

Share Plate Starters

TRUFFLE FRIES	13
white truffle oil, pecorino romano, chives	
PITA & ARTICHOKE DIP	17
buttermilk naan, maldon salt, artichoke yogurt	
CHEESE BOARD	17
chef's choice cheeses, crackers, tomato jam, rosemary	
PORK BELLY TACOS	19
pork belly, gochujang glaze, corn tortilla, avocado jalapeno cream, pickled red onion, pineapple, queso fresco	
ROASTED PEAR SALAD	20
roasted pear, frisse, red endive, hazelnut vinaigrette, gorgonzola, pomegranate seeds	
CAESAR SALAD	20
romaine lettuce, crispy prosciutto, parmesan cheese, garlic croutons, urfa	
STEAK TARTARE	20
cornichons, capers, shallots, crostini, chives, quail eggs	
BRAISED SHORT RIB BUNS	24
bao buns, pickled chillies, scallion, pickled cucumber	



Mains

WILD MUSHROOM PASTA	20
casarecce pasta, pecorino romano, truffle oil, urfa chili	
CAULIFLOWER STEAK	22
sultan raisin gremolata, coconut yogurt, pistachio dukkah	
SMASHED BACON BURGER	24
bacon, american cheese, tomato jam, pickled cucumber, special sauce, french fries	
DUCK FAT CONFIT CHICKEN	28
free-range chicken quarter, pea velouté, zucchini strings, english peas, micro greens	
PAN-SEARED BRANZINO	31
garlic israeli couscous, sofrito sauce, tomatillo salsa, micro greens	
NEW YORK STRIP STEAK	35
au poivre sauce, charred spring onion, sautéed mushroom	



vegan



gluten free



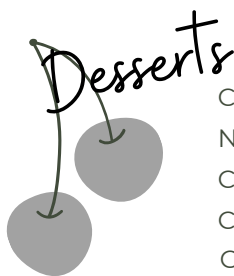
Flatbreads

MARGHERITA	13
marinara sauce, mozzarella, basil	
PUTTANESCA	15
olives, capers, red onion, tomato, feta, arugula	
ITALIANA	16
pepperoni, italian sausage, bacon	
ARTICHOKE RICOTTA	18
prosciutto, artichoke, arugula, whipped ricotta, white honey	



Sides

CRISPY BRUSSELS SPROUTS	11
HEIRLOOM CARROTS	12
BLISTERED SHISHITOS	12
BROCCOLINI WITH CANNELLINI BEANS	12



Desserts

CREME BRULEÉ 	9
NY STYLE CHEESECAKE 	10
CHOCOLATE BUNDINO	10
CHOCOLATE S'MORES CAKE	11
CHEESE BOARD	17



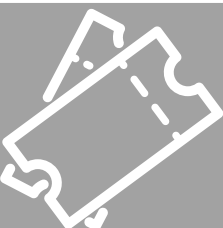
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