

K E T C H Y S H U B Y

SNACK

BAKED BREAD (VGT)

seasoned butter, eggplant caponata

DIPS (VGT)

lemon chickpea, eggplant tahini, cucumber yogurt, naan, heirloom carrots

LOCAL WHIPPED RICOTTA (VGT)

charred tomato, pumpkin seed granola, sourdough

HOUSE MADE POTATO CHIPS (GF)

crème fraiche, smoked trout roe, everything bagel spice

STARTERS

BUTTERNUT SQUASH SOUP (GF) (VGT)

goat cheese, hazelnut, saba

ROASTED EGGPLANT (GF) (VGN)

hummus, tahini "yogurt", pomegranate, hazelnuts

LOCAL BURRATA (GF) (VGT)

tiger figs, celery water, sea salt, arbequina olive oil

PEI MUSSELS (GF)

red curry coconut broth, lemongrass, ginger

RAW

BEET TARTARE (GF) (VGN)

avocado, cucumber, quinoa, spiced coconut yogurt, corn tortilla

YELLOWFIN TUNA TARTARE* (GF)

avocado, ginger, soy, sesame, house chips

GREENS

FARM LETTUCES AND SPROUTS (GF) (VGN)

heirloom tomatoes, sunflower seeds, fennel pollen, lemon tahini dressing

KALE CAESAR* (GF)

toasted garlic, parmesan crumbs, boquerones, pecorino

MAINS

11 BRANZINO (GF) 42

salsa verde, lemon, served whole

18 FJORD SALMON* (GF) 39

black lentils, charred gem, bottarga, dill cream

17 RIGATONI VODKA (VGT) 29

tomato, stracciatella, calabrian chili

16 MAITAKE MUSHROOM (VGN) 29

mushroom, coconut dashi, veg, ramen noodle

CHARRED CAULIFLOWER (GF) (VGN) 28

coconut yogurt, pomegranate, sumac, hazelnuts

DELICATA SQUASH (GF) (VGT) 29

wild greens, whipped lemon ricotta, crushed pepitas

17 STEAK FRITES* (GF) 52

prime ny strip, house fries, shallot herb butter

19 BROOME ST BURGER* 27

double 1/4 pounder, cooper cheese, griddled onion, pickle, house sauce

20 PASTURED CHICKEN (GF) 38

smashed potato, broccolini, olive, apricots, raisins, dates

22 KOREAN FRIED CHICKEN SANDO 26

crispy thigh, gochujang aioli, house kimchi pickles, fries

SIDES

18 SPICED CURLY FRIES (GF) (VGN) 10

add truffle cheese (GF) (VGT) +3

23 BROCCOLINI (VGT) 13

garlic crumbs, lemon, pecorino

HEIRLOOM CARROTS (GF) (VGN) 14

spiced coconut yogurt, pistachio

(GF) Gluten Free (VGN) Vegan (VGT) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our fish and seafood are supplied from sustainable and pole-and-line caught sources. When possible, ingredients are natural and organic and supplied by local farms, based on seasonality.