

SNACKS

- Garlic Potato Chips** 9
- Heritage Pork Ribs** 16
Calabrian Chili Honey
- Chicken Liver Mousse** 18
Concord Grape Jam, Grilled Sourdough

RAW BAR

- Island Creek Oysters** 24 | 48
Fennel Mignonette, Cocktail Sauce
- Shrimp Cocktail** 22
Cocktail Sauce, Remoulade
- Kampachi "Casino"** 22
Hot Soppresata Vinaigrette, Breadcrumbs
- Tuna Tartare Calabrese** 21
Sundried Tomato, Calabrian Chili, Lettuce Cup
- Citrus Cured Fluke** 23
Apple, Dill, Squash Vinaigrette
- USC Seafood Platter** 65
Oysters, Shrimp Cocktail, Daily Crudo,
Marinated Clams Oreganata

FROM THE MARKET

- Lobster and Squash Bisque** 21
Heirloom Squash, Chives, Aleppo
- Bibb Salad** 18
Gruyère, Garlic Croutons, Dijon Vinaigrette
- Chicory Caesar Salad** 22
Parmigiano Breadcrumbs, Bottarga
- Broccoli** 21
Pomegranate, Candied Pecans, Yogurt
- Grilled Artichoke** 19
Garlic Butter, Lemon Aioli
- Candy Roasted Squash** 22
Whipped Feta, Pickled Aji Dulce Peppers, Herb Salad

NYC Restaurant Week® Winter 2025

TWO COURSE LUNCH MENU | \$45 PER PERSON

SELECT ONE FROM
SNACKS, RAW BAR, OR FROM THE MARKET

SELECT ONE ENTRÉE

DESSERT OFFERED A LA CARTE

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

ENTREES

- Fettuccine al Limone** 23 | 33
Preserved Lemon, Breadcrumbs
- Spaghetti Fra Diavolo** 29 | 39
Long Island Ruby Red Shrimp, Fermented Hot Sauce
- Mafaldine All'Anatra** 27 | 37
Duck Ragù, Pistachio, Amaro
- Roasted Honeynut Squash** 34
Moroccan Quinoa, Almonds, Yogurt
- Branzino Puttanesca** 35
Blistered Tomatoes, Taggiasca Olives, Capers
- Chicken Paillard** 34
Chanterelles, Melted Shallots, Sauce Fines Herbes
- Mushroom French Dip** 28
Gruyère, Horseradish Crema, Mushroom Au Jus
- 19th Street Burger** 29
Cheddar, Heritage Bacon, Herb Aioli,
Rosemary Shoestring Fries



Executive Chef Lena Ciardullo

FOR THE TABLE

Garlic Potato Chips 9

Chicken Liver Mousse 18
Concord Grape Jam, Grilled Sourdough

Donuts 12
Concord Grape Jam

Parker House Rolls 14
Caramelized Onions, Gruyère Cheese

RAW BAR

Island Creek Oysters 24 | 48
Fennel Mignonette, Cocktail Sauce

Shrimp Cocktail 22
Cocktail Sauce, Remoulade

Kampachi "Casino" 22
Hot Soppressata Vinaigrette, Breadcrumbs

Tuna Tartare Calabrese 21
Sundried Tomato, Calabrian Chili, Lettuce Cup

Citrus Cured Fluke 23
Apple, Dill, Squash Vinaigrette

USC Seafood Platter 65
Oysters, Shrimp Cocktail, Daily Crudo,
Marinated Clams Oreganata

FROM THE MARKET

Lobster and Squash Bisque 21
Heirloom Squash, Chives, Aleppo

Bibb Salad 18
Gruyère, Garlic Croutons, Dijon Vinaigrette

Chicory Caesar Salad 22
Parmesan Breadcrumbs, Bottarga

Broccoli 21
Pomegranate, Candied Pecans, Yogurt

Candy Roaster Squash 22
Whipped Feta, Pickled Aji Dulce Peppers, Herb Salad

Grilled Artichoke 19
Garlic Butter, Lemon Aioli

NYC Restaurant Week® Winter 2025

TWO COURSE BRUNCH MENU | \$45 PER PERSON

SELECT ONE FROM
FOR THE TABLE, RAW BAR, OR FROM THE MARKET

SELECT ONE FROM
ENTRÉES OR BRUNCH CLASSICS

DESSERT OFFERED A LA CARTE

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ENTREES

Fettuccine al Limone 23 | 33
Preserved Lemon, Bread Crumbs

Spaghetti Fra Diavolo 29 | 39
Long Island Ruby Red Shrimp, Fermented Hot Sauce

Mafaldine all'Anatra 27 | 37
Duck Ragú, Pistachio, Amaro

Mushroom French Dip 28
Gruyère, Horseradish Crema, Mushroom Au Jus

Chicken Paillard 34
Chanterelles, Melted Shallots, Sauce Fines Herbes

19th Street Burger 29
Cheddar, Heritage Bacon, Herb Aioli,
Rosemary Shoestring Fries

BRUNCH CLASSICS

Potato and Leek Frittata 28
Goat Cheese, Crispy Shallots, Smoked Trout Roe

Steak and Eggs 40
Beef Tenderloin, Béarnaise, Tarragon Verde

French Toast 24
Whipped Mascarpone, Almonds, Maple Syrup



Executive Chef Lena Ciardullo