

Lunch

Appetizers

Arugula & Buffalo Mozzarella Salad roasted sweet red & yellow peppers.....	12.00
Braised Artichoke & Fennel Salad marcona almonds, green olives & manchego cheese.....	12.00
Roasted Baby Beet Salad fennel & marcona almonds, sherry vinaigrette.....	12.00
Green Salad cherry tomatoes, grana padano, lemon & extra virgin olive oil.....	9.00
Maytag Blue Cheese & Endive Salad spiced pecans, apples & cider vinaigrette.....	12.00
Rare Seared Tuna sesame noodles & pickled vegetables.....	13.00
Red Wine Braised Octopus Carpaccio hearts of palm & radish salad, jalapeño vinaigrette.....	14.00
Caesar Salad brioche croutons & marinated white anchovies.....	10.00

Entrées

Tribeca Black Angus Burger hand cut fries & sliced tomato.....	15.00
Cuban Sandwich braised shoulder, roast loin, swiss & pickles, celery root slaw.....	15.00
Smoked Turkey Panini farm house cheddar, bacon & lemon tarragon aioli.....	15.00
Grilled Chicken Salad tomatoes, beets, cucumbers & feta, oregano vinaigrette.....	17.00
Sweet Potato Gnocchi fricassée of wild mushrooms, acorn squash & black truffles.....	18.00
Herb Pappardelle braised lamb shank, paprika onions, dates, confit tomatoes & almonds.....	19.00
Herb-Roasted Organic Chicken Breast glazed carrots, snap peas & fingerling potatoes.....	19.00
Drew's Salmon grilled with lemon & thyme, arugula & tuscan white bean salad.....	19.00
Jumbo Lump Crabcake cauliflower, raisin & tomato compote, sautéed spinach.....	20.00
Seared Sea Scallops caramelized cauliflower, chanterelles, asparagus & golden raisins.....	24.00
Grilled Hanger Steak sautéed spinach & roasted mushrooms.....	19.00

On The Side

Buttermilk Onion Rings.....	4.00
Whipped Potatoes.....	5.00
Parsley Roasted Mushrooms.....	7.00
Sautéed Spinach with garlic.....	7.00
Hand Cut Fries.....	5.00
Caramelized Cauliflower.....	7.00

Lunch Prix Fixe \$24.07

Daily Soup.....	
Red Wine Braised Octopus Carpaccio hearts of palm & radish salad, jalapeño vinaigrette.....	
Roasted Baby Beet Salad fennel & marcona almonds, sherry vinaigrette.....	

Appetizers

Sweet Potato Gnocchi fricassée of wild mushrooms, acorn squash & black truffles.....	
Drew's Salmon grilled with lemon & thyme, arugula & tuscan white bean salad.....	
Grilled Chicken Salad tomatoes, beets, cucumbers & feta.....	
Tahitian Vanilla Crème Brûlée.....	
New York Style Cheesecake berry gelée & graham cracker gelato.....	
Tribeca Chocolate Cake.....	

Midday Menu

Served Monday-Friday: 3pm-5pm

Appetizers

Arugula & Buffalo Mozzarella Salad roasted sweet red & yellow peppers.....	13.00
Caesar Salad brioche croutons & marinated white anchovies.....	10.00
Warm Asparagus Salad morels, capellini onions & lardons, fig essence.....	13.00
Rare Seared Tuna sesame noodles & pickled vegetables.....	14.00
Green Salad cherry tomatoes, grana padano, lemon & extra virgin olive oil.....	9.00
Poached Maine Lobster wild asparagus, fingerling potatoes & lobster verjus.....	18.00

Main

Tribeca Black Angus Burger hand cut fries & sliced tomato.....	15.00
Sweet Potato Gnocchi fricassée of wild mushrooms, acorn squash & black truffles.....	21.00
Herb Pappardelle braised lamb shank, paprika onions, dates & almonds.....	22.00
Roasted Red Snapper chanterelle, bacon & swiss chard risotto.....	29.00
Herb Roasted Organic Chicken glazed carrots, snap peas & chicken hash.....	25.00
Grilled Filet of Beef garlic whipped potatoes & sautéed spinach.....	35.00
Dry Aged New York Strip Steak roast mushrooms & blue cheese potato purée.....	[16oz] 39.00

