

K E T C H Y S H U B Y

SNACK

BAKED BREAD (VGT)

seasoned butter, eggplant caponata

PICKLED ANCHOVIES (GF)

castelvetrano olive, shallot, smoked chili oil, fennel pollen

CAVIAR & STICKS

smoked mozzarella sticks, kaluga caviar, dashi crema

HOUSE MADE POTATO CHIPS (GF)

crème fraiche, smoked trout roe, everything bagel spice

STARTERS

ROASTED EGGPLANT (GF) (VGN)

tahini "yogurt", pomegranate, hazelnuts

LOCAL STRACCIATELLA (GF) (VGT)

stone fruit, basil water, smoked sea salt

GRILLED OCTOPUS (GF)

smashed potato, chicken chorizo, romesco

RAW

BEET TARTARE (GF) (VGN)

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

YELLOWFIN TUNA TARTARE* (GF)

avocado, ginger, soy, sesame, house chips

HAMACHI CRUDO* (GF)

capers, olives, anchovy oil, bottarga

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

9	WHOLE GRILLED DORADE (GF)	45
	capers, olives, parsley, lemon	
19	CHATHAM COD (GF)	40
	black lentils, smoked gouda, charred gem	
52	RIGATONI (VGT)	31
	vodka sauce, stracciatella, calabrian chilies	
16	SEA URCHIN RISOTTO* (GF)	42
	saffron, lobster stock, lemon zest	
	MAITAKE MUSHROOM (VGN)	30
	mushroom coconut dashi, spring veg, ramen noodle	
	MISO CHARRED CABBAGE (GF) (VGN)	31
	tahini coconut yogurt, fried capers, smoked chili oil	
20	SHORT RIB AU POIVRE (GF)	51
	toasted sorghum, butternut squash, burnt onion, green peppercorn	
21	DUCK A L'ORANGE* (GF)	48
	pekin breast, parsnip, kumquat gastrique, hazelnuts	
28	BROOME ST BURGER*	27
	double 1/4 pounder, cooper cheese, griddled onion, pickle, house sauce	
	KOREAN FRIED CHICKEN SANDO	26
	crispy thigh, gochujang aioli, house kimchi pickles, fries	

VEG / SIDES

20	SPICED CURLY FRIES (GF) (VGN)	11
	<i>add truffle cheese (GF) (VGT)</i>	+3
25	BRUSSEL SPROUTS (GF)	13
	brown butter, beef bacon, saba	
26	HEIRLOOM CARROTS (GF) (VGN)	14
	spiced coconut yogurt, pistachio	

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

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

20 Menu items may contain or come in contact with common food allergens. If you have a food allergy or special dietary requirement, please inform your server.

**An automatic gratuity of 20% will be added for parties of 6 or more guests