



# NYC RESTAURANT WEEK SUMMER 2024

Two Course Lunch | \$30



## APPETIZERS (CHOOSE ONE)

### ROASTED RED PEPPER HUMMUS (VV)

everything spice, tahini, red peppers, pita

### HOUSEMADE RICOTTA ON TOAST (V)

grilled ciabatta, lemon, olive oil, black pepper

### VEGAN COCONUT CEVICHE (VV-GF)

lime, peppers, red onion, avocado, coconut, pineapple

## MAINS (CHOOSE ONE)

### GRILLED CHICKEN TACOS (GF)

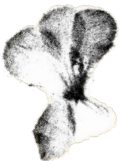
beans, pea shoots, shallots

### GREEN GODDESS SALAD (V-GF)

arugula, celtuce, olives, cucumber, heirloom pepper, red onion, feta cheese

### FRIED EGG SANDWICH

bacon, arugula, havarti cheese, lemon aioli, broccoli mashed potatoes



v - vegetarian | vv - vegan | gf - gluten-free

\*consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness



# NYC RESTAURANT WEEK SUMMER 2024

Three Course Dinner | \$45



## APPETIZERS (CHOOSE ONE)

**ROASTED RED PEPPER HUMMUS (VV)**  
everything spice, tahini, red peppers, pita

**HOUSEMADE RICOTTA ON TOAST (V)**  
grilled ciabatta, lemon, olive oil, black pepper

**VEGAN COCONUT CEVICHE (VV-GF)**  
lime, peppers, red onion, avocado, coconut, pineapple

## MAINS (CHOOSE ONE)

**SUMMER SQUASH PASTA (VV-GF)**  
zucchini noodles, green garlic pistou, patty pan squash

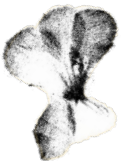
**SURFER'S SALMON POKE BOWL\* (GF)**  
crudo salmon, brown rice, avocado, marinated cucumbers, wakame salad sprouts, habanero ponzu, everything furikake

**CHARRED CHICKEN THIGHS**  
red pepper chimichurri, grilled yellow corn, lemon

## DESSERTS (CHOOSE ONE)

**FRESH BAKED OATMEAL COOKIE**

**ICE CREAM AND SORBET**  
daily selection of three scoops



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