Dinner

Appetizers

Arugula & Buffalo Mozzarella Salad roasted sweet red & yellow peppers & grilled eggplant.....	13.00
Rare Seared Tuna sesame noodles & pickled vegetables.....	14.00
Duck Confit Salad iola rose, sundried cherries & honey yogurt vinaigrette.....	12.00
Green Salad cherry tomatoes, grana padano, lemon & extra virgin olive oil.....	9.00
Charcuterie Plate: speck, veal & mushroom terrine & chicken liver nousee.....	14.00
Poached Maine Lobster wild asparagus, fingerling potatoes & lobster verjus.....	18.00

Braised Short Rib Pierogi roasted mushrooms & whipped horseradish crème fraiche.....	13.00
Roasted Baby Beet Salad fennel & marcona almonds, sherry vinaigrette.....	12.00
Maytag Blue Cheese & Endive Salad spiced pecans, apples & cider vinaigrette.....	12.00
Red Wine Braised Octopus Carpaccio hearts of palm & radish salad, jalapeño vinaigrette.....	13.00
Sautéed Jumbo Lump Crabcake cauliflower, raisin & tomato chutney.....	19.00
Service Of California Estate Osetra Caviar mini potato pancakes & traditional garnishes.....	75.00

Entrées

Sweet Potato Gnocchi fricassée of wild mushrooms, acorn squash & black truffles.....	21.00
Herb Pappardelle braised lamb shank, paprika onions, dates & almonds.....	22.00
Herb Roasted Organic Chicken glazed carrots, snap peas & chicken hash.....	25.00
Pan Roasted Atlantic Salmon prince edward island mussels, fennel & saffron chowder.....	27.00
Grilled Long Island Duck Breast honey carrot purée, oyster mushrooms & bok choy, pomegranate sauce.....	29.00
Moroccan Spiced Day Boat Cod saffron couscous, eggplant purée & pick-olive olive tapenade.....	28.00
Red Wine Braised Short Rib porcini, brussels sprouts & bacon, parsnip purée.....	28.00
Roasted Red Snapper chanterelle, bacon & swiss chard risotto.....	29.00
Seared Sea Scallops caramelized cauliflower, chanterelles, asparagus & golden raisins.....	33.00
Grilled Filet Of Beef garlic whipped potatoes, sautéed spinach & crispy onion rings.....	35.00
Herb Crusted Rack of Colorado Lamb braised shoulder & spring onion spaetzle.....	39.00
Dry Aged New York Strip Steak roast mushrooms & blue cheese potato purée.....	[16oz] 39.00

On The Side

Crispy Onion Rings.....	5.00
Sautéed Spinach with garlic.....	8.00
Cassoulet Of Spring Beans.....	7.00
Brown Butter Peas & Carrots.....	6.00
Whipped Potatoes.....	6.00
Parsley Roasted Mushrooms.....	7.00
Caramelized Cauliflower.....	7.00

Sunday Brunch

Appetizers

Homemade Granola & Yogurt Parfait market berries, lemon & mint.....	10.00
Caesar Salad brioche croutons & marinated white anchovies.....	10.00
Roasted Baby Beet Salad fennel & marcona almonds.....	12.00
Arugula & Buffalo Mozzarella Salad roasted sweet red & yellow peppers.....	12.00
Green Salad cherry tomatoes, grana padano, lemon & extra virgin olive oil.....	9.00

Maytag Blue Cheese & Endive Salad spiced pecans, apples & cider vinaigrette.....	12.00
Chicken Liver Pâté toasted raisin walnut bread.....	8.00
Smoked Scottish Salmon truffled potato egg salad & bagel chip.....	14.00

Entrées

Belgium Waffle strawberry butter & maple syrup.....	13.00
Buttermilk Pancakes lemon vanilla ricotta, market berries & maple syrup.....	14.00
Challah French Toast banana foster & mascarpone.....	13.00
Scrambled Eggs summer vegetables, fingerling potatoes & smoked mozzarella.....	14.00
White Cheddar & Fines Herbes Omelette sliced vine ripened tomatoes & arugula.....	14.00
Poached Eggs country ham, creamed spinach, artichokes & hollandaise.....	17.00
Grilled Chicken Salad tomatoes, beets, cucumbers & feta.....	17.00
Tribeca Black Angus Burger hand cut fries & sliced tomatoes.....	15.00
Cuban Sandwich braised shoulder, roast loin, swiss & pickles, celery root slaw.....	15.00
Smoked Turkey Panini farm house cheddar, bacon & lemon tarragon aioli.....	15.00
Sweet Potato Gnocchi fricassée of wild mushrooms, acorn squash & black truffle.....	18.00
Drew's Salmon grilled w/lemon & thyme, arugula & tuscan white bean salad.....	19.00
Jumbo Lump Crabcake cauliflower, raisin & tomato compote, sautéed spinach.....	20.00

