

abcV

green chick pea hummus, mint, dill, ancient emmer pita, market crudite	19
mushroom walnut bolognese, carrot paccheri, celery, mint leaf (gluten-free pasta available)	26
big market salad, market herbs, lettuces & flowers, sugar snaps, strawberry, elderflower mustard vinaigrette	19
whole wood roasted cauliflower, date syrup, red zhug, turmeric tahini, pistachios, fresh herbs, lemon	26
summer pole and shelling beans, sauteed herbs, fermented heirloom tomato broth, avocado, meyer lemon	21
rosa bianca eggplant and jimmy nardello pepper caponata, market grapes, toasted pine nut, fresh basil	19
fresh sweet corn polenta, pan roasted seasoning peppers & cherry tomatoes, market ginger & herbs (only available for patio dining)	21
caraflex cabbage cups, avocado, sungold tomato, baby squash, lemon, pistachio, market herbs	19
cultured hemp & quinoa burger, yuzukoshō special sauce, heirloom tomato, pickles, sweet potato bun (with aged cheddar or plant-based cheese + 3)	25
herb & garlic fries or little gem lettuce and fresh herbs, tarragon dressing	
fresh savory living sauerkraut (only available for takeout/delivery)	12/16
fresh tokyo turnip and cabbage kimchi (only available for takeout/delivery)	9

abc Kitchen

tomatoes, mozzarella, and basil pizza	19
spinach, goat cheese, and market herb pizza	21
mushroom, parmesan, oregano & farm egg pizza	23
black