



Chef Gabe Brandi's globally inspired cuisine brings flavors from around the world to the heart of New York City

## STARTERS

**AVOCADO TOAST — 18**  
HONEY WHOLE GRAIN BREAD,  
SMASHED AVOCADO, CHILI, LIME  
ADD: EGG ANY STYLE — 4

**FLATBREAD— 15**  
GRILLED CHICKEN, HICKORY SMOKED  
BARBEQUE SAUCE, JALAPENO MONTEREY  
CHEESE, FRESH CILANTRO

**HUMMUS — 9**  
ROASTED GARLIC, GRILLED PITA

**MEATBALLS — 14**  
BASIL TOMATO SAUCE, WHIPPED RICOTTA,  
SHAVED PARMIGIANA-REGGIANO

**ATLANTIC JUMBO LUMP CRAB STICKS— 19**  
ROASTED POBLANOS, CRISPY FRIED  
NOODLES, SWEET CHILI CUCUMBER

**TRUFFLE PARMESAN FRIES — 12**

**HONEY CAYENNE SWEET POTATO FRIES — 12**

**BUFFALO CHICKEN WINGS — 16**  
CREAMY BLEU CHEESE

**BUTTERNUT SQUASH SOUP — 12**

**CHICKEN NOODLE SOUP — 11**

## SALADS

ADD: TOFU 5 / GRILLED CHICKEN 6  
SHRIMP 8 / SALMON 12

**HARVEST — 17**  
ROASTED BEETS, CARROTS, PEARS  
FENNEL, SPINACH, CRUMBLD GOAT CHEESE  
CIDER VINAIGRETTE

**KALE — 16**  
BUTTERNUT SQUASH, DRIED CRANBERRIES  
TOASTED PUMPKIN SEEDS, FETA  
ROASTED SHALLOT VINAIGRETTE

**CAESAR\* — 15**  
ROMAINE, CROUTONS, GARLIC ANCHOVY  
DRESSING, PARMIGIANA-REGGIANO

## SANDWICHES

**SHORT RIB GRILLED CHEESE — 19**  
NY WHITE CHEDDAR, HAVARTI CHEESE, SHORT RIB,  
CARAMELIZED ONION, HOUSEMADE SOURDOUGH

**CUBANO — 19**  
SLOW ROASTED PORK, HAM, SWISS CHEESE,  
PICKLES, MOJO SAUCE

**45TH STREET BURGER\*— 23**  
CHEDDAR, BACON, MAYO  
LETTUCE, TOMATO, BRIOCHE ROLL

**CRISPY CHICKEN — 19**  
AVOCADO, LETTUCE, TOMATO, ROASTED  
GARLIC AIOLI, SEVEN GRAIN ROLL

**ROASTED VEGETABLE PANINI — 19**  
PORTOBELLO, ZUCCHINI, ROASTED RED  
PEPPERS, BASIL PESTO

**CHICKEN BACON WRAP — 18**  
WHOLE WHEAT WRAP, LETTUCE, TOMATO,  
JALAPENO JACK, AVOCADO RANCH

## MAIN COURSE

**PAN ROASTED ORGANIC CHICKEN — 29**  
SEASONAL VEGETABLES, APPLE CIDER JUS

**HERB CRUSTED ATLANTIC SALMON\*— 32**  
QUINOA PILAF, ROASTED PEARS, FENNEL,  
BLOOD ORANGE, CITRUS SAUCE

**KIMCHI FRIED RICE — 25**  
BACON, EGGS, PEAS  
ADD: TOFU 5 / GRILLED CHICKEN 6  
SHRIMP 8 / SALMON 12 / STEAK 16

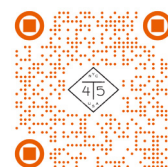
**VEAL CHOP MILANESE, BONE-IN — 40**  
FARM PICKED GREENS, HEIRLOOM TOMATO,  
FRESH MOZZARELLA, ARTICHOKE

**RIGATONI BOLOGNESE — 28**  
GRASS-FED BEEF, TOMATO, PARMIGIANA-REGGIANO

**Pat Lafreida NEW YORK SIRLOIN STEAK\* —42**  
10oz. SIRLOIN, WILD MUSHROOM RAGOUT,  
WHITE CORN POLENTA, SEASONAL VEGETABLES

**FISH & CHIPS — 39**  
ATLANTIC COD, CONEY ISLAND IPA, ROASTED POTATO  
WEDGES, APPLE SLAW, HOUSE MADE TARTAR SAUCE

**NOT YOUR MAMA'S GRILLED CHEESE— 35**



\*CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES THAT YOU MAY HAVE.

18% GRATUITY WILL BE ADDED TO ALL PARTIES.