

ATWOOD

KITCHEN & BAR ROOM

NEW YORK, NY

Entrance Only Seating Available

SMALL BITES

TOASTS: 3 FOR \$7 OR 5 FOR \$10

CHORIZO, GOAT CHEESE, APRICOT HONEY
CRACKED PEPPER, MASCARPONE, FIG
SMOKED SALMON, WHIPPED EGG YOLK, AVOCADO
TALEGGIO, WILD MUSHROOM
ROASTED EGGPLANT, OLIVES, WALNUT

CHEESE PLATE - \$16

3 CHEESES, FIG JAM, SPICED NUTS

HOUSE CURED PÂTE - \$12

PICKLED VEGETABLES, HICKORY BACON, WHOLE
GRAIN OIL

CRISPY POLENTA - \$10

MUSHROOM RAGU, WHIPPED PECORINO, BASIL OIL

MORTADELLA ARTICHOKE FLATBREAD - \$12

RICOTTA, RED SORREL, BLACK GARLIC VINAIGRETTE

STEAK AND PEPPERS FLATBREAD - \$12

SHISHITO, AGED PROVOLONE, ONION CONSERVE

ATWOOD BURGER - \$16

CARAMELIZED ONION, GRUYERE, HOUSE MAYO
FRIES, SESAME BRICCHE BUN

MACARONI AND CHEESE - \$9

SWEET POTATO, CHILE GUAJILLO, WHITE CHEDDAR

ATWOOD HAND CUT FRIES - \$7

HOUSE MAYO; XO BBQ

ATWOOD

KITCHEN & BAR ROOM

NEW YORK, NY

Executive Chef / Executive Sommelier

FIRST

TOASTS: 3 FOR \$7 OR 5 FOR \$10

CHORIZO, GOAT CHEESE, APRICOT HONEY
CRACKED PEPPER, MASCARPONE, FIG
SMOKED SALMON, WHIPPED EGG YOLK,
AVOCADO TALEGGIO, WILD MUSHROOM
ROASTED EGGPLANT, OLIVES, WALNUT

STEAMED MUSSELS - \$12

OIGN, CRÈME FRAÎCHE, CHERVIL

CHEESE PLATE - \$16

3 CHEESES, FIG-JAM, SPICED NUTS

HOUSE CURED PÂTE - \$12

PICKLED VEGETABLES, HICKORY BACON,
WHOLE GRAIN DIGN

TUNA & HAMACHI TARTARE - \$14

CRISPY RICE, ROCK CHIVE, CRÈME FRAÎCHE

CHILE GARLIC PRAWNS - \$13

NAPPA CABBAGE SLAW, BABY MASAGO

CRISPY POLENTA - \$10

MUSHROOM RAGO, WHIPPED PECCORINO,
BASIL OIL

SECOND

ROASTED SWEET POTATO SOUP - \$8

CLAMATO CREAM, SPICED
PEANUS, COCONUT MILK

BURRATA & BABY BEET SALAD - \$17

CARAMELIZED CIPOLLINI, BLACK
GARLIC VINAIGRETTE, FROSEE

3 SQUASH SALAD - \$14

ARABUGLA, GOAT CHEESE, PIPHAN
VERDE VINAIGRETTE

KALE AND CARAMELIZED PEAR SALAD - \$13

TOASTED WALNUTS, CURED
KUMQUAT, CITRUS THYME
VINAIGRETTE, SHALLOT

RED AND GOLD QUINOA WITH FARM EGG - \$19

PIGIBLLO PEPPER, UPLAND
GRASS, SWEET POTATO,
TRUFFLE BUTTER

MAIN

BUTTERCUP SQUASH GNUDI - \$18

LEMON BROWN BUTTER, RICOTTA
SALATA, CHERVIL

BONELESS PORK SPARE RIB - \$23

XD BBQ GLAZE, BLACK EYED PEA
SUCCOTASH

SEARED GOLDEN TILEFISH - \$26

BABY CARROT BROTH, HEAVEN OF THE
WOODS, SCALLION PUREE

HERB ROLLED BEEF TENDERLOIN - \$28

THYME JUS, BRAISED CIPOLLINI,
SCALLOPED POTATO

CRISPY CHICKEN - \$22

HOT HONEY, BABY FINGERLING AND
MOZINA SALAD, BACON LARDONS

ATWOOD BURGER - \$16

CARAMELIZED ONION, GROUYERE,
HOUSE MAPO FRIES,
SESAME BRIOCHE BUN

SIDES

ROASTED CARROTS & PARSNIPS - \$7

FENNEL SLAW, MAPLE SYRUP,
PARSLEY

ATWOOD HAND CUT FRIES - \$7

HOUSE MAYO, XD BBQ

MACARONI AND CHEESE - \$9

SWEET POTATO, CHILE
GARLIC, WHITE CHEDDAR

CHARRED BRUSSELS SPROUTS - \$8

SESAME, HONEY, MISO

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NEW YORK, NY

DESSERTS



CHOCOLATE LAVA CAKE- \$9

ESPRESSO GANACHE, CRÈME ANGLAISE


CHEESECAKE WONTONS- \$7

BLACKBERRY COMPOTE

ICE CREAM COOKIE SANDWICH TRIO- \$7

SELECTION CHANGES DAILY

ATWOOD

KITCHEN  BAR ROOM

NEW YORK, NY

Established 1925 by Art Weisberg

SPECIALTY COCKTAILS

BOLIVIAN AIRMAIL - \$13

LIME, HONEY, BOLIVIAN BRANDY

BOULEVARDIER - \$13

BOURBON, CAMPARI, CARPANO

SUTTER'S MILL - \$13

LEMON, HONEY, PINEAPPLE,
CINNAMON, BOURBON

LAST WORD - \$13

LIME, GREEN CHARTREUSE,
MARASCHINO, GIN

IRISH HOUSE - \$13

CAFE LOUISA, CHOCOLATE
BITTERS, GREEN SPOT IRISH
WHISKEY

GUAPU SOUR - \$12

LEMON, BLANCO TEQUILA, EGG
WHITE, CAYENNE PEPPER

ESSEX - \$14

BENEDICTINE, CARPANO
ANTICA, COGNAC, ANGIOSTURA
BITTERS

LIL' HAVANA - \$14

CARPANO ANTICA, FLOE DE
CAVA 7YR, FERNET

GRAPE COLLINS - \$12

LEMON, GRAPEFRUIT, GIN,
SELTZER

SMOKY MOUNTAIN - \$14

ANGIOSTURA BITTERS,
BENEDICTINE, SMALL BATCH
BOURBON, SAGE WOOD

FRENCH RICKEY - \$14

LIME, GIN, SELTZER, ABSINTHE

EASTSIDE COCKTAIL - \$13

LIME, MINT, CUCUMBERS,
VODKA

BRUNCH

SOUTHERN BREAKFAST - \$13

LEMON, ORANGE, BACON BOURBON, CAVA

CORNER BLOODY MARY - \$13

VODKA, SAKE, HILL TARRAGON, WORCESTER, TOMATO JUICE