

## appetizers

soup of the day	10
black bean soup	10
mixed greens salad	13
small caesar salad	14
guacamole	16
endive, corn tortilla chips	
classic escargot	16
herb butter, country bread	
pan-roasted jumbo lump crab cake	16
coleslaw, tartar sauce	
steak tartare	(entrée: 30) 19
toast points, arugula	
kale and apple salad*	14
kale, honey crisp apple, jicama, pomegranate, pecans, cider vinaigrette, goat cheese	
buffalo wings	14

## sandwiches

hamburger	17
french fries	
cheese and bacon +1 each	
free-range cajun chicken	17
onions, cajun mayonnaise, house-made garlic potato chips	
new england lobster and crab roll	25
house-made garlic potato chips	

## main salads

caesar salad	18
with chicken +3	
la scala salad	19
iceberg lettuce, chickpeas, red pepper, diced salami and provolone	
free-range chicken salad*	20
tabouleh, tomato, cucumber, onion, black olives, parsley, red wine vinaigrette, feta cheese	

served before 3pm and after 8pm

brisket sandwich	17
swiss cheese, horseradish mustard, sautéed onions, au jus, coleslaw, house-made potato chips	
tostada	17
chorizo, cheddar, kidney beans, fried egg	
omelette	17
cajun andouille sausage, cheddar, side watercress, home fries, english muffin	
house-cured salmon & scrambled eggs	18
watercress, english muffin	

## entrées

new york strip steak	37
french fries, red wine reduction	
calf's liver	26
demi-glace, mashed potatoes, spinach bacon and onions +1 each	
meatloaf	21
mashed potatoes, gravy, spinach	
grilled free-range chicken	26
mashed potatoes	
thai vegetarian stew*	20
zucchini, mushroom, scallion, peanuts, coconut milk, tofu, brown rice	
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pan-roasted sea scallops	30
delicata squash-pear purée, frisee, pomegranate	
yankee pot roast	27
baby carrots, bacon, pearl onions, mashed potato	
pan-roasted salmon	30
eggplant caponata, balsamic reduction	
house-made orecchiette	21
oxtail ragout, parmesan	

## sides

one 10 / two 16 / three 21

french fries	sautéed spinach
mashed potatoes	roasted cauliflower
roasted brussels sprouts	

## desserts

hot fudge pudding cake*	12	banana cream pie	11
warm apple crumb pie	11	chocolate chip cookies	11
fresh fruit	11	ice cream	9
pumpkin cheesecake*	11		

\* - contains nuts

1 check & 3 credit cards per table only

A 20% Service charge is applied to parties of 5 or more

# wine

house	pinot grigio rocca bianca, italy, 2016	¼ liter 13	½ liter 23	full 37
	primitivo le sciare, italy, 2015	13	23	37
sparkling	prosecco trecase, italy, n.v.	glass: 12		
white	pinot bianco weissburgunder, italy, 2015	14		
	riesling dr. burklin-wolf, germany, 2012	15		
	chardonnay starmont, california, 2014	16		
	sancerre domaine andre neveu, france, 2016	16		
rosé	grenache/cabernet sauvignon domaine montrose, france, 2016	15		
red	malbec kipu, argentina, 2015	14		
	pinot noir montinore, oregon, 2015	14		
	mourvedre/petite sirah eaten by bears, new york, 2015	16		
	cabernet sauvignon disruption, washington, 2014	16		
	bordeaux chateau de mille anges, france, 2012	16		

# beer

<b>draft</b>	9	<b>ale</b>		<b>lager</b>	
krombacher (pilsner)		bronx brewery pale	12 oz can 9	einbecker non-alcoholic	7
brooklyn (lager)		21st amendment		heineken	8
bronx banner (golden ale)		“blood orange i.p.a.”	12 oz can 9	amstel light	8
fat tire (amber ale)		bell’s amber	9	negra modelo	8
212 brewing flatiron (pale ale)		brooklyn sorachi ace	9	pacifico	8
victory hop devil (nitro i.p.a.)		paulaner hefewiezen	9	pilsner urquell	8
bell’s two hearted (i.p.a)		boulevard tank 7 saison	10		
guinness (stout)		firestone easy jack session i.p.a.	10	<b>fruit/lambic</b>	
		ithaca apricot wheat	10	bad seed dry cider	9
		ommegang abbey dubbel	10	original sin cider	9
		sam smith nut brown	12	austin eastcider honey cider	9
		sam smith oatmeal stout	12	lindemans pêche lambic	12
		chimay blue	13		
		duvel	13		