

## TO SHARE

### BeeR-Battered

#### Vidalia Onions

Housemade buttermilk dressing \$6

### Buffalo Wings

Maytag Blue Cheese Dressing \$7

### Tator Totchos

Cheese sauce, pico de gallo, jalapeno, black beans \$10

### Dip Plate

Hummus, Baba Ghanoush, Tzatziki, Zaatar Bread \$11

### Retro Shrimp Cocktail

Classic cocktail sauce, lemon aioli \$13

### Crispy Fried Pickles

yogurt dill ranch \$5

## BUILD A BURGER (\$8)

Pat LaFrieda

6 oz dry-aged prime Angus Beef burger served with lettuce & tomato on a potato roll - built with your choice of Toppings, Sauce & Cheese

\$2 each

\$1 each

.50c each

Applewood-Smoked Bacon

Turkey Bacon

Fried Egg

Avocado

Onion Rings

Coleslaw

Bufaja Mozzarella

Cheddar

Gruyere

Maytag Bleu

Pepper Jack

American

Fontina

Bourbon-Bacon Jam

Pickled Cabbage

Burgary Relish

Truffle Aioli

Chipotle Ketchup

Buttermilk Dressing

Carolina BBQ Sauce

Garfunkel's Steak Sauce

Yogurt Dill Ranch

Cajabrian Romba

## GREENS (\$9)

### Iceberg Wedge

applewood smoked bacon, onion, pickles, croutons and maytag blue dressing

### Hail Caesar!

romaine hearts, croutons, parmigiano reggiano, classic caesar dressing



# THE BURGARY

67 Clinton Street, NYC

## BURGARS & SANDWICHES

### Lower Eastsider

6 oz Prime burger, pastrami, gruyere, Pickle guys sour, on toasted rye roll with horseradish mustard. \$14

### Free Range Turkey Burger

6 oz FR Turkey, Avocado, Turkey Bacon, Lettuce, Brie, Cranberry ketchup. \$13

### Potato Chip-Crusted Fried Chicken Sandwich

Bread & butter pickles, coleslaw, farmstead cheddar, carolina BBQ sauce \$13

### Meatball Parm Burger

Bufaja Mozzarella, SMT, Cajabrian Chili, Ciabatta \$16

### Black Bean Veggie Burger

mole spices, pico de gallo, pickled cabbage, saffron aioli, seven grain roll \$12

### Great American Burger

Bourbon-Bacon Jam, iceberg lettuce, cured tomato, red onion, clothbound cheddar. \$15

### Sloppy Joe

Black Angus short-rib, potato chips, coleslaw, clothbound cheddar \$16

## SIDES: French Fries (\$4) House Salad Veggies

## BEERS

Draft

Cans / Bottles

Sixpoint

Bronx Pale Ale

U.F.O.

Left Handed Milk Stout

The Burgary Pilsner

## SHAKES (\$8)

il Laboratorio del Gelato

Vanilla

Oreo

Rootbeer Float

Chocolate

Toasted S'mores

## WINEs (\$9)

House sparkling

House Red

House White

(\$11)

## COCKTAILS

Venetian Shandy

Pilsner, Limoncello, Truffle

Easy Money

Vodka, cranberry, pickle juice, pineapple, soda

Daisy Chain

Tequila, cacao nibs, fresh lime, kefir and Beet

Spiced Plum Manhattan

Famous Grouse, Kikkoman plum, Orinoco bitters, Combier Kummel rinse

The Hedge

Hendricks Gin, kaffir lime, Mexican sour cream, cucumber, lemongrass,

Popcorn Sazerac

Rye, Simple, Popcorn bitters

All burgers cooked to medium unless otherwise specified.

Executive Chef: Kenneth Johnson  
Please inform your server of any allergies or dietary restrictions.

20% Gratuity added to parties of 5 or more.