

# 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

### CAVIAR & STICKS

smoked mozzarella sticks, kaluga caviar, dashi crema

### HOUSE-MADE POTATO CHIPS (GF)

crème fraiche, smoked trout roe, everything bagel spice

## STARTERS

### SOUP OF THE DAY

### 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

### ROASTED BEET SALAD (GF) (VGT)

greens, sherry vinaigrette, goat cheese cream, walnuts

## MAINS

### BRANZINO (GF) 11 44

salsa verde, charred lemon

### FJORD SALMON\* (GF) 20 39

black lentils, charred gem, bottarga, dill cream

### RIGATONI (VGT) 52 31

vodka sauce, stracciatella, calabrian chilies

### SEA URCHIN RISOTTO\* (GF) 16 42

saffron, lobster stock, lemon zest

### MAITAKE MUSHROOM (VGN) 30 30

mushroom coconut dashi, spring veg, ramen noodle

### CHARRED CAULIFLOWER (GF) (VGN) 17 29

coconut yogurt, pomegranate, sumac, hazelnuts

### SHORT RIB AU POIVRE (GF) 20 51

toasted sorghum, butternut squash, burnt onion, green peppercorn

### STEAK FRITES\* (GF) 21 67

NY strip, house fries, shallot herb butter

### PASTURED CHICKEN (GF) 28 39

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

### BROOME ST BURGER\* 20 27

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

### KOREAN FRIED CHICKEN SANDO 25 26

crispy thigh, gochujang aioli, house kimchi pickles, fries

## VEG / SIDES

### SPICED CURLY FRIES (GF) (VGN) 11

add truffle cheese (GF) (VGT) +3

### BRUSSEL SPROUTS (GF) 18 13

brown butter, beef bacon, saba

### HEIRLOOM CARROTS (GF) (VGN) 20 14

spiced coconut yogurt, pistachio

### BROCCOLINI (VGT) 20 13

garlic crumbs, lemon, pecorino



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

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