On The Side

Applewood Smoked Bacon.....	4.00
Country Breakfast Sausage.....	4.00
Hand Cut French Fries.....	4.00
Sautéed Spinach with garlic.....	6.00
Whipped Potatoes.....	4.00

Brunch Prix Fixe

Enjoy An Appetizer And An Entrée For \$19. Add A Dessert For \$24.07. Served On Sundays.

Daily Soup.....	
Roasted Baby Beet Salad fennel & marcona almonds, sherry vinaigrette.....	
Homemade Granola & Yogurt Parfait market berries, lemon & mint.....	

Belgium Waffle strawberry butter & maple syrup.....	
White Cheddar & Fines Herbs Omelette vine ripened tomatoes & arugula.....	
Sweet Potato Gnocchi fricassée of wild mushrooms, acorn squash & black truffles.....	
Grilled Chicken Salad tomatoes, beets, cucumbers & feta, oregano vinaigrette.....	

Tahitian Vanilla Crème Brûlée.....	
New York Cheesecake berry gelée & graham cracker gelato.....	

Tribeca Chocolate Cake.....

Dessert

New York Style Cheesecake berry gelée & graham cracker gelato.....	9.00
Tribeca Chocolate Cake.....	9.00
Tahitian Vanilla Crème Brûlée.....	9.00
Market Berry & Lemon Curd Tuiles.....	9.00
Upside Down Pineapple Cake yuzu cream, strawberries & thai basil.....	9.00
Banana Tart malted milk chocolate pecan ice cream.....	9.00
Chocolate Caramel Panna Cotta & 'Peanutella' Sandwich.....	9.00
Homemade Ice Creams & Sorbets.....	9.00
Plate of Cookies.....	8.00
Irish Coffee.....	8.00
House Blended Valrhona Hot Chocolate.....	5.00

Selection Of Artisanal Cheese

Selection Of Four \$14 / Selection Of Six \$20.

Brillat-savarin (Normandy, France) raw cow's milk, triple crème.....	
Chaource (Champagne, France) cow's milk, rich, creamy.....	
La Tur (Piedmont, Italy) cow, sheep & goat's buttery, tangy.....	
Coupoie (Vermont, USA) goat's milk, dense, creamy.....	
Laura Chenel (California, USA) goat's milk, soft, mild.....	
Humboldt Fog (California, USA) goat's milk, herbal, tangy, creamy, washed-rind & intense.....	
Epoisses Beaufort (Burgundy, France) demi-pasteurized cow's milk, creamy, subtly sweet.....	
Ubricco Speciale (Veneto, Italy) cow's milk, crumbly, nutty, firm & hard.....	
Chimay (Belgium) cow's milk, firm, nutty flavor.....	
Monte Enebro (Avila, Spain) goat's milk, supple, grassy, salty.....	
Zamorano (Castilla y León, Spain) sheep's milk, nutty, sharp.....	
Ossau-Iraty (Béarn, France) sheep's milk, nutty & sharp.....	
Iberico (Central Spain) cow, sheep & goat's milk, buttery, herbaceous.....	
Tarentais (Vermont, USA) cow's milk, floral, sweet.....	
Le Marchal (Switzerland) raw cow's milk, smooth, salty, herbaceous.....	
Pecorino Toscano (Tuscany, Italy) sheep's milk, rich, mild, burnt toffee finish.....	
Parmigiano Reggiano (Emilia Romagna, Italy) cow's milk, aged two years, sharp, slightly salty.....	
Roomano (Holland, The Netherlands) cow's milk, aged 3 years, crumbly, caramel tones.....	
La Tommett (Pyrenées, France) raw goat's milk, nutty, grassy.....	
Grafton Vermont Cheddar (USA) raw cow's milk, rich, sharp.....	
Cantalet (Auvergne, France) cow's milk, similar to an english cheddar, subtly sharp blue.....	
Blu Del Monconisio (Piedmont, Italy) cow's milk, dense, pungent, peppery.....	
Stilton (England) cow's milk, creamy, tangy.....	
All Cheese Plates Served With Quince Paste, Fig Jam And Raisin Walnut Bread	