



RESTAURANT WEEK

4PM - CLOSE

\$35 *plus tax & gratuity*

STARTERS

CAESAR SALAD

romaine, arugula, Caesar dressing, parm, croutons

CAULIFLOWER & LEEK SOUP

herb oil, chives

RICOTTA CROQUETTES

sea salt, honey

MAINS

BEE STING PIZZA

sopressata, chili oil, honey, mozzarella,
parm, oregano

THE FARMSTAND PIZZA

moroccan pesto, roasted root vegetables
parm, sherry gastrique

FIG & ARUGULA PIZZA

pane', garlic, prosciutto, goat cheese, fig jam

MUSSELS FRITES

coconut & kafir lime broth, jalapeno paste crispy fries

CHICKEN MILANESE

pan fried, truffled potato puree, capers, fennel, green
apple, arugula

DESSERT

CHOCOLATE BROWNIE

gluten free brownie, chocolate sauce,
vanilla ice cream, whipped cream

NY STYLE CHEESECAKE

fresh berries

COCKTAILS

LYCHEE MARTINI

Ketel I citron vodka, white wine- citrus
liqueur, lychee puree, lychee liqueur
13.00

SOCIAL RASPBERRY SMASH

raspberry vodka, fresh raspberries,
pineapple juice
13.00

SPICED APPLE CIDER

bourbon, apple cider, cinnamon, star anise, orange
13.00

MESCAL NEGRONI

siete misterios mescal, sweet vermouth,
rosemary-infused Campari
13.00

PEAR ELDERFLOWER-TINI

absolut pear, st germain, fesh lime juice,
orange bitters
13.00

HUDSON BLACKBERRY MULE

vodka, blackberry lime, ginger beer,
13.00

BLOOD ORANGE MARGARITA

avion silver tequila, blood orange puree,
agave simple, sweet & sour mix
12.00

SPICED CUCUMBER MARGARITA

teremana silver tequila, lime juice, orange
liquor, jalapeno-cucumber puree, agave simple
12.00

WATERMELON LEMONADE

vodka, watermelon red bull, fresh lemonade
13.00

BEDFORD STREET SANGRIA

red wine, brandy, St. Germain,
orange juice, hibiscus, fresh fruit
shorty 12.00, carafe 30.00