

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	
endive and watercress salad*	14
walnuts, roquefort, walnut vinaigrette	
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
israeli couscous, honey crisp apple,	
pecans, dried cranberries, goat cheese,	
apple cider vinaigrette	

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
cheddar, french beans, side arugula,	
home fries, english muffin	
house-cured salmon & scrambled eggs	18
arugula, 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
quinoa salad, beurre blanc	
pork tenderloin	27
bacon-wrapped roast pork, marsala-fig sauce,	
baby carrots	
pan-roasted salmon	29
eggplant purée, roasted cauliflower	
house-made rigatoni	21
sweet italian sausage ragout, cream, 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
pecan pie*	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	white: pinot grigio	¼ liter	½ liter	full
	rocca bianca, italy, 2016	13	23	37
	red: primitivo			
	le sciare, italy, 2015	13	23	37
sparkling	prosecco			
	trecase, italy, n.v.	<i>glass: 12</i>		
white	pinot bianco			
	alois lageder, italy, 2016	14		
	riesling			
	dr. burklin-wolf, germany, 2016	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, 2016	14		
	pinot noir			
	montinore, oregon, 2015	14		
	cabernet sauvignon			
	disruption, washington, 2015	16		
	bordeaux			
	chateau de mille anges, france, 2012	16		

beer

draft	9	ale		lager	
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 hefeweizen	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	fruit/lambic	
		ithaca apricot wheat	10	bad seed dry cider	9
		ommegang abbey dubbel	10	austin easteider honey cider	9
		sam smith nut brown	12	lindemans pêche lambic	12
		sam smith oatmeal stout	12		
		duvel	13		