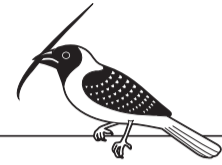


lunch



appetizers

Warm Olives 7
almonds, caper berries,
spicy orange zest

Ratatouille & Goat Cheese Parfait 15
endive leaves, olive pureé, basil oil

Matza Ball Soup 14
confit chicken, chicken liver toast

**Soba Noodle Nori Roll & Snow
Pea Salad** 15
togarashi lotus chips, tomato miso vinaigrette

Avocado Panna Cotta 16
blue corn tortilla, plantain chips, tomato pico

Kale & Escarole Salad 15
shaved baby vegetables, citrus vinaigrette

Red Snapper Ceviche 15
grapefruit leche de tigre, plantain chips

Lobster Dumpling Soup 16
fresh coconut pureé,
pickled mushrooms

Tuna Sashimi 18
yuzu tapioca, wakami salad

Oysters 18
3 east, 3 west, mustard vegetable mignonette

Grilled Octo Tacos 18
pico de gallo, avocado pureé,
chipotle aioli

Charcuterie & Cheese Board 26
selection of three & three,
house-made pickles,
kumquat-jalapeno marmalade

pizza & pasta

Margarita Flatbread 15
basil, fresh mozzarella, tomato

Roasted Mushroom Flatbread 15
maitake & oyster mushrooms, gruyère

Smoked Salmon Flatbread 16
ramps, fresh horseradish, shallots, capers

Pork Shoulder Can O Rigatoni 27
spicy garlic, basil ricotta, tomato pomodoro sauce

Asparagus & Wild Mushroom Pappardelle 24
pickled beech, mushroom cream

Roasted Clams & Shrimp Casino 25
shishito peppers, bacon, lemon, orecchiette

Angry Lobster Bolognese 38
tomato basil, chitarra pasta

mains

Archer's Club Burger 18
cheddar, bacon, primehouse mayo, house-made pickles,
fries

Chicken Market Salad 18
romaine & parsley, bacon, crisp potato, goat cheese,
tomato, shaved button mushroom

Burrata Salad 18
watermelon, asparagus, beets, quinoa, prosciutto

Sea Scallops 32
beets, carrots, fresh horseradish

Seared Salmon 29
chickpea fries, roasted eggplant, peppadew hummus

Grilled Whole Branzino 36
confit spring onion, meyer lemon, roasted tomato

Open Faced Skate BLT 28
grilled sour dough, chipotle aioli

Roasted Cauliflower Steak 25
lemon farro, exotic aromatics

Chicken Milanese 26
baby arugula, tomato vinaigrette

Grilled Skirt Steak 29
chorizo, chimichuri, potato & cheese fritter

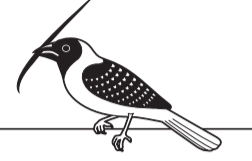
sides

Asparagus / Spring Mushrooms / Potato & Cheese Fritters /
Quinoa Carrots & Beets / Chickpea Fries / Jar of Housemade Pickles / French Fries
9, each or 3 for 25

Adin Langille Executive Chef

A 20% gratuity will be added to parties of six or more

dinner



mostly veg

- Warm Olives** 7
almonds, caper berries,
spicy orange zest
- Ratatouille & Goat Cheese Parfait** 15
endive leaves, olive pureé, basil oil
- Soba Noodle Nori Roll &
Snow Pea Salad** 14
togarashi lotus chips, tomato miso vinaigrette
- Avocado Panna Cotta** 16
blue corn tortilla, plantain chips,
tomato pico
- Roasted Mushroom Flatbread** 15
maitake & oyster mushrooms, gruyère

- Burrata Salad** 18
watermelon, asparagus, beets, quinoa, prosciutto
- Kale & Escarole Salad** 15
shaved baby vegetables, citrus vinaigrette
- Market Salad** 16
romaine & parsley, bacon, crisp potato,
goat cheese, tomato, shaved button mushroom
- Asparagus & Wild Mushroom Pappardelle** 24
pickled beech mushroom, mushroom purée
- Roasted Cauliflower Steak** 25
lemon, farro, exotic aromatics

meat

- Skin & Bones** 12
chicken dumplings,
skin & chicken liver crackers
- Candied Bacon** 15
black pepper maple glaze, pickled vegetables
- Duck Sticks on a Salt Brick** 18
breast, testicle, sausage
- Charcuterie & Cheese Board** 26
selection of three & three,
house-made pickles,
kumquat-jalapeno marmalade
- Matza Ball Soup** 14
confit chicken, chicken liver toast

