NOLITA, NYC

THE WOOLY

DINNER

ALMONDS $8
glazed with agave, thyme-salt

MARINATED OLIVES $9
fennel pollen, orange, aleppo

MARINATED GIGANTE BEANS $9

EVERYTHING PICKLES $7
everything seasoning, shaved horseradish

DEVILED EGG 'COINS' (3) $13

FRENCH FRIES $11

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LOCAL CHEESE PLATE $24
goat, sheep, cow, fig jam, baguette

CHARCUTERIE PLATE $18
speck, cornichon, baguette

SMOKED TROUT DIP $19
crackers & endives

ROASTED RED PEPPER & WALNUT DIP $17
crackers & endives

GARLIC SHRIMP $19
charbroiled, calabrian butter, lemon, baguette

FRIED ZUCCHINI CHIPS $17
lemon zest & aioli

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ADD VADOUVAN CHICKEN SALAD $12 · SHRIMP $16 · STEAK $18

BUTTER LETTUCE SALAD $19
radish, lemon sumac vinaigrette

KALE CAESAR SALAD $18
parmesan, croutons

OYSTERS . . . . $22 (6) / $37 (12)
east coast, house mignonette, horseradish, lemon

MAINS

THE 'PRIVATE' BURGER $27
dry-aged beef, muenster, iceberg remoulade, fries

PESTO FUSILLI $23

STEAK FRITES $38
peppercorn sauce

BRANZINO $27
pan-roasted, pickled fennel salad

COQ AU VIN ROAST CHICKEN $27
lardons, potatoes, cipollini onions, red wine sauce

SWEET

CHOCOLATE CHIP COOKIE $7
MAKE IT À LA MODE +$7

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