TO SHARE
- guacamole with sungold tomato salsa, warm crunchy tortillas
- green chick pea hummus, mint, dill, fresh pita, market crudite
- charred tomato salsa with chips

PIZZA AND PASTA
- tomatoes, mozzarella, and basil pizza
- spinach, goat cheese, and market herb pizza
- mushroom, parmesan, oregano & farm egg pizza
- black truffle, fontina cheese pizza
- housemade campanelle, spicy sungold tomato sauce, eggplant and fresh ricotta
- mushroom walnut bolognese, carrot paccheri, celery, mint leaf (gluten-free pasta available)

VEGETABLE FOCUSED
- big market salad, market herbs, lettuces & flowers, sugar snaps, strawberry, elderflower mustard vinaigrette
- kale salad, lemon, serrano chili, mint
- whole wood roasted cauliflower, date syrup, red zhug, turmeric tahini, pistachios, fresh herbs, lemon
- summer pole and shelling beans, sauteed herbs, fermented heirloom tomato broth, avocado, meyer lemon
- tomato salad, red onions, serrano chilies, sherry vinaigrette, herbs
- fresh sweet corn polenta, pan roasted seasoning peppers & cherry tomatoes, market ginger & herbs

SUBSTANTIAL AND NOURISHING
- caraflex cabbage cups, avocado, sungold tomato, baby squash, lemon, pistachio, market herbs
- cultured hemp & quinoa burger, yuzukoshō special sauce, heirloom tomato, pickles, sweet potato bun (with aged cheddar or plant-based cheese + 3)
- herb & garlic fries or little gem lettuce and fresh herbs, tarragon dressing
- arroz con pollo, crackling skin, lemon zest
- faroe island salmon glazed with cumin and sumac, corn, marinated cucumber, shiso
- akaushi cheeseburger, herbed mayonnaise, pickled jalapenos, heirloom tomato, house cut fries
- chipotle chicken tacos (3), grilled jalapeno salsa
- gridled fish tacos (3), chipotle aioli, cabbage-chile pickle
- beef tenderloin “burnt ends” with chimichurri (only available for patio dining)

SIDES
- fresh cut fries, herbs and garlic
- abc Cocina signature tomato salsa (with chips + 3)
- fresh savory living sauerkraut (only available for takeout/delivery)
- fresh tokyo turnip and cabbage kimchi (only available for takeout/delivery)

DESSERT
- brown butter chocolate chip cookie
- caramel sundae
- salted caramel ice cream, hot fudge, candied peanuts, caramel popcorn
- chocolate mousse parfait
- coconut cream, blackberries, cacao nib streusel
- lavender shortbread ice cream sandwich with strawberry and mint milk chocolate ice cream
- chocolate brownie cookie ice cream sandwich with caramel ice cream
- sweet corn pudding (only available for patio dining) with blueberries and cornmeal shortbread
- market fruit plate
- seasonal popsicle trio (only available for patio dining)

Cakes & Pies
- chocolate layer cake
- malt ganache, toasted marshmallow meringue
- carrot and beet cake
- cream cheese buttercream
- peach rhubarb pie (vegan)

Only Available for Takeout/Delivery
- pint of buttermilk peach ice cream
- pint of salted caramel ice cream
- pint of apricot verbena sorbet
- pint of golden milk ice cream with candied ginger (vegan)
- chef karen’s bake-at-home apricot sticky buns

gluten free and vegan options available | consuming raw or undercooked eggs may increase your risk of foodborne illness 0825

chef/proprietor jean-georges vongerichten, executive chef neal harden, chef de cuisine kristen snavely, chef de cuisine camila avendano, executive pastry chef karen demasco
COCKTAILS

Single 14 / Double 26

strawberry vodka lemonade
spring 44 vodka, harry's berries, thai basil, lemon
coconut chili-lime gin fizz
dorothy parker gin, ancho reyes poblano, coconut milk, lime
ginger margarita
123 tequila anejo, cointreau, ginger, lime
mezcal lavender negroni
vida mezcal, campari, vermut, lavender
cherry berry milk punch
housemade milk punch with strawberries & bing cherries
daily frozen cocktail (+2)
only available for patio dining & walk-up service

WINE

Sparkling
cremant d'alsace, lucien albrecht, france 16/67
brut rose, cesarini sforza, italy 45
champagne, jean velut, 'premier temps,' france 65
brut rose champagne, billecart-salmon NV, france 100

White
grenache gris/grenache blanc domaine de la rectorie 2017, collioure, france 17/76
riesling 'schweigener' weinhof scheu 2016 troken, pfalz, germany 35
chardonnay, asmote 2017, finger lakes, new york 17/76
grillo donnafugata 'sur sur' 2018, sicilia, italy 48
chardonnay, luli 2017, santa lucia highlands, california 50

Rose
grenache/syrah/cinsault, chateau la coste 'lady a' 2018 provence, france 40
garnacha/tempranillo, bodegas muga 2017, rioja, spain 16/68

Red
syrah/grenache, 'le p'tit pape' le p'tit paysan monterey, california 60
cabernet sauvignon, trig point 'diamond dust vinyeard' alexander valley, california 65
garnacha, 'zeta' pegaso 2016, avila, spain 48
pinot noir, vine & supply 2015, willamette valley, oregon 17/68
barolo, gianfranco bovio 2015, piedmonte, italy 80

BEER

threes brewing 'vliet' pilsner, brooklyn (16oz) 14
burial 'surf wax' ipa, north carolina (12oz) 10
maine beer co, a tiny beautiful something, freeport maine 25

SAKE

daiginjo, 'tears of dawn,' kanteki, kyoto 65
kimoto junmai, 'rhythm of the centuries,' yuho 55

NON-ALCOHOLIC

Saratoga Water (750ml) Still or Sparkling 8
Cold Pressed Juice
Green Glow - spinach, kale, green apple, citrus 12
Root Reboot - beet, carrot, ginger, lemon, orange 12

Coffee
Espresso 5
Cold Brew 5

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