

Manuela

LUNCH

SAMPLE

SMALL AND TO SHARE

- Smoked albacore dip with dill and Carolina Gold rice cracker 16
- Sesame bread with cultured butter and smoked trout roe 16
- Cream biscuits with country ham and Steen's butter 16
- Crudités with sikil pak (vg) 13

STARTERS

- Wellfleet oysters with Granny Smith apple vinegar and fig leaf oil* 20
- Coal roasted oysters with Jimmy Nardello butter 20
- Long Island fluke crudo with pickled pepper and mint* 24
- Farm lettuces with aged red wine vinegar radish (vg) 16
- Steak tartare with Calabrian chili vinaigrette and garlic toast* 26
- Chicories with pear, pistachios and von Trapp blue cheese (v) 23
- Roasted beets with whipped feta and chermoula (v) 17

MAIN COURSES

- Red kuri squash with stracciatella and urfa oil (v) 26
- Puglia lentils with coriander carrots and poached egg (v) 28
- Roasted oyster mushroom with charred leek and lemon (v) 35
- Montauk royal red shrimp with bacon and gold rice grits 35
- Grilled swordfish with sumac and guindilla peppers 40
- Flat iron steak with pickled peppers and onion 36
- Snowdance Farm half chicken with Chile de Arbol, white bbq sauce and lemon 42

FOR THE TABLE

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| Butterball potatoes with
dill onions and crème
fraiche (v)
14 | Roasted cauliflower
with date vinegar and
almond (vg)
15 | Grilled Caraflex cabbage
with bottarga and
breadcrumbs
16 | Salt roasted sunchokes
with ricotta
and celery (v)
15 |
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LEARN MORE
ABOUT THE ART

TO HELP US SUPPORT PROJECT EATS, LET US KNOW IF YOU WOULD LIKE TO
ADD A VOLUNTARY DONATION OF \$1 TO YOUR BILL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, OUR
DISHERS ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS