

THE TERRACE AND OUTDOOR GARDENS

MARTINIS

CHILE.....	21
hendrick's gin, st. george chile, kina avion	
SMOKY.....	24
sipsmith gin, cocchi americano, islay whisky	
MARTINEZ.....	20
martini & rossi riserve speciale ambrato gin, maraschino	

COCKTAILS

NEXT DAY AIR.....	21
bacardi 8 rum, pear, tarragon honey lemon, moët & chandon	
HIGH TEA.....	20
knob creek rye, lillet blanc, chateau, lemon cucumber, soda, salted dill	
FRESH START.....	22
volcán blanco, noilly prat, cucumber poblano	
SIGNATURE OLD FASHIONED.....	24
woodinville bourbon, stone fruit & cocoa nib bitters	

LOVE WINS	25
grey goose vodka, noilly prat, passion fruit	
<i>Diversity is the beating heart of the LGBTQIA+ community; an amorphous, fluid and vast embodiment for all walks of life. Along with NYC Pride, EDITION honors every person's true, authentic self and strives to create an environment of acceptance where we can feel "LOVE WINS." To celebrate every identity, we've designed a cocktail as refreshing and complex as the vibrant community that we honor this month. In support of the community, a portion of proceeds from each cocktail will be donated to NYC's LGBT Community Center.</i>	

N/A COCKTAILS

CALL IT A DAY.....	13
seedlip 108 garden, lime, soda water	
TUMERIC TONIC.....	13
verjus blanc, tumeric tisane, fever tree	

DEEP DISH FOCACCIA^(v) 16

smoked mozzarella & spiced tomatoes

CRUDOS & CARPACCIOS

EAST COAST OYSTERS.....	24
half dozen, granny smith apple mignonette*	
ROYAL TRUMPET MUSHROOM CARPACCIO (v).....	18
fennel barigoule, pickled mushrooms, baby arugula parmesan cheese	
YELLOWFIN TUNA CRUDO.....	20
shiitake mushrooms, pickled radishes, spring pea*	
WAGYU BEEF TARTARE.....	22
harissa spiced, cured egg yolk, toasted sourdough*	

STARTERS

EMPIRE CAESAR SALAD.....	22
castelfranco, baby romaine, anchovy sourdough crouton	
TIE DYE BOSTON SALAD (v).....	20
roasted beets, Coach Farm's goat cheese pistachio, blackberry vinaigrette	
DOMESTIC BURRATA.....	22
green asparagus, market leaves	
BAKED CLAMS + BLUE CRAB ARANCINI.....	18
sundried tomatoes & bacon, harissa aioli	
CALAMARI TEMPURA.....	18
wakame, mushroom powder	
SPANISH OCTOPUS.....	24
nduja romesco, swisschard	

PASTA

HEARTY CARROT BOLOGNESE (v).....	16 / 31
whole wheat lumache braised mushrooms & walnuts	
BROCCOLI CACIO E PEPE (v).....	17 / 32
rigatoni, pine nuts, pecorino, demi sec tomato	
STEAMED ALASKAN KING CRAB.....	24 / 45
tagliatelle, cherry bomb pepper, english peas herb breadcrumbs	

SIDES

MISO SPINACH, HAZELNUTS (v).....	10
WILD MUSHROOM SAUTÉ (v).....	14
POMMES PURÉE (v).....	10
FRENCH FRIES, CHEDDAR FONDUE (v).....	12

ENTRÉES

WHOLE ROASTED HEN OF THE WOODS (v).....	28
brown butter-caper vinaigrette, cauliflower couscous aged sherry vinegar	
GRILLED DOURADE.....	36
caper-herb vinaigrette, bitter greens	
OLIVE OIL POACHED HALIBUT.....	40
potato & leek velouté, fava beans	
HALF BELL + EVANS CHICKEN.....	30
patty pan squash, super green farroto	
LI CRESCENT DUCK.....	40
confit leg, sourcherry, artichoke polenta	

BEEF

MARINATED PRIME SKIRT STEAK.....	38
shiso chimichurri*	
BROILED PETITE FILET MIGNON.....	52
spring onion, pommes purée*	
DRY AGED RIBEYE.....	75
black garlic au poivre, king trumpet, turnip*	

BILLBOARD BURGER 31

dry aged, bacon-mushroom marmalade pommes frites, cheddar fondue*

DESSERTS

CHOCOLATE ALMOND TORTE.....	12
whipped cream, cardamom candied almonds cherry compote	
TIRAMISU.....	14
lady finger sponge, mascarpone cream cold brew foam	
MATCHA PANNA COTTA.....	12
kumquat marmalade, whipped cream chocolate streusel	
VEGAN RHUBARB PAVLOVA.....	12
braised rhubarb, aquafaba meringue shiso lime sorbet, rhubarb sauce	
CHEESE PLATE.....	16
chef's selection	

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFLÉ 28

grand marnier ice cream, serves two