

THE GREENWICH

TO START

FRESH BREAD & BUTTER — 7

oat-maple country loaf, whipped turmeric butter
add whipped ricotta +4

HAWAYEJ-SPICED LAMB MEATBALLS — 20

whipped feta, salsa verde

MARINATED OLIVES & FONTINA — 8

castelvetrano, kalamata, olive oil, herbs

STRACCIATELLA — 12

bread crackers, black pepper

ELEVATION COUNTRY HAM — 15

thinly sliced with pickled pineapple & pink
peppercorn sabayon

KING MTN CATTLE WAGYU CARPACCIO — 28

black garlic aioli, roasted sesame, pickled turnip

GEM SALAD — 18

green goddess, grana padano, croutons, balsamic

'SIMPLE' SALAD — 17

morita chile vinaigrette, fresh herbs

SALT-CRUSTED BEETS — 15

cranberry-shallot vin, lime, pistachios

CRISPY COLORADO KALE — 10

honey-serrano vinegar

PIZZAS

ALL PIZZAS 12" / 6 SLICES

MARGHERITA — 20

fresh mozzarella, tomato sauce, basil

WHITE — 22

smoked mozzarella, provolone, gouda, ricotta,
housemade hot sauce

PESTO & BURRATA — 25

squash, pepita, scape, fontina

ROASTED MUSHROOM — 24

mushroom conserva, crescenza, gouda

BACON & SPINACH — 26

blackened spinach, feta, grana padano

LOX & CREAM CHEESE — 26

smoked salmon, sesame seed, cucumber

ADD-ONS:

PEPPERONI — 5

GREEN GODDESS — 4

GRANA PADANO — 4

HOUSEMADE HOT SAUCE — 3

MAINS - VEG

ROASTED JIDORI FARM HALF CHICKEN — 39

crushed English peas, whipped ricotta, dukkah,
pea shoots

BAKED SALMON — 36

za'atar breadcrumb, creamed spinach,
pickled pearl onions

'ORZOTTO' — 29

squash, poached egg, Jacob's oyster
mushrooms, kale, grana padano

BRAISED CENTENNIAL CUTS SHORT RIBS — 48

stewed Anasazi beans, harissa, whipped crema,
radish

SIDES:

CHARRED TURNIPS — 15

honey labneh, salsa negra, parsley

ROASTED BROCCOLINI — 16

seasoned ricotta, paprika, fresh herbs

THRICE-COOKED POTATOES — 15

almond romesco, garlic, chives

SWEETS

THE GREENWICH CHEESECAKE — 12

graham cracker crust, EVOO, sea salt

CHOCOLATE CRUNCH BAR — 14

roasted almond, ganache, feuilletine

CARROT TRES LECHES CAKE — 17

strawberry jam, cream cheese mousse, coconut

CHOCOLATE CHIP COOKIES — 6

valrhona chocolate, served three to a plate (vegan)

Menu by Executive Chef Luke Miller

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please disclose all food allergies to your server, as not all ingredients are listed on menu.

A 20% service charge is included and split among all hourly staff. Additional tip may be left at your discretion.



COCKTAILS

THE SOCIALITE — 14

// *tart, light, herbaceous*

Family Jones vodka, pomegranate, blackberry basil, lime, Chateau Aloe Liqueur

INSOMNIAC CITY — 16

// *deep, rich, potent*

Four Roses bacon-washed bourbon, sweet vermouth, Cynar, Luxardo, walnut bitters

JAMAICA BOUND F TRAIN — 15

// *tropical, round, daquiri*

Cruzan dark rum, pineapple, Giffard Banane, honey, lime

ATTABOY — 17

// *spiritous, smooth, milk punch*

Four Roses bourbon, Aperol, Amaro Nonino, lemon

ALPHABET CITY — 16

// *smoky, bold, tart*

Bozal mezcal, Giffard Abricot, lemon, chili, acid phosphate

CORNELIA STREET — 17

// *light, refreshing, bitter*

Family Jones gin, grapefruit, Lillet Blanc, St. Germain, bubbles

ISLANDER — 16

// *spicy, vanilla, bright*

Campo Bravo tequila blanco, pineapple, habanero, Licor 43, Li Hing Mui, agave

THE JIM BAILEY — 15

// *dry, stiff, long*

Family Jones gin or vodka, dry vermouth, olive brine
Sub Grey Goose +4 or Bombay Sapphire + 3

'FLUFF CAME TO NEW YORK' — 15

// *nutty, fluffy, soft*

Tanqueray Rangpur, Fernet Branca, lime, orgeat, almond milk

NO SLEEP 'TILL BROOKLYN — 18

// *bold, balanced, coffee-forward*

Family Jones vodka, Grand Brulot Coffee Liqueur, Forthave Coffee Liqueur, cold brew
(for a twist sub reposado tequila)

SANS BOOZE

SHEEP MEADOW — 8

DHOS orange, grapefruit, ginger beer

SPRING ON THE HUDSON — 8

blackberry basil, soda, lime

COKE, DIET COKE, SPRITE — 4

ICED TEA — 5

WINE BY THE GLASS

BUBBLES

Crémant de Vouvray, Chateau Moncontour,

NV, Loire Valley, France14

WHITE

Sauv Blanc/Chardonnay, Cheverny,

Domaine du Salvard, 2022, Loire Valley, FR.15

Arneis, 'Bricco delle Ciliegie',

Giovanni Almondo, 2021, Piedmonte, IT 16

Albariño, Xión, 2022, Rías Baixas, Spain15

ROSÉ, ORANGE & SKIN CONTACT

Rosé of Grenache, Enviar, Kaerskov Vineyard,

2022, Santa Barbara, CA17

RED

'Post Flirtation Red', Martha Stoumen,

2022, Central Coast, CA17

Pinot Noir, Ransom Private Selection,

2016, Willamette Valley, Oregon. 19

Baga, 'Dinamico', Filipa Pato,

2021, Bairrada D.O.C., Portugal.14

Etna Rosso, Monteleone,

2020, Sicily, Italy 18

Tempranillo Crianza, 'Seis' Luberri,

2019, Rioja, Spain. 17

BEER

Sparks Fly Juicy IPA, Ratio, Colorado — 6

Hazy IPA, Outer Range, Colorado (16 oz) — 9

Dead Guy Pilsner, Rogue Ales, Oregon — 6

Mondoor Dunkel, Wibby, Colorado — 6

Hennepin Farmhouse Ale, Ommegang, New York — 8

Damm Daura Lager, Estrella, Spain (Gluten Free) — 6

Rotating Cider — MP

Seasonal Beer Selection — MP