- Pork Shoulder Baked Can o Rigatoni** 27
spicy garlic, basil ricotta, tomato pomodoro sauce
- Lamb Chops & Ribs** 34
curried shoestrings, grilled ramps, vindaloo-bbq
- Archer's Club Burger** 18
cheddar, bacon, primchouse mayo, house-made pickles, fries
- Wood Oven Roasted Green Circle Chicken** 32
cavatelli, hen o the woods, zucchini, watercress
- Grilled Skirt Steak** 29
chorizo, chimichuri, potato & cheese fritter
- Bronx Filet of Beef for Two** 110
bone-in, bone marrow, béarnaise aioli

fish

- Oysters** 18
3 east, 3 west, mustard vegetable mignonette
- Tuna Sashimi** 18
yuzu tapioca, wakami salad, crispy ginger
- Red Snapper Ceviche** 15
grapefruit, plantain chips
- Grilled Octo Tacos** 18
pico de gallo, avocado purée,
chipotle aioli
- Smoked Salmon Flatbread** 16
ramps, fresh horseradish,
shallots, capers
- Lobster Dumpling Soup** 16
fresh coconut purée, pickled mushrooms

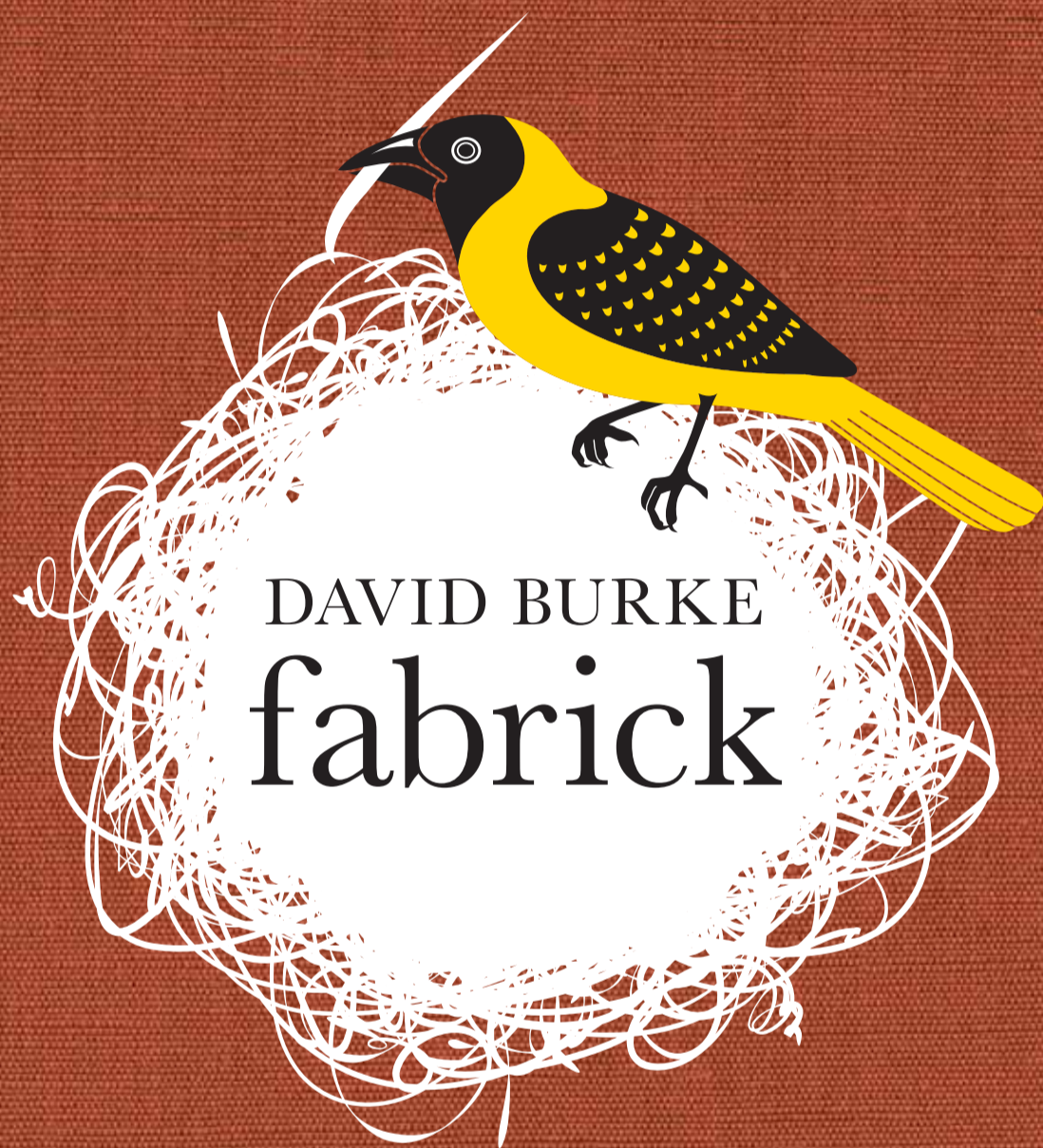
- Sea Scallops** 32
beets, carrots, fresh horseradish
- Angry Lobster Bolognese** 38
tomato basil, chitarra pasta
- Seared Salmon** 29
chickpea fries, roasted eggplant, peppadew hummus
- Grilled Whole Branzino** 36
confit spring onion, meyer lemon, roasted tomato
- Roasted Skate Chop** 35
capers, candied lemon, fennel, grapefruit
- Roasted Clams & Shrimp Casino** 25
shishito peppers, bacon, lemon, orecchiette

