

MOORE FOOD & DRINK

RAW BAR

VEGETABLES

ARTICHOKE	5
AVOCADO	6
BREAKFAST RADISH	3
CELERY blue cheese	6
HEIRLOOM TOMATO	6
JERSEY CORN Mexican style	6
RED BEET	3
RED ENDIVE	3

SHELLFISH

EAST COAST OYSTERS	3.25
WEST COAST OYSTERS	3.75
LITTLE NECK CLAMS	2.25
SHRIMP	4.25
CHILLED 1/2 LOBSTER	19
KING CRAB LEG	17
LIVE SCALLOP IN SHELL	16

PLATTERS

SHELLFISH 49 | 79 | 119 VEGETABLE 29 BOTH 69

APPETIZERS

BUTTER LETTUCE soft herbs & champagne vinaigrette	14
ICEBERG LETTUCE tomatoes & Maytag blue cheese, add bacon +3	16
GREEN MARKET VEGETABLE SALAD farro, flax, pole beans & sweet peppers	15
BUTTERNUT SQUASH CARPACCIO pomegranate & beurre noisette	13
SEA BASS CRUDO fennel, orange & cerignola olive	18
SPICY TRIPE STEW grilled sourdough	16
JAPANESE-STYLE STEAK TARTARE sesame, radish & dashi	19
CLASSIC NEW ENGLAND CLAM CHOWDER	15
OYSTERS ROCKEFELLER	19
CRAB CAKES tartar sauce	20
MACARONI melted NY cheddar	14

SANDWICHES

CROQUE MADAME	17
LOBSTER ROLL	31
GRILLED SALMON BLT	18
SOS creamed chipped beef	16
CHEESEBURGER pickles, lettuce & tomato	18

MAINS

RICOTTA GNOCCHI tomato & basil	24
RIGATONI BOLOGNESE	26
GENTLY COOKED SALMON asparagus, green beans & béarnaise	29
SEED CRUSTED BLACK COD crushed parsnips & boiled lemon vinaigrette	31
RUPESH CHICKEN CURRY basmati rice	22
WHOLE GRILLED ORATA charred eggplant, preserved tomato & citrus	34
LOBSTER sweet corn, bacon & chanterelles	36
HANGER STEAK FRITES sauce marchand du vin	29
DRY AGED BEEF STROGANOFF egg noodles	28
PORK SCHNITZEL cucumber salad & red cabbage	26
PAN-ROASTED CHICKEN BREAST potato salad, coleslaw & peppery pan gravy	26
WHOLE ROASTED CHICKEN FOR TWO foie gras bread stuffing (please allow 45 minutes)	68

SNACKS

DEVEILED EGGS	9
w/ one ounce Osetra caviar	MP
AVOCADO TOAST	8
BACON WRAPPED TOMATOES	9
SMOKED FISH SPREAD Black Seed Bagel chips	9
CRISPY SWEETBREADS lemon, capers & smoked paprika	8

SIMPLY GRILLED

w/ greens & choice of sauce

SALMON	27
SHRIMP	11ea
DRY AGED PRIME NY STRIP 28 days	49
DRY AGED PRIME RIB EYE for two	95

SAUCES 3ea

BÉARNAISE • AU POIVRE • BORDELAISE •
BEURRE BLANC • HOT SAUCE VINAIGRETTE •
STEAK SAUCE • TARTAR SAUCE •
ROUILLE • GARLIC AIOLI

SIDES

CRISPY QUINOA	8
STIR-FRIED KALE	8
BRAISED POLE BEANS	8
BROCCOLI & BURNT GARLIC	8
ROASTED SWEET POTATOES	8
SLICED TOMATOES	8
FRENCH FRIES	8
POTATO PURÉE	8
MUSHROOMS	8

PRE LINCOLN CENTER

available 5pm-7:30pm

44 per person

FIRST COURSE

GREEN MARKET VEGETABLE SALAD

farro, flax, pole beans & sweet peppers

CLASSIC NEW ENGLAND CLAM CHOWDER

JAPANESE-STYLE STEAK TARTARE

sesame, radish & dashi

BUTTERNUT SQUASH CARPACCIO

pomegranate & beurre noisette

OYSTERS ON THE HALF SHELL (6pieces)

SECOND COURSE

RICOTTA GNOCCHI

tomato & basil

GENTLY COOKED SALMON

asparagus, green beans & béarnaise

PAN-ROASTED CHICKEN BREAST

potato salad, coleslaw & peppery pan gravy

HANGER STEAK FRITES

sauce marchand du vin

THIRD COURSE

OLD FASHIONED LEMON CAKE

TAPIOCA PUDDING

ASSORTMENT OF COOKIES

COCKTAILS



APEROL SPRITZ

prosecco, aperol, orange

14

SANGRIA

red wine, grey goose pear vodka, fall spices

13



TOM COLLINS

50 pounds gin, lemon, club soda

13

PALOMA

milagro silver tequila, grapefruit, soda

13

CUBA LIBRE

flor de caña 7 year rum, pepsi throwback

14

RUM PUNCH

zaya 12 year, lime, nutmeg

14



NEGRONI

hendrick's gin, sweet vermouth, campari

15

MOSCOW MULE

russian standard vodka, ginger beer, lime

14

OLD FASHIONED

widow jane bourbon, bitters, orange

15

MARGARITA

maestro dobel tequila, cointreau, lime

14



MANHATTAN

bulleit rye, sweet vermouth, bitters

15

GIBSON MARTINI

grey goose vodka, dry vermouth, onion

15

REVERSE VESPER

hangar one vodka, tanqueray gin, lillet blanc

15

COSMOPOLITAN

belvedere citrus vodka, cointreau, cranberry, lime

13

HEMINGWAY DAIQUIRI

bacardi white rum, luxardo maraschino, grapefruit, lime

13

WINES BY THE GLASS

BUBBLES

CHAMPAGNE

veuve clicquot, yellow label, france nv 22

PROSECCO

mionetto, italy nv 14

ROSE

ROSÉ

chât. st estève de neri, provence, france '13 13

WHITE

ALBARIÑO

deusa nai, rias baixas, spain '12 12

PINOT GRIGIO

stellina di notte, delle venezie igt, italy '14 13

CHENIN

château de passavant, loire, france '13 12

SAUVIGNON BLANC

château reynier, bordeaux, france '12 14

SAUVIGNON BLANC

sancerre, eric louis, loire, france '13 17

CHARDONNAY

arboleda, aconcagua costa, chile '12 13

CHARDONNAY

matanzas creek, sonoma, california '12 17

RED

PINOT NOIR

macmurray ranch, sonoma, california '13 13

PINOT NOIR

louis jadot, burgundy, france '11 15

MERLOT

nouveau monde, languedoc, france '13 10

MALBEC

mountain door, mendoza, argentina '13 12

TEMPRANILLO

massimo, rioja, spain '10 13

SANGIOVESE

umberto cesari, emilia - romagna, italy '10 14

CABERNET SAUVIGNON

elements, sonoma, california '11 15