

First Course

Oyster

BARCAT, VIRGINIA 3.
SISTER POINT, WASHINGTON 3.

Small Plates

MARINATED OLIVES, MARCONA ALMOND 6.
PECORINO RISOTTO BALLS, SPICY TOMATO 7.
POLENTA FRITTERS, JALAPEÑO, GOLDEN RAISIN 7.
SALT COD CROQUETTES, PIQUILLO PEPPER, CAPER 9.
CHORIZO SAGE LEAVES, SAFFRON AIOLI 8.
FRIED OYSTERS, CUCUMBER, OLD BAY AIOLI 9

Cheese EACH 4.

HAYSTACK MT. DAIRY HAYSTACK PEAK (GOAT), *Longmont, CO*
COBB HILL ASCUTNEY MT. (RAW COW), *Hartland, VT*
SWEET GRASS DAIRY GREEN HILL (COW), *Thomasville, GA*
TWIN MAPLE FARM HUDSON RED (RAW COW), *Ghent, NY*
PERSILLÉ DE MALZIEU (SHEEP), *Pyrenees, France*

Salumi EACH 10. ASSORTMENT 20.

FINOCCHIETTA
WILD BOAR SOPRESSATA
PROSCIUTTO
BRESAOLA

Craftbar Proudly Features Produce Of These Local Farms:

PAFFENROTH GARDENS, *Warwick, NY*
ECKERTON HILL FARM, *Kutztown, PA*
MIGLIORELLI FARM, *Tivoli, NY*
NORWICH MEADOWS FARM, *Norwich, NY*
MOUNTAIN SWEET BERRY FARM, *Roscoe, NY*
CHERRY LANE FARMS, *Bridgeton, NJ*
SYCAMORE FARMS, *Middletown, NY*
PHILLIPS FARMS, *Milford, NJ*
BERRIED TREASURES, *Roscoe, NY*
STOKES FARM, *Old Tappan, NJ*

Salad

MIXED LETTUCE, PERSIAN CUCUMBER, SHALLOT VINAIGRETTE 9.
BABY BEET, WATERMELON, BURRATA, BASIL 14.
SHAVED FENNEL, HOT CHERRY PEPPER, PECORINO 11.
HEIRLOOM TOMATO, FINES HERBES, AGED BALSAMIC 15.
WAX BEAN, TOMATO CONFIT, NIÇOISE OLIVE,
CRÈME FRAÎCHE, SHALLOT 12.

Appetizer

FIELD MUSHROOM BRUSCHETTA, FONTINA CHEESE 13.
WHITE ANCHOVY BRUSCHETTA, SOFT-COOKED EGG, BRAISED LEEK 9.
DUCK PROSCIUTTO BRUSCHETTA, DUCK EGG,
MIZUNA, ORANGE PURÉE 14.
SPANISH OCTOPUS, CHORIZO, CRANBERRY BEAN,
LEMON GREEK YOGURT 14.
CONFIT BERKSHIRE PORK SHOULDER, TOMATO MOLASSES,
SMOKED PEARL ONION 12.
VEAL SWEETBREADS, PICKLED RAMP, SOUBISE 12.

Charcuterie

RABBIT “MORTADELLA,” SICILIAN PISTACHIO, GOLDEN RAISIN 13.
BEEF TONGUE, HORSERADISH AIOLI 10.
TÊTE DE COCHON, CITRUS MOSTARDA 11.

Greenmarket Sides EACH 9.

FINGERLING POTATO
BOK CHOY
SHISHITO PEPPER

Main Course

Pasta

BEET CASUNZIEI, WILD SPINACH, BROWN BUTTER, POPPY SEED 18.
SWEET CORN AGNOLOTTI, GULF SHRIMP, SUMMER TRUFFLE, PURSLANE 23.
GOAT CHEESE RAVIOLI, BLACK MISSION FIG, HONEYED ONION 22.
BUCATINI, MANILA CLAM, PANCETTA, MUSTARD GREEN,
ROASTED TOMATO 20.

Fish

WILD STRIPED BASS, SPIGARELLO, ROASTED RED PEPPER, BABY LEEK 24.
BRANZINO, RATATOUILLE, PRESERVED LEMON 22.
BOUCHOT MUSSELS, WHITE WINE, GARLIC, PARSLEY 18.
SKATE WING, FINGERLING POTATO, SAUCE GRIBICHE 20.

Meat

BRAISED CHICKEN LEG, CHANTERELLE MUSHROOM, FAVA BEAN 22.
BERKSHIRE PORK THREE WAYS, TOMATILLO, ANSON MILLS POLENTA 25.
BRAISED VEAL BREAST, ROMANO BEAN, SOFFRITO, BASIL 24.
VEAL RICOTTA MEATBALLS 21.
BLACK ANGUS HANGER STEAK, BABY SHIITAKE MUSHROOM,
CIPPOLINI ONION, POTATO PURÉE 25.

Panini

PIQUILLO PEPPER, MOZZARELLA, CHARRED ONION 10.
CORNERED BEEF, CHOUCRUTE, FRENCH RACLETTE 13.
CHICKEN MILANESE, VERMONT CHEDDAR,
ROASTED TOMATO, WILD ARUGULA 13.

CHEF/OWNER: TOM COLICCHIO
CHEF DE CUISINE: LAUREN HIRSCHBERG
GENERAL MANAGER: HAYDEN FELICE
FRIDAY, SEPTEMBER 03, 2010
PRIVATE DINING ROOM AVAILABLE