sides

- Asparagus / Spring Mushrooms / Potato & Cheese Fritters /
Quinoa Carrots & Beets / Chickpea Fries / Jar of Housemade Pickles / French Fries
- 9, each or 3 for 25

Adin Langille Executive Chef

A 20% gratuity will be added to parties of six or more



american plates

ARCHER BREAKFAST BUFFET

FROM THE BAKERY

CROISSANTS, CHOCOLATE CROISSANTS, APPLE TURNOVERS, MUFFINS, DANISHES

TOAST

SOUR DOUGH, RYE, WHOLE WHEAT, BUTTER, JAMS AND JELLIES

FRUIT / MEAT / CHEESE / SMOKED FISH

SEASONAL FRUITS AND MELONS, FRUIT SALAD, DAVID BURKE'S OWN SMOKED SALMON, ARTISANAL CHARCUTERIE AND CHEESES

HOT AND COLD CEREAL

ASSORTED KASHI CEREALS, STEEL CUT IRISH OATMEAL, DRIED FRUIT AND NUTS, YOGURT GRANOLA PARFAIT

FROM THE GRIDDLE

TWO EGGS ANYWAY, PANCAKES, FRENCH TOAST, SAUSAGE, BACON, HOME FRIES

BEVERAGES

ORANGE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, ICED TEA, COFFEE, ESPRESSO, MILK, SOY MILK, ALMOND MILK

SMOOTHIES

BERRY SMOOTHIE, STRAWBERRY BANANA SMOOTHIE, PROTEIN PUNCH SMOOTHIE

A LA CARTE BREAKFAST

YOGURT PARFAIT granola / greek yogurt / fresh berries	8
QUINOA AND FRUIT SALAD fresh seasonal fruit / tuscan kale / house vinaigrette	12
STEEL CUT IRISH OATS brown sugar / dried fruit	12
CLASSIC EGGS BENEDICT ham / garlicky spinach / home fries	16
VEGETABLE EGGS BENEDICT seared tomato / home fries	16
EGG WHITE OMELET low fat muenster cheese / spinach / tomatoes / salad	18
ARCHER OMELET bacon / spinach / American cheese / roasted tomato	18
BUTTER MILK PANCAKES whipped butter	14
VERY BERRY PANCAKES seasonal berries / passion fruit butter	16
DAVID BURKES SMOKED SALMON BAGEL creme cheese / side salad	16
SKIRT STEAK AND EGGS eggs any style / home fries	25
FRESH BAKED WAFFLES seasonal berries / whipped cream	16
ARCHER'S WAFFLE GRAND SLAM two eggs / sausage / bacon / grilled fruit	19



DAVID BURKE
fabrick



Tequila Mockingbird 18
don julio tequila, aperol, grapefruit, basil

Honey Vesper 18
spring 44 honey vodka, nolet's gin, lillet blanc

Tall Dark & Stormy 16
mount gay black barrel rum, ginger beer

Antica Manhattan 17
buffalo trace bourbon, antica carpano, maple syrup,
angostura bitters, brandied cherry

