



SNACK & SHARE

Marinated Olives ^{GF, V}	\$6
Deviled Eggs (3) ^{GF} chicharrón, pickled jalapeño	\$9
Croquettes (2) paprika aioli; choice of chorizo or spinach & cheese	\$10
Shishito Peppers ^{GF, V} blistered shishitos, citrus	\$13
Salt Cod Fritters fried fresh salt cod, housemade tartar sauce	\$14
Garlic Shrimp Skewers (2) ^{GF} garlic, citrus	\$11
Roasted Cauliflower ^{GF*, V} panko-gremolata, garlic, citrus	\$12
Homemade NY Style Pretzels (2) dijon mustard, cheese sauce	\$11
Chicken Liver Mousse ^{GF*} apple compote, balsamic drizzle, toasted Sullivan St. Bakery bread	\$14
Mini Tacos (5) ^{GF} braised pork, salsa verde, pickled onions, cotija cheese, crema, corn tortilla	\$17
Ricotta Crostini ^{GF*} housemade ricotta, toasted Sullivan St. Bakery bread	\$14
Portobello Fries portobello mushrooms, parmesan, lemon aioli	\$14
Burrata ^{GF*, VG*} bacon-bourbon jam, toasted Sullivan St. Bakery bread	\$16
Spiced Lamb Skewers (2) ^{GF} mint-yogurt sauce	\$16
Seared Flank Steak* ^{GF} salsa verde, herb roasted fingerling potatoes	\$22

SOUP, SALADS & SANDWICHES

Turmeric Chickpea Stew	\$16
heirloom chickpeas, turmeric, coconut milk, kale, crema, side of toasted Sullivan St. Bakery bread	
Heirloom Beet Salad ^{GF, V*}	\$13
roasted heirloom beets, arugula, oranges, carrots, walnuts, goat cheese, tarragon-lime dressing <i>add chicken or garlic shrimp +\$7</i>	
Caesar Salad * ^{GF*}	\$13
romaine lettuce, parmesan, croutons, caesar dressing <i>add chicken or garlic shrimp +\$7</i>	
Roasted Tofu Banh Mi ^V	\$14
tofu, pickled carrots & jalapeños, cilantro, vegan sriracha aioli on Sullivan St. Bakery Strecci	
Duck Banh Mi	\$15
duck breast, duck liver mousse, pickled carrots, cilantro, sriracha aioli on Sullivan St. Bakery Strecci	

SWEETS

Housemade Ice Cream Sandwich	\$10
daily selection of ice cream, chocolate cake	
Fresh Baked Cookies (3)	\$10
chocolate chip, side of milk to dip (please allow 10-15 minutes to bake)	
Graham Cracker S'mores (3)	\$11
housemade cinnamon graham cracker, marshmallow fluff, chocolate drizzle	

dot's

515 W 52nd St, New York, NY 10019

Dot's, our new cafe located just
across the street, is now open!

@dotscafenyc

Swing by for coffee, breakfast, lunch and more!

Monday-Friday (7:30AM - 6:00PM)

Saturday-Sunday (8:00AM - 5:00PM)

* Consuming raw or undercooked meats, poultry, seafood/shellfish, or eggs may increase your risk of food borne illness.

GF - gluten free **GF*** - can be made gluten free **V** - vegan **V*** - can be made vegan **VG*** - can be made vegetarian



CHEESE & CHARCUTERIE

Each of our cheeses is served alongside a unique garnish.
Meats are served with a side of house-pickled green beans & whole grain mustard.
All cheese & charcuterie slates come with fresh Sullivan St. Bakery bread.
Gluten-free crackers are available upon request.

Each | \$9

Slate of 3 | \$24

Slate of 6 | \$44

Mix and match to build your own slate, or ask for the Chef's Selection.

CHEESE

bloomy

Fromager D'Affinois

past. cow | Ain, France
mild, creamy & unctuous

Lumberjack Bucheron

past. goat | Old Chatham Creamery, New York
dense with lemony tang

Rush Creek Reserve

raw cow | Uplands Cheese Company, Wisconsin
creamy, soft, woodsy

semi-firm

Marieke Young Gouda

raw cow | Penterman Farm, Wisconsin
creamy, buttery

1841 Havarti

raw cow | Calkins Creamery, Pennsylvania
light and mild with a touch of tang

Murray's Original 80:10:10

past. cow, sheep & goat | Old Chatham Creamery, New York
buttery, bready

firm

Piave Vecchio

past. cow | Veneto, Italy
akin to a Parmesan but with bright, tropical notes

Bianco Sardo

past. sheep | Italy
earthy, woodsy, grassy

Cave Aged Gruyère

raw. cow | Switzerland
smooth, creamy, nutty

blue

Great Hill Blue

raw cow | Great Hill Dairy, Massachusetts
fresh, creamy and tangy

CHARCUTERIE

Dodge City Salame

dry-cured pork | Smoking Goose, Indiana

Mortadella

dry-cured pork | Olympia Provisions, Washington
**contains pistachios*

Prosciutto di Parma

dry-cured pork | Leporati, Italy

Tipsy Cow

dry-cured beef | Red Bear, Illinois

Pairing Tip: drink sparkling wine
with your cheeses! The bubbles act
as a natural palate refresher,
especially with rich, creamy cheeses.



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