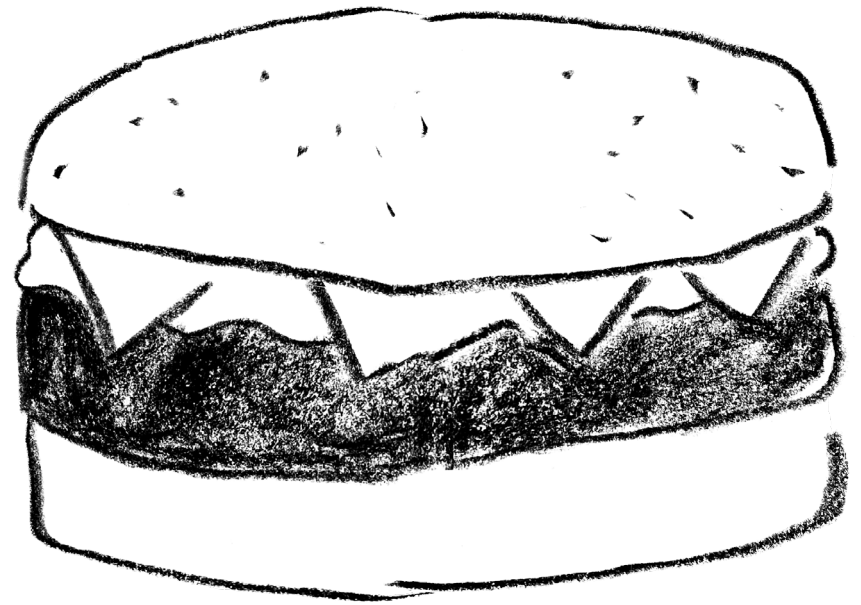


ALVIN CAILAN

New York newcomer Chef Alvin Cailan takes over Chefs Club Counter to promote his cuisine and upcoming NYC eateries. Chef Alvin Cailan is the mastermind of the world famous egg centered restaurant Eggslut in Los Angeles and Las Vegas. Now in SoHo Chef Alvin Cailan has been tapped to head the CCC team and to create a unique dining experience like only he can.

Welcome to the Takeover, enjoy your meal and please let us know what you think.



CHEFS **COUNTER** CLUB

LUNCH

ALVIN CAILAN



Classic Cheeseburger

Beef, Cheese, French Onion Aioli & Potato Bun

10



Supreme

Beef, Cheese, Special Sauce, Lettuce, Onions & Pickles on a Sesame Bun

14



The Big Burger

Beef, Smoked Gouda, Diced Red Onions & Doja Sauce with bun by Pain D' Avignon

14



Emoji

Beef, Cheese, French Onion Aioli, Tomato, Sesame Bun

14



Ebi Burger

Shrimp, Old Bay Seasoning, Butter Lettuce, House Pickles, Spicy Mayo & Potato Bun

16

& FRIENDS



Daniel Humm Burger

Chicken with Truffle, Gruyere & Pickled Shallots

18

Substitutions:



Jean-Georges Burger

Beef, Pepper Jack, Avocado, Crispy Red Onions, & Russian Dressing

14

Portobello Patty +2



George Mendes Burger

Beef, Sao Jorge Cheese, Melted Coriander Onions, Fresh Cilantro, Butter Lettuce & Piri Piri Aioli

14

Keto Style (Lettuce Bun) +3



Belles Hot Chicken

Crispy Chicken Breast, American Cheese, Lettuce, Onion & Belles "Good Good" Sauce

14

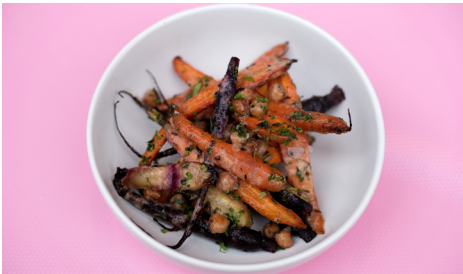
SALADS



Kale Caesar

Chiffonade of Kale, Caesar Dressing, Parmesan Cheese, Bread Crumbs and Fine Herbs

10



Roasted Carrots

Red Wine Vinaigrette, Herbs and Chickpeas

8



Roasted Beets

Whipped goat cheese, Red Wine Vinaigrette, Herbs and Toasted Pumpkin Seeds

8



Grains

Chicken with Truffle, Gruyere, Pickled Shallots

10