

Manuela

BRUNCH

SAMPLE

SMALL AND TO SHARE

- Sesame bread with cultured butter and smoked trout roe 16
- Cream biscuits with house jam and Steen's butter 16
- Crudités with preserved lemon tahini (vg) 13
- Sugar doughnuts with passion fruit curd 16

STARTERS

- Wellfleet oysters with Granny Smith apple vinegar and mint oil 20
- Long Island fluke crudo with pickled mandarinquat and mint* 24
- Farm lettuces with aged red wine vinegar and radish (vg) 16
- Steak tartare with Calabrian chili vinaigrette and garlic toast 26
- Chicories with blood orange, pistachio and Von Trapp blue cheese (v) 22
- Roasted beets with whipped feta and chermoula (v) 17

MAIN COURSES

- Fried hake sandwich with marinated cabbage and hot sauce 26
- Puglia lentils with coriander carrots and poached egg (v) 28
- Wild mushroom toast with scrambled eggs and crème fraiche (v) 31
- Montauk royal red shrimp with bacon and gold rice grits 35
- Grilled swordfish with sumac and guindilla peppers 40
- Cast iron cornbread with bacon and smoked maple 26
- Flat iron steak with pickled peppers and eggs 36
- Duck confit hash with potatoes, green chili and egg 32

FOR THE TABLE

Butterball potatoes with
dill onions and crème
fraiche (v)
16

Rainbow carrots, salsa
verde and hazelnuts
dukkah
16

Grilled Caraflex cabbage
with bottarga and
breadcrumbs
16

Winter squash with
Mimolette and cashew
crumble (v)
16



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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