

IRVINGTON

LUNCH

..... LOCAL PURVEYORS

BEECHERS CHEESE, New York, NY, BLACKHORSE FARM, Coxsackie, NY, BRADLEY FARM, New Paltz, NY,
BULICH MUSHROOM CO, Catskill, NY, DAVENPORT FARM, Catskill, NY, ECKERTON HILL FARM, Hamburg, PA,
FOSSIL FARMS, Boonton, NJ, GRANDAISY BAKERY, New York, NY, IRVING FARMS, New York, NY,
J.GLEBOCKI FARMS, Goshen, NY, LIQUITERIA, New York, NY, MIGLIORELLI FARMS, Hudson Valley, NY,
MILLPORT DAIRY, Lancaster, PA, SEA TO TABLE, Brooklyn, NY, TWO GUYS FROM WOODBRIDGE, Hamden, CT

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STARTERS

- CROQUETTES \$14
rotisserie chicken, chorizo & romesco
- HUMMUS \$18
seasonal crudité & flatbread
- CRISPY BABY ARTICHOKE \$14
salsa verde & pecorino
- ROASTED MARKET CARROTS \$12
whipped feta & pistachio vinaigrette
- MARINATED BEETS & CURED COHO SALMON \$15
avocado & toasted almonds

SALADS

- FARRO & ROASTED CAULIFLOWER \$17
pickled shallots, golden raisins & mint
- SHAVED ZUCCHINI & AVOCADO \$15
jalapeño, sunflower seeds & lemon
- BLACK KALE CAESAR \$15
ADD CHICKEN +\$8 / SHRIMP OR SALMON +\$10
croutons & parmesan
- COBB \$29
rotisserie chicken, egg, bacon, avocado, blue cheese & meyer lemon vinaigrette
- CHOPPED GREEK \$16
romaine, cured olives, grilled cucumber, chickpeas, feta & oregano vinaigrette

MAINS

- ROTISSERIE CHICKEN SANDWICH \$16
cucumber, avocado, almond aioli & cranberry almond ciabatta
- BERKSHIRE HAM SANDWICH \$17
pickled carrots, whole grain mustard, swiss cheese & pumpernickel
- IRVINGTON BURGER \$19
harissa aioli, crispy onions, beecher's flagship cheddar & potato bun

- GRILLED CHEESE \$16
gruyere, ny cheddar, blistered tomato & filone
- PRESSED PORCHETTA SANDWICH \$17
roasted cucumber hot sauce, provolone & ciabatta
- GRILLED WILD COHO SALMON \$31
spring peas, asparagus & horseradish
- FREE-RANGE CHICKEN \$29
marble potatoes, grilled leeks & gremolata

FLATBREADS

- ROASTED CAULIFLOWER & KALE \$17
pickled red onions & parmesan
- WILD MUSHROOM \$17
roasted garlic & parsley
- ROASTED TOMATO \$16
house-made mozzarella & basil
- PORCHETTA \$18
shaved fennel, arugula & parmesan
- MERGUEZ SAUSAGE \$18
red onions, romesco & ricotta

SIDES \$8

- HAND CUT FRIES
harissa aioli
- ROASTED MUSHROOMS
garlic scapes
- WILTED SPINACH
roasted garlic
- MARBLE POTATOES
charred spring onions & almond aioli

COFFEE

IRVING FARM

- COFFEE \$2.25
- ICED COFFEE \$5
- CAFÉ LATTE \$4
- CAPPUCCINO \$4
- CAFÉ AMERICANO \$3
- ESPRESSO \$3
- EXTRA SHOT \$.75

COLD PRESSED JUICE

LIQUITERIA \$8.75

- BEETS ME
- ALL GREENS WITH APPLE
- GRASSHOPPER
- ALL GREENS
- ROYAL FLUSH
- COCONUT WATER
- MR. G
- KILLER XX

EXECUTIVE CHEF: DAVID NICHOLS

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness.

SPARKLING BY THE GLASS

LA MARCA PROSECCO \$13

Veneto, Italy

DOMAINE CHANDON \$14

California

VEUVE CLICQUOT \$22

Reims, France

MOËT ROSE \$24

Epernay, France

WINE BY THE GLASS

WHITE

HAMPTONS NY BLEND \$14

Channing Daughters, Hamptons, NY

PINOT GRIGIO \$11

Gabbiano, Tuscany, Italy

PECORINO \$12

Saladini Pilastris, Ascoli, Italy

SAUVIGNON BLANC \$13

Whitehaven, New Zealand

SANCERRE \$16

Pascal Jolivet, Loire, France

CHARDONNAY \$15

Sonoma Cutrer, Napa Valley, California

ROSE

WHISPERING ANGEL \$13

Provence, France

RED

MERLOT *ON TAP \$13

Channing Daughters, Hamptons, NY

PINOT NOIR \$15

Lyric by Etude, Napa, California

NEBBIOLO \$12

Nino Negro 'Quadri' Lombardia, Italy

COTES DU RHONE \$11

Chapoutier, Rhone, France

MALBEC \$14

Colores Del Sol, Mendoza, Argentina

CABERNET SAUVIGNON \$15

Bonterra, Mendocino, California

CABERNET SAUVIGNON \$18

Newton 'Red Label' Napa, California

COCKTAILS \$15

CLASSIC

BARREL AGED OLD FASHIONED

Old Forrester Bourbon, Angostura & Orange Bitters, Demerara

GG MANHATTAN

Woodford Reserve, Carpano Antica, Angostura Bitters
* Available for two in a flask \$30

BOTTLED SPARKLING NEGRONI

Bombay Sapphire Gin, Campari, Dolin Rouge Vermouth.
Carbonated & bottled in house.

