

CHARLIE PALMER
at
THE KNICK

LUNCH

SNACK

EAST COAST OYSTERS 24

Delaware Bay, Bluepoint

SCOTCH QUAIL EGGS 16

Popcorn Shoots, Dijon Aioli, Pancetta

LA QUERCIA SALUMI 16

Coppa, Prosciutto, Sopressata, Grain Mustard, Pickled Shallots

YELLOW FIN TUNA TARTAR 18

Yuzu, Lime, Spiced Chili Oil

START

ARUGULA & OAK LEAF 16

Shaved Pear, Sherry Shallot Vinaigrette

GRILLED ROMAINE HEARTS 16

Garlic Breadcrumbs, Shaved Pecorino, Honey Lemon Emulsion

MAINE LOBSTER SALAD TIAN 28

Tomato, Avocado, Winter Citrus

CARROT AND COCONUT SOUP 12

Ginger Oil, Espelette

MAIN

ARCADIA FARM FREE RANGE CHICKEN 26

Wild Winter Mushrooms, Farro, Salsify, Red Wine Poultry Jus

ASPEN RIDGE FLAT IRON STEAK 30

Roasted Winter Roots, Béarnaise

LINE-CAUGHT HALIBUT 30

Savoy Cabbage, Parsnip Purée, Lemon-Chive Butter

HERB GNOCCHI 24

Black Trumpets, Wild Spinach, Pinenuts

THE KNICK BURGER 19

Dry-Aged Custom Blend, Short Rib-Topped, Irish Cheddar, Aureole Brioche

SIMPLY GRILLED

CHICKEN PAILLARD 25

CHARCOALED MINUTE STEAK 28

SALMON FILLET 28

Grilled Vegetables, Cold-Pressed Olive Oil, Meyer Lemon

CHARLIE PALMER
at
THE KNICK

DINNER

SNACK

EAST COAST OYSTERS 24

Delaware Bay, Bluepoint

SCOTCH QUAIL EGGS 16

Popcorn Shoots, Dijon Aioli, Pancetta

LA QUERCIA SALUMI 16

Coppa, Prosciutto, Sopressata, Grain Mustard, Pickled Shallots

YELLOW FIN TUNA TARTAR 18

Yuzu, Lime, Spiced Chili Oil

DUCK CONFIT "NUGGETS" 16

Hoisin Orange Reduction, Crispy Skin, Cherry Radish

START

ARUGULA & OAK LEAF 16

Shaved Pear, Sherry Shallot Vinaigrette

GRILLED ROMAINE HEARTS 16

Garlic Breadcrumbs, Shaved Pecorino, Honey Lemon Emulsion

MAINE LOBSTER SALAD TIAN 28

Tomato, Avocado, Winter Citrus

CARROT AND COCONUT SOUP 12

Ginger Oil, Espelette

MAIN

ARCADIA FARM FREE RANGE CHICKEN 26

Wild Winter Mushrooms, Farro, Salsify, Red Wine Poultry Jus

SNAKE RIVER FARMS RIBEYE 40

Butter Potato, Roasted Winter Roots, Red Wine Jus

LINE-CAUGHT HALIBUT 30

Savoy Cabbage, Parsnip Purée, Lemon-Chive Butter

CALAMARI GNOCCHI 24

Spicy Fire Roasted Tomato Sauce, Calamari, Micro Basil

THE KNICK BURGER 21

Dry-Aged Custom Blend, Short Rib-Topped, Irish Cheddar, Aureole Brioche

FROM CHARLIE PALMER'S TEST KITCHEN

YEARLING PORK HEAD CHEESE 16

Crispy Jowl, Classic Gribiche

--Pairing--

SHINER "BIRTHDAY BEER" 8

Chocolate Stout

SIMPLY GRILLED

CHICKEN PAILLARD 25

CHARCOALED MINUTE STEAK 28

SALMON FILLET 28

Grilled Vegetables, Cold-Pressed Olive Oil,
Meyer Lemon