



Executive Chef Lena Ciardullo

SNACKS

Garlic Potato Chips 9

Duck Liver Profiterole 6

Black Pepper Craquelin, Rhubarb Mostarda

RAW BAR

Island Creek Oysters 24 | 48

Fennel Mignonette, Cocktail Sauce

Shrimp Cocktail 24

Cocktail Sauce, Remoulade

Day Boat Scallop Tartare 23

Green Apple, Celery, Horseradish

Tuna Crudo Calabrese 23

Spicy Sundried Tomato, Apricot, Mint

Citrus Cured Fluke 23

Strawberry, Rhubarb, Coriander

USC Seafood Platter 56

Island Creek Oysters, Shrimp Cocktail, Mussels, Clams, Daily Crudo

FROM THE MARKET

Clam and Potato Chowder

Pancetta, Green Garlic Verde, Calabrian Tabasco

Bibb Salad

Gruyère, Garlic Croutons, Dijon Vinaigrette

Primavera Salad

Little Gem, Peas, Casella’s Prosciutto

Broccoli

Pomegranate, Candied Pecans, Yogurt

Baby Artichokes

Pecorino Calabrese, Mint

Berkshire Jambon de Paris

Market Giardiniera, Mustard Vinaigrette, Watercress

NYC Restaurant Week®

Summer 2025

TWO COURSE LUNCH MENU

\$45 PER PERSON

SELECT ONE FROM THE MARKET

SELECT ONE ENTREE

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

ENTREES

Agnolotti al Limone

Sheep’s Milk Ricotta, Meyer Lemon

Gemelli allo Zafferano

Ruby Red Shrimp, Saffron, Asparagus

Lumache al Pesto

Swiss Chard Pesto, Lamb Sausage, Parmigiano

Charred Caraflex Cabbage

Moroccan Couscous, Yogurt, Prune Harissa

Branzino Puttanesca

Blistered Tomatoes, Taggiasca Olives, Capers

Chicken Kiev

Ramp Butter, Lime Aioli, Spring Greens

Grilled Heritage Pork

Cherries, BBQ Onion, Dandelion Greens

“TLT” Panino

Roasted Turkey, Little Gem, Pickled Green Tomato

19th Street Burger

Cheddar, Heritage Bacon, Herb Aioli, Rosemary Shoestring Fries



Executive Chef Lena Ciardullo

FOR THE TABLE

- Garlic Potato Chips** 9
Duck Liver Profiterole 6
Black Pepper Craquelin, Rhubarb Mostarda
- Parker House Rolls** 14
Caramelized Onions, Gruyère Cheese
- Pastry Basket** 16
Cardamom Bun, Cherry Rosemary Scone,
Strawberry Rhubarb Muffin

RAW BAR

- Island Creek Oysters** 24 | 48
Fennel Mignonette, Cocktail Sauce
- Shrimp Cocktail** 24
Cocktail Sauce, Remoulade
- Tuna Crudo Calabrese** 23
Sundried Tomato, Apricot, Mint
- Day Boat Scallop Tartare** 23
Green Apple, Celery, Horseradish
- Citrus Cured Fluke** 23
Strawberry, Rhubarb, Coriander

- USC Seafood Platter** 56
Island Creek Oysters, Shrimp Cocktail,
Mussels, Clams, Daily Crudo

FROM THE MARKET

- Clam and Potato Chowder**
Pancetta, Green Garlic Verde, Calabrian Tabasco
- Bibb Salad**
Gruyère, Garlic Croutons, Dijon Vinaigrette
- Primavera Salad**
Little Gem, Peas, Casella’s Prosciutto
- Broccoli**
Pomegranate, Candied Pecans, Yogurt
- Baby Artichokes**
Pecorino Calabrese, Mint
- Berkshire Jambon de Paris**
Market Giardiniera, Mustard Vinaigrette, Watercress

NYC Restaurant Week®
Summer 2025

TWO COURSE BRUNCH MENU
\$45 PER PERSON

SELECT ONE FROM THE MARKET
SELECT ONE ENTREE or BRUNCH CLASSICS

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ENTREES

- Agnolotti al Limone**
Sheep’s Milk Ricotta, Meyer Lemon
- Gemelli allo Zafferano**
Ruby Red Shrimp, Saffron, Asparagus
- Lumache al Pesto**
Swiss Chard Pesto, Lamb Sausage, Parmigiano
- “TLT” Panino**
Roasted Turkey, Little Gem, Pickled Tomato
- Chicken Kiev**
Ramp Butter, Lime Aioli, Spring Greens
- 19th Street Burger**
Cheddar, Heritage Bacon, Herb Aioli,
Rosemary Shoestring Fries

BRUNCH CLASSICS

- Potato and Leek Frittata**
Goat Cheese, Crispy Shallots, Smoked Trout Roe
Add 1oz Ossetra Caviar +50
- Steak and Eggs**
Beef Tenderloin, Béarnaise, Tarragon Verde
- French Toast**
Whipped Mascarpone, Almonds, Maple Syrup