
SAUTEÉD GARLIC SHRIMP chili butter, lemon, grilled baguette	19
STEAK TARTARE dill and vinegar chips	19
SPICY TUNA black & sushi rice crisp, bomba calabrese, basil	24

Salads

ADD			
STEAK 12	SHRIMP 12	CHICKEN 10	SALMON 11

CAESAR SALAD baby romaine, garlic croutons, parmesan	17
PESTO HARVEST SALAD grilled asparagus, snap peas, potato, sprouts english peas ..	19

Entrees

SPICED SLICED CHICKEN crisp sunchoke, frisee, tomato beurre blanc	32
MISO BRINED SALMON coconut, black lime, caraflex cabbage	34
ORECHIETTE broccoli rabe pesto, toasted pistachio, basil, pecorino - romano	24
STEAK AU POIVRE aged strip, five pepper blend, fries, watercress	45
'PRIVATE' CHEESEBURGER pino's dry aged patty, iceberg remoulade, fries	26

Sides

FRENCH FRIES 12	SIDE MARKET SALAD 8
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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



COCKTAIL BAR
AND
DINING ROOM



AT THE CORNER OF
MULBERRY & BROOME
NEW YORK CITY