

ESSEX

SUMMER RESTAURANT WEEK DINNER

July 21st -September 1st | Including Saturday & Sunday

\$45 Three-Course Dinner

STARTERS

Yellowtail Crudo Watermelon | Toasted Almonds | Calabrian Chili | Fresh Herbs* **gf nuts**

Campari Tomato & Cucumber Salad Gem Lettuce | Roasted Red Peppers | Pickled Onions | Feta-Herb Yogurt **gf v**

Seared Diver Scallops Marinated Tomatoes | Crispy Olive Crumble | Eggplant Purée **gf**

Roasted Baby Heirloom Carrots Sunflower Seed Hummus | Harissa Dressing | Arugula | Mint **gf vegan sesame**

Essex Kofta Meatballs Chef's Blend of Lamb & Beef | Red Wine-Fig Sauce | Leeks | Saffron Yogurt

Chilled Gazpacho Sunflower Seeds | Fresh Herbs | Dill Oil | Garlic Croutons **vegan**

MAINS

Pan Seared Branzino Zucchini & Herb Salad | Golden Raisins | Grilled Lemon | EV00 **gf**

Grilled Angus NY Strip Steak* (add \$10) Crispy Truffled Fingerling Potatoes | Chimichurri **gf**

French-Cut Organic Chicken Breast Roasted Peaches | Summer Corn | Zucchini | Lemon | Mint **gf**

Grilled Eggplant Tomato Braised Chickpeas | Roasted Red Peppers | Tahini | Fennel **gf vegan sesame**

Slow-Braised Lamb Shank (add \$5) Spinach & Tomato Orzo

32oz Dry-Aged Bone-In Ribeye for Two* (add \$25 per guest, two guest minimum) Crispy Truffled Fingerlings **gf**

DESSERTS

Chocolate Olive Oil Cake Fresh Berries | Chantilly Cream **gf v almond flour**

Pineapple Ravani Semolina Cake Soaked in Pineapple Syrup **v**

Tahini Buttermilk Panna Cotta Roasted Peach Compote | Chocolate Crumble **gf v sesame**

Daily Sorbets fresh berries **gf vegan**



NYC 400th Anniversary Cocktail

Great Jones Rye Applewood-Smoked Old Fashioned \$16.25

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ESSEX

RESTAURANT WEEK BRUNCH

July 21st – September 1st | Saturdays & Sundays

Two-Course Brunch \$30

STARTERS

Manchego Macaroni & Cheese v add Chorizo \$5 | Make it Truffle \$5

Homemade Granola Parfait Greek Yogurt | Fresh Berries v nuts

Campari Tomato & Cucumber Salad Gem Lettuce | Roasted Red Peppers | Pickled Onions | Feta-Herb Yogurt gf v

Cast-Iron Skillet Baked Pancake Blueberry Compote | Maple Syrup v

Crispy Shrimp Wontons Scallions | Lardo | Chili-Mango Sauce

Chilled Gazpacho Sunflower Seeds | Fresh Herbs | Dill Oil | Garlic Croutons vegan

Hummus & Feta Flatbread Zucchini Salad | Dried Olives | Herbs | EV00 v

MAINS

Shakshuka Three Eggs Baked in Spiced Tomato & Pepper Sauce | Feta Cheese | Grilled Herb Baguette* v

Oatmeal-Crusted Challah French Toast Caramelized Apples | Chocolate Chips | Whipped Mascarpone Cream Cheese

Angus NY Strip Steak & Eggs (add \$5) Spicy Ranchero Sauce | Home Fries | Greens* gf

Artisanal Burrata with House Cured Salmon Gravlax Salmon Caviar | Radish Sprouts | Sourdough Bread*

LES BEC Poached Eggs | Slab Bacon | Mornay Sauce | Everything Seasoning | Toasted Baguette | Home Fries* gf

Buttermilk Fried Chicken Sandwich Hand-Cut Fries | House-Made Pickles | Secret Sauce

Chilaquiles Pasture-Raised Eggs | Fresh Tortilla Crisps | Queso Fresco | Tomatillo Salsa
Avocado | Black Beans | Crema | Pico de Gallo* gf v (add Spicy Chorizo 5)

SIDES \$6.95

Thick-Cut Bacon | Turkey Bacon | Fresh Fruit | Home Fries | La Frieda Breakfast Sausage | Hand-Cut Fries

Tempeh Vegan Bacon | Cheese Scramble | House-Smoked Ham | Chicken-Apple Sausage

BOTTOMLESS BRUNCH COCKTAILS

Parties of 1 to 7 Guests

90 Minutes Bottomless Mimosas,
Bloody Marys, Aperol Spritzes, Screwdrivers
& Narraganset Draft Beers \$20

Parties of 8 or More Guests

Two Hours Bottomless Mimosas,
Bloody Marys, Aperol Spritzes, Screwdrivers
& Narraganset Draft Beers \$30

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