

THE TERRACE AND OUTDOOR GARDENS

DEEP DISH FOCACCIA (v) 16

smoked mozzarella & spiced tomatoes

STARTERS

TRUMPET MUSHROOM CARPACCIO (v) 18
fennel barigoule, hazelnuts, parmesan

YELLOWFIN TUNA CRUDO 20
avocado, radish, black sesame*

ROMANESCO ALMONDINE (v) 16
brown butter, lemon, basil

LIONI BURRATA (v) 22
squash romesco, marcona almond
semolina cracker

BAKED LONG ISLAND CLAMS 18
sundried tomato-bacon butter

CALAMARI TEMPURA 18
porcini powder, tomato aioli

SPANISH OCTOPUS 24
marble potatoes, olive aioli, salted orange

SALADS

EMPIRE CAESAR SALAD 22
castelfranco, baby romaine, caperberries
parmesan croutons
chicken or shrimp +9 | steak +15

TIE DYE SALAD (v) 20
boston bibb, roasted beets, pistachios
cypress grove goat cheese, blackberry vinaigrette

CHINESE CHICKEN SALAD 24
cabbage, water chestnuts, crispy wontons
almonds

EXPRESS LUNCH 35 pp

FIRST COURSE CHOICE OF

EMPIRE CAESAR
castelfranco, baby romaine
caperberries, parmesan, croutons

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

YELLOWFIN TUNA CRUDO
avocado, radish, black sesame*

SECOND COURSE CHOICE OF

CHINESE CHICKEN SALAD
cabbage, water chestnuts, crispy wontons, almonds

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

GRILLED DORADE
radish, fennel, celeriac farroto

SKIRT STEAK FRITES
calabrian chimichurri*

DESSERT SUPPLEMENTAL + 10

TIRAMISU
lady finger sponge, mascarpone cream, cold brew foam

COCONUT TEMBLEQUE
sage caramel apples, herb streusel

PRE-ORDER YOUR...

I LOVE NY
CHOCOLATE SOUFFLÉ 28
grand marnier ice cream
serves two, please allow 20 minutes

PASTA

HEARTY CARROT BOLOGNESE (v) 24
whole wheat lumache
braised mushrooms & walnuts

BROCCOLI CACIO E PEPE (v) 25
rigatoni, pine nuts, pecorino, demi sec tomato

SPICY PORK CAVATELLI 36
roasted squash, chard bomba, parmesan cream

KING CRAB TAGLIATELLE 42
cherry pepper, vermouth, fennel breadcrumbs

ENTRÉES

FLATBREAD PANINI 25
prosciutto cotto, mozzarella, salsa verde

CRISPY CHICKEN SANDWICH 27
honeyed kale slaw, house pickles, buttermilk

WHOLE ROASTED MAITAKE MUSHROOM (v) 28
brown butter-caper vinaigrette, cauliflower couscous
aged sherry vinegar

GRILLED DORADE 34
radish, fennel, celeriac farroto

POACHED HALIBUT 42
maine lobster, roasted sweet corn
greenmarket tomato brodo

MARINATED SKIRT STEAK 38
shiitake, calabrian chimichurri*

BILLBOARD BURGER 31

dry-aged, bacon-mushroom marmalade
french fries + cheddar fondu*

SIDES

MISO SPINACH, HAZELNUTS (v) 10
POMMES PURÉE (v) 10
FRENCH FRIES, CHEDDAR FONDUE (v) 12

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

20% gratuity will be added automatically for parties of 6 or more

CHEFS JOHN FRASER AND WARREN BAIRD

LUNCH