

PLATTERS

**PIMENTO CHEESE
& CRUDITÉ**
15

**MUFFALETTA
BOARD**
15

APPETIZERS

Six Gulf Oysters
COCKTAIL 15
BROILED 18

Biscuits 5
PEPPERED HONEY BUTTER

Tuna Carpaccio 17
AVOCADO, BENNE SEED
CHILI OIL, CRÈME FRAÎCHE

Fried Green Tomato 14
HERBED BUTTERMILK
SPRING BEANS,
RADISH

Filé Gumbo
CUP or BOWL 7/12

SALADS

Lil' Gem Salad 15
SMOKED BLACK EYED PEAS,
CORNBREAD CROUTONS,
RICOTTA SALATA

Kale Salad 14
ROASTED BEETS, BLUE
CHEESE, HAZELNUTS

Chilled Asparagus 16
BIBB LETTUCE, CRISPY
POTATO, FINE HERBS

Market Salad 10
MIXED GREENS,
SUMMER VEGETABLES,
CRANBERRY VIN

NO. 33 GREENWICH MENU NEW YORK

6 Days, Till Midnight
Closed Sundays

@33Greenwich.NYC
#33Greenwich

ENTRÉES

SEARED ARCTIC CHAR	32
Artichokes, Fennel, Beurre Blanc	
ROASTED SCALLOPS	32
Spring Garlic Puree, Cured Squash, Prosciutto and Grapes	
SHRIMP AND GRITS	27
Georgia Ice Cream, Andouille Sausage	
ROTISSERIE 1/2 CHICKEN	27
Fresh Greens, Dates, Marcona Almonds, Goat Cheese	
DRY AGED MEATLOAF BURGER.	24
Mushroom and Caramelized Onions, Gruyere, Tomato Jam, Fries	
BONE IN PORK CHOP	30
Castelfranco, Charred Piquillo	
LAMB T-BONE	39
Stewed Tomatoes, Roasted Okra	

SUPPERS FOR 2

includes choice of two sides

BONE IN

**VEAL
CHOP**

65

**FRIED
CHICKEN**

55

ROTISSERIE

**SHORT
RIB**

69

ACCOUTREMENTS 7

ROASTED TOMATO	CAULIFLOWER CREAMED SPINACH	SAUTEED BROCCOLI
FRENCH FRIES	SWEET POTATO PUREE	ROTISSERIE CARROTS

BUBBLES

Château de Brézé, Crémant de Loire 14
CHENIN BLANC, CHARDONNAY

Château de Brézé, Crémant de Loire Rosé 14
CABERNET FRANC

WHITES

Hugel, Pinot Blanc "Les Amours" 11
PINOT BLANC

Domaine Vincent Carême, Vouvray Spring 13
CHENIN BLANC

Domaine Bailly-Reverdy, Sancerre Chavignol 16
SAUVIGNON BLANC

Olivier Leflaive, Bourgogne Aligoté 14
ALIGOTE

Talbott Logan Chardonnay 15
CHARDONNAY

ROSE

**Bieler Père & Fils
Coteaux d'Aix-en-Provence Sabine** 10
SYRAH, CAB SAUVIGNON, GRENACHE, CINSULT

REDS

Vivanco, Rioja Crianza 11
TEMPERANILLO

David Duband, Bourgogne Rouge 14
PINOT NOIR

The Stag Cabernet Sauvignon 13
CABERNET SAUVIGNON

Domaine Grosbois, Chinon Gabare 18
CABERNET FRANC

**Francois Lurton, MAS Janiel
Cotes du Roussillon Village** 15
GRENACHE

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

GARDEN PARTY 14

Rosé, Cappelletti, Salers, Grapefruit Bitters, Fresh Lemon

THE FOUR AMAROS 14

Fantasia Punch, Amaro Sirene, Bonal, Angostura Di Amaro, Burnt Maple, Vanilla Bitters

LADY MARMALADE 13

Ford's Gin, Cocchi Americano, White Earl Grey and Lavender Shrub, Orange Marmalade

BEET STREET 14

Greenmark Vodka, Beet Shrub, Ginger, Fresh Lemon

FINE SHINE 14

Hudson Valley AppleJack Moonshine, Molasses, Sage, Ginger Beer, Pomegranate

BASIL N' BOURBON 14

Virgil Kane High Rye Bourbon, Demerara, Fresh Lime, Basil Bouquet

FRENCH LOVER 14

4 Rum Blend: Clement Select, Brugal Anejo, Smith N Cross Overproof, Mount Gay Eclipse with Muscat Grapes,, Rose Syrup, Lime, Clove

BACKPORCH BEEMAN 13

Oregano Infused Vodka, Unaged Rye Whiskey, Cynar, Yellow Chartreuse

STEEL DRUM 14

Overproof Rum, Allspice Dram, Apricot Brandy, Aztec Chocolate Bitters, Orange Bitters, Clove

MARFA TO MEMPHIS 15

Tequila Blanco, Gran Classico Bitters, Cocchi Bianco, Cacao Liqueur, Smoked Paprika Syrup, Nutmeg

DUCK FAT BOULEVARDIER 15

Infused Rye Whiskey, House Smoked Sweet Vermouth, Cappelletti, Cardomom Bitters

KIZMET COCKTAIL 14

Dom Benedictine, Armagnac, Cynar

MR MANHATTAN 14

Virgil Kane Rye Whiskey, House Smoked Sweet Vermouth, Dolin Blanc, Basement Bitters