DIRECTOR OF CULINARY OPERATIONS | GABRIEL BRANDI

**STARTERS**

- **AVOCADO TOAST | $18**
  HONEY WHOLE GRAIN BREAD, SMASHED AVOCADO, CHILI + LIME
  **ADD:** EGG ANY STYLE | $4.00

- **MARGHERITA FLAT BREAD PIZZA | $14**
  ROASTED TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL, AND PARMIGIANO-REGGIANO

- **WHITE WINTER FLAT BREAD PIZZA | $14**
  GARLIC INFUSED OLIVE OIL, LOCAL SAUSAGE, SLOW COOKED GRANNY SMITH APPLES, GORGONZOLA CHEESE

- **CRISPY CALAMARI | $16**
  PICKLED SPICY CHERRY PEPPERS, LEMON AIOLI, SPICY MARINARA

- **ROASTED BEET HUMMUS, TOASTED PINE NUTS | $14**
  GRILLED PITA BREAD, CRUDITÉ

- **BROOKLYN MEATBALL SLIDERS (2) | $13**
  BASIL TOMATO SAUCE, FRESH MOZZARELLA

- **T45 EMPANADAS | $15**
  BRISKET BLEND GROUND BEEF, MANCHEGO CHEESE, CHIPOTLE AIOLI

- **FRIED WINGS (CHOOSE ONE) | $16**
  HABANERO APRICOT GLAZE -OR- BUFFALO STYLE WITH BLEU CHEESE

- **TRUFFLE PARMESAN FRIES | $12**

- **HONEY CAYENNE SWEET POTATO FRIES | $12**

**SOUPS & SALAD**

- **ALL SOUPS SERVED WITH HOUSEMADE SOURDOUGH**
  **ADD:** TOPU | $5 GRILLED CHICKEN | $6
  SHRIMP | $8 SALMON | $12 STEAK | $16

- **ORGANIC PULLED CHICKEN & PASTA SOUP | $11**

- **BUTTERNUT SQUASH | $12**

- **VEGAN CHILI | $13**

- **TOMATO BASIL SOUP | $12**

- **KALE SALAD | $16**
  ROASTED BUTTERNUT SQUASH, DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, FETA CHEESE + SHALLOT VINAIGRETTE

- **CAESAR SALAD | $15**
  ROMAINE, PARMESAN-ANCHVOY DRESSING AND CRUDTONS

- **45TH STREET SALAD | $17**
  FRISSE & BIBB LETTUCE, SLICED PROSCIUTTO POACHED EGG, GRILLED FOCACCIA, HEIRLOOM TOMATOES + BALSAMIC VINAIGRETTE

**HAND-HELD**

- **SHORT RIB GRILLED CHEESE | $20**
  PULLED SLOW COOKED SHORT RIB, CRISPY ONIONS, LOCAL WHITE CHEDDAR, HAVARTI CHEESE, HOUSE MADE SOURDOUGH BREAD
  **ADD:** TOMATO SOUP CUP | $2.50

- **T45 BURGER* | $23**
  SHARP NY CHEDDAR, BACON, LETTUCE MAYO, TOMATO + BRIOSCHE ROLL

- **CRISPY CHICKEN SANDWICH | $20**
  LETTUCE, TOMATO, SMASHED AVOCADO, ROASTED GARLIC AIOLI, AND SEVEN GRAIN ROLL

- **HERB MARINATED GRILLED CHICKEN BREAST SANDWICH | $21**
  LETTUCE, TOMATO, BACON, PEPPERJACK CHEESE, SUN DRIED TOMATO AIOLI, SEMOLINA ROLL

- **THE BEYOND BURGER* | $21**
  PLANT PROTEIN BASED PATTY, LETTUCE, TOMATO ONION, PICKLE + REMOULADE SAUCE

**ENTRÉE**

- **PAN ROASTED ORGANIC CHICKEN ALA PLANCHA | $30**
  WHOLE ROASTED SHALLOTS, LOCAL SEASONAL VEGETABLES, PAN REDUCTION

- **SEARED ATLANTIC COASTAL SALMON* | $32**
  RISOTTO CAKE, PEAR & FENNEL SALAD, SEASONAL ROOT VEGETABLES, CITRUS BUERRÉ BLANC

- **KIMCHI FRIED RICE | $24**
  SLAB BACON, CAGE FREE EGGS + PEAS
  **ADD:** TOPU | $5 GRILLED CHICKEN | $6
  SHRIMP | $8 SALMON* | $12 STEAK | $16

- **IRON SEARED NY SRIRLOIN STEAK* | $42**
  SMASHED YUKON POTATOES, AGED BALSAMIC, WILD MUSHROOMS & ROASTED SHALLOTS, CHARRED ASPARAGUS

- **PAPPARDELLE PASTA & BEEF BRISKET BOLOGNESE | $28**
  PARMIGIANO-REGGIANO, BASIL, HOUSEMADE SOURDOUGH

- **FLAT IRON STEAK & RICE BOWL* | $26**
  PICKLED VEGETABLES, HABAÑERO APRICOT GLAZE
  **ADD:** EGG ANY STYLE | $4.00

- **WILD MUSHROOM RISOTTO | $27**
  WILD MUSHROOMS, ROASTED TOMATOES, FONTINA CHEESE, FRIED LEEKS

- **NEW ENGLAND CRAB CAKES | $30**
  ROASTED SQUASH CAPONATA, PEA SHOOT SPROUTS, LEMON DIJON

- **BURGUNY BRAISED SHORT RIB | $35**
  SEARED POLENTA, LOCAL SEASONAL VEGETABLES, FRIED ONIONS JUS REDUCTION

*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.