



NYC Summer Restaurant Week 2026 Dinner Three Course Menu \$60

starters

crispy baby artichokes
shaved parmesan, arugula, parsley & lemon

burrata & stone fruit
*green goddess, pickled peppers, fine herbs,
pistachio dukkah & sourdough*

fried green tomatoes
buttermilk ranch, fine herbs & parmesan

tagliatelle & chanterelles
truffle & parmesan

spanish octopus & chorizo
*fregola sarda, roasted peppers, pimenton aioli
& olive-caper vinaigrette
(supp \$5)*

mains

scottish salmon
*local corn, heirloom tomato, chanterelles,
snap peas & creamy herb puree*

corn & zucchini fritters
*english & sugar snap peas, tzatziki, harissa
& pistachio dukkah*

roasted chicken roulade
*potato dumplings, baby artichoke, maitake,
pickled onion & lacinato kale pesto*

meadowsweet cheeseburger
sharp white cheddar, pickles, bacon jam & fries

american wagyu bavette
*pave potato, spinach-garlic scape puree, roasted peppers,
charred green onion & chili crisp (supp \$15)*

desserts

flourless chocolate cake
caramel & cocoa crunch

vanilla panna cotta
fresh berries



NYC Summer Restaurant Week 2026 Dinner Three Course Tastings

wine tasting

\$30 per person

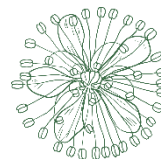
Sauvignon Blanc, Pinot Blanc, Chardonnay
Cantina Tramin, Vigneti delle Dolomiti '24
Alto Adige, IT

~

Garnacha
Bodegas Nekeas 'Cepa por Cepa' '24
Navarra, ES

~

Cava
'Gelida' Blanc de Blancs Brut Nature Reserva '19
Catalonia, ES



cocktail tasting

\$30 per person

mighty quinn
gin, honey, lemon, black currant

~

friend of the devil
tequila, jalapeño, agave, lemon, lime

~

barrel aged brooklyn
*bourbon, vermouth, luxardo
maraschino, china-china, bitters*



NYC Summer Restaurant Week 2026
Lunch Three Course Menu \$45

starters

crispy baby artichokes
shaved parmesan, arugula, parsley & lemon

burrata & stone fruit
*green goddess, pickled peppers, fine herbs,
pistachio dukkah & sourdough*

fried green tomatoes
buttermilk ranch, fine herbs & parmesan

spanish octopus & chorizo
*beluga lentils, spanish chorizo, pimenton aioli,
pickled pepper relish & fresh herbs
(supp \$5)*

mains

tagliatelle & chanterelles
truffle & parmesan

roasted chicken roulade
*potato dumplings, soubise, hen of the woods,
broccoli rabe & lemon confit*

meadowsweet cheeseburger
*sharp white cheddar, bacon jam,
bread & butter pickles & fries*

american wagyu bavette
*fries, broccolini, charred scallions,
spinach puree & chili crisp
(supp \$10)*

desserts

flourless chocolate cake
caramel & cocoa crunch

vanilla panna cotta
fresh berries



NYC Summer Restaurant Week 2026
Lunch Three Course Tastings

wine tasting

\$25 per person

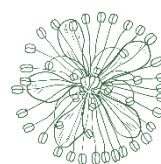
Sauvignon Blanc, Pinot Blanc, Chardonnay
Cantina Tramin, Vigneti delle Dolomiti '24
Alto Adige, IT

~
Garnacha

Bodegas Nekeas 'Cepa por Cepa' '24
Navarra, ES

~
Cava

'Gelida' Blanc de Blancs Brut Nature Reserva '19
Catalonia, ES



cocktail tasting

\$25 per person

fresh squeezed mimosa
prosecco & fresh squeezed orange juice

~
meadowsweet bloody mary
vodka & meadowsweet bloody mary mix

~
the empress
*empress gin, st. germain,
prosecco & lemon*



NYC Summer Restaurant Week 2026
Brunch Three Course Menu \$45

starters

doughnuts

cinnamon sugar & caramel

brown butter-almond muffins

blueberry compote

fried green tomatoes

buttermilk ranch, fine herbs & parmesan

mains

french toast

blueberry, whipped cream & maple syrup

sungold tomato, roasted pepper & fontina omelet

local greens

duck confit hash & sunny eggs

parsley salsa verde & fingerling potatoes

avocado toast & sunny eggs

green goddess, fine herbs & local greens

fried chicken sandwich

little gem lettuce, shaved red onion,

pickled pepper remoulade & fries

meadowsweet cheeseburger

gruyere, caramelized onion & fries

(supp \$5)

desserts

flourless chocolate cake

caramel & cocoa crunch

vanilla panna cotta

fresh berries



NYC Summer Restaurant Week 2026
Brunch Three Course Tastings

wine tasting

\$25 per person

Sauvignon Blanc, Pinot Blanc, Chardonnay

Cantina Tramin, Vigneti delle Dolomiti '24

Alto Adige, IT

~

Garnacha

Bodegas Nekeas 'Cepa por Cepa' '24

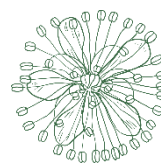
Navarra, ES

~

Cava

'Gelida' Blanc de Blancs Brut Nature Reserva '19

Catalonia, ES



cocktail tasting

\$25 per person

fresh squeezed mimosa

prosecco & fresh squeezed orange juice

~

meadowsweet bloody mary

vodka & meadowsweet bloody mary mix

~

the empress

empress gin, st. germain,

prosecco & lemon