Blonde Ambition 16
spring 44 vodka, cardamaro, apple cider, lemon

Tai Fashioned 16
flor de cana 7 yr rum, orgeat syrup, angostura bitters,
fresh ginger

Et Tu Brutus 18
double cross vodka, fig, pomegranate juice, agave

Blackberry Lime Rickey 17
beluga vodka, blackberry, agave, lime, prosecco

Rabbit Hunter 16
breckenridge bourbon, ginger beer, fresh mint, lime

cocktails

beer

wine

brews

Dos Equis, Mexico / 5.2%	7
Sam Adams Boston Lager, MA / 4.9%	8
Sam Adams Seasonal, MA / 5.3%	8
Amstel Light, Netherlands / 3.5%	7
Heineken, Netherlands / 5%	7
Stella Artois, Belgium / 5.2%	7
Saison Dupont Farmhouse Ale, Belgium / 6.5%	8
Ommegang Witte, NY / 5.2%	8

can it

Sixpoint Sweet Action, NY / 5.2%	7
Warsteiner, Germany / 4.8%	6
Oskar Blues Dale's Pale Ale, CO / 6.5%	6
Oskar Blues Ten Fidy Imperial Stout, CO / 10.5%	9
Porkslap Pale Ale, NY / 4.3%	6
Brooklyn Lager, NY / 5.2%	6
Cigar City Jai Alai IPA, FL / 7.5%	7

beer

wine

sparkling

Brut, Schramsberg, Blanc de Blancs, 2010, North Coast, CA	20
Brut Rosé, La Caravelle, NV, Champagne, France	21
Brut, Veuve Clicquot, NV, Champagne, France	27
Brut, Billecart-Salmon, Reserve, NV, Champagne, France 375ml	33

white

Sauvignon Blanc, Kato, 2012, Marlborough, New Zealand	13
Riesling, Red Newt Cellars, 2011, Finger Lakes, NY	14
Pinot Gris, Trimbach, Reserve, 2011, Alsace, France	15
Vermentino, Prelius, 2011, Tuscany, Italy	15
Semillon Blend, Bergerac Sec, Château Belingard, 2011, Bergerac, France	16
Sancerre, Didier Raimbault, 2012, Loire, France	17
Sauvignon Blanc, Reserve, Vogelzang, 2010, Santa Ynez, CA	18
Chablis, Domaine Laroche, Saint Martin, 2010, Burgundy, France	20
Chardonnay, Cakebread Cellars, 2012, Napa Valley, CA	24

rosé

Grenache Rosé, Château de Trinquedel, 2013, Rhone, France	15
Pinot Noir Rosé, Red Car, 2013, Sonoma Coast, CA	14

red

Zinfandel, Novy Family by Siduri, 2012, Russian River Valley, CA	14
Malbec, Clos de Los Siete, 2010, Mendoza, Argentina	16
Syrah, Crozes-Hermitage, Domaine Bernard Ange, 2010, Rhone, France	16
Rosso di Montalcino, Fattorie de Barbi, 2010, Tuscany, Italy	17
Pinot Noir, Gothic, Nevermore, 2012, Willamette Valley, OR	17
Cabernet Sauvignon, Routestock Cellars, 2010, Napa Valley, CA	17
Merlot, Château Noailles, 2008, Medoc, Bordeaux, France	18
Pinot Noir, Belle Glos, Meiomi, 2012, California Coast, CA	19
Cabernet Sauvignon, Coho, Headwaters, 2010, Napa Valley, CA	25

Archer Dessert Menu

Chocolate-Hazelnut Burke-n' Bag

gianduja mousse / raspberry ganache / vanilla bean ice cream

Butterscotch Panna Cotta

curried cocoa gelee / crispy meringues

Frozen Yogurt Banana Split

peanut brittle / fudge brownies / strawberry-rhubarb compote

The Big Apple Tart

earl grey caramel / oat crumble / mexican cinnamon ice cream

Swan-yay Sorbet and Berries

orange coriander meringue / yuzu-ginger coulis

Archer's Coconut Cream Pie

pineapple-grains of paradise jam / mango sorbet

Strawberry-Rhubarb Napoleon

caramelized puff pastry / triple berry compote

Caramelized Peach Melba Donuts

raspberry filling / nutmeg whipped cream

David Burke's Signature Cheesecake Lollipop Tree

bubble gum whipped cream / berries