BOTTLED MOSCOW MULE

Stolichnaya Vodka, fresh ginger juice,
lime, carbonated & bottled in house

GRASSHOPPER

Stoli Vanilla, Crème De Menthe, Creme de Cacao, cream

SWIZZLED MOJITO

Bacardi Superior, fresh lime juice, Angostura &
Peychaud Bitters, mint

LAST WORD

Hendricks Gin, Green Chartreuse, Luxardo Maraschino
Liqueur, fresh lime juice

HOUSE

THE IRVINGTON

Jameson Black Barrel Whiskey, dark rum,
fresh muddled raspberries, Tiki Bitters, nutmeg

LUCY'S DIAMOND

Domaine Chandon Sparkling Wine, Combiar Pamplemousse Rose,
orange blossom water, lemon bitters

STRAMARO NEVER DIES

Belvedere Vodka, Amaro Nonino, fresh muddled strawberries,
lime, half salted rim

SPICY PALOMA

Casamigos Blanco, Thai-Chili Aperol, fresh grapefruit
juice, grapefruit soda

THE WALKING DEAD

Milagro Silver Tequila, Lillet Rose, Combiar, lemon

ELYX CUP

Absolut Elyx Vodka, fresh muddled cucumber & mint,
lime, champagne

END OF PROHIBITION

Cutty Sark Prohibition, Carpano Dry Vermouth, lemon,
house-made Grenadine, orange bitters

THE GIRL NEXT DOOR

Kanon Vodka, Byrrh, fresh muddled blackberries,
fresh lemon juice, mint

BEER ON TAP

IRVINGTON IPA \$7

Elmsford, NY

CAPTAIN LAWRENCE KOLSCH \$7

Elmsford, NY

CONEY ISLAND PILSNER \$7

Brooklyn, NY

BRAVEN WHITE IPA \$7

Brooklyn, NY

AVERY WHITE RASCAL \$7

Boulder, CO

SEASONAL BREW \$7

* Ask your Server for daily specials

BOTTLES • CANS

KELSO PILSNER \$7

Brooklyn, NY

CORONA / CORONA LIGHT \$7

HEINEKEN / HEINEKEN LIGHT \$8

AMSTEL LIGHT \$8

STRONGBOW CIDER \$7

IRVINGTON

DINNER

STARTERS

OYSTERS <i>roasted cucumber hot sauce & mignonette</i>	\$18/\$36
LAMB TARTARE <i>harrisa, radish, egg & kettle chips</i>	\$17
CROQUETTES <i>roisserie chicken, chorizo & romesco</i>	\$14
CHARRED OCTOPUS <i>sweet potato, jalapeño yogurt & beet chimichurri</i>	\$16
HUMMUS <i>seasonal crudité & flatbread</i>	\$18
GRILLED ASPARAGUS <i>poached egg & 'nduja vinaigrette</i>	\$13
BLACK KALE CAESAR <i>croutons & parmesan</i>	\$15
ROASTED RADISHES <i>arugula & citrus crème fraîche</i>	\$12
CRISPY BABY ARTICHOKEs <i>salsa verde & pecorino</i>	\$14
MARINATED BEETS & CURED COHO SALMON <i>avocado & toasted almonds</i>	\$15
ROASTED MARKET CARROTS <i>whipped feta & pistachio vinaigrette</i>	\$12
WILD BOAR & ROASTED GARLIC SAUSAGE <i>marinated roasted peppers</i>	\$15

FLATBREADS

ROASTED CAULIFLOWER & KALE <i>pickled red onions</i>	\$17
WILD MUSHROOM <i>roasted garlic, parmesan & parsley</i>	\$17
BLISTERED TOMATO <i>house-made mozzarella & basil</i>	\$17
PORCHETTA <i>shaved fennel, arugula & parmesan</i>	\$18
MERGUEZ SAUSAGE <i>red onions, romesco & ricotta</i>	\$18

PASTAS

CAVATELLI <i>wild boar bolognese, olives & fennel</i>	\$18
AGNOLOTTI <i>spring peas, tarragon & ricotta</i>	\$16
BUCATINI <i>porchetta, parmesan, black pepper & egg</i>	\$17

ROTISSERIE

FREE-RANGE CHICKEN <i>marble potatoes, grilled leeks & gremolata</i>	\$30/\$60
GLAZED MUSCOVY DUCK <i>scallion crepes, bibb lettuce & baby radish</i>	\$32/\$64
PORCHETTA <i>spring onions & cherry agrodolce</i>	\$30

MAINS

GRILLED WILD COHO SALMON <i>spring peas, asparagus & horseradish</i>	\$31
SEARED SCALLOPS <i>fennel, blood orange & sorrel vinaigrette</i>	\$33
IRVINGTON BURGER <i>harissa aioli, crispy onions & beecher's flagship cheddar</i>	\$19
DUCK CONFIT POTPIE <i>wild mushrooms & black kale</i>	\$30
GRILLED HANGAR STEAK <i>roasted mitake, watercress & black garlic tahini</i>	\$34
MARINATED LAMB <i>flageolet beans, pickled shallots, cured olives & herbs</i>	\$35
ROASTED SNAPPER <i>braised artichokes, leeks & green garlic broth</i>	\$32

SIDES \$8

HAND CUT FRIES <i>harissa aioli</i>
ROASTED MUSHROOMS <i>garlic scapes</i>
WILTED SPINACH <i>roasted garlic</i>
MARBLE POTATOES <i>charred spring onions & almond aioli</i>

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