

SHARE

<p>SEAFOOD PLATTER*</p> <p><i>Island Creek Oysters & Caviar*</i></p> <p><i>Topneck Clams & Meyer Lemon*</i></p> <p><i>Shrimp & Kohlrabi</i></p> <p><i>Fluke & Cucumber*</i></p> <p>62</p>	<p>CHEESE & CRACKERS</p> <p><i>Pipe Dreams Buche</i></p> <p><i>Benton’s Country Ham</i></p> <p><i>Market Pickles</i></p> <p><i>Strawberry Rhubarb Jam</i></p> <p>28</p>
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STARTERS

<p>ROASTED WHITE SWEET POTATO</p> <p><i>Sesame, Yogurt, Honey</i></p>	<p>CHILLED PEA SOUP</p> <p><i>Snow Peas, Turnips, Crème Fraîche</i></p>
<p>CITRUS CURED CHAR*</p> <p><i>Broccolini, Meyer Lemon, Radish</i></p>	<p>BEEF CARPACCIO*</p> <p><i>Broccoli Rabe, Anchovy, Grana Padano</i></p>
<p>SPRING PEA LUMACHE</p> <p><i>Snap Peas, Spring Onion, Black Pepper</i></p>	<p>BEET SALAD</p> <p><i>Pistachios, Carrots, Burrata</i></p>

MAINS

<p>GOLDEN TILEFISH</p> <p><i>Royal Red Shrimp, Carrots, Freekeh</i></p>	<p>CAROLINA GOLD RICE</p> <p><i>Green Garlic, Mushrooms, Mint</i></p>
<p>REUBEN SANDWICH</p> <p><i>Corned Beef, Sauerkraut</i></p>	<p>PORK CUTLET</p> <p><i>Mushrooms, Black Garlic, Grana Padano</i></p>
<p>SNOWDANCE FARM CHICKEN</p> <p><i>Onion Rings, Mache, Dijon</i></p>	<p>HANGER STEAK</p> <p><i>Cauliflower, Dandelion Greens, Pickled Shallots</i></p>

DESSERT

<p>RHUBARB CHEESECAKE</p> <p><i>Pistachio, Strawberry, Rosé</i></p>	<p>CREAM CHEESE SEMIFREDDO</p> <p><i>Toasted Oat, Potato Chip, Green Apple</i></p>
<p>MEYER LEMON CAKE</p> <p><i>Strawberry, Pistachio, Vanilla Bean</i></p>	<p>CARAMELIZED BANANA TART</p> <p><i>Dark Chocolate, Walnuts, Butterscotch</i></p>
<p>SPRING SORBET</p> <p><i>Cherry, Green Apple, Passion Fruit</i></p>	<p>FRESH FRUIT</p>

NYC RESTAURANT® WEEK
SUMMER 2025 LUNCH

Three Courses— 60
The Seafood Platter and Cheese & Crackers are offered a la carte

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

Menu selections are subject to change, please visit our website at gramercytavern.com to view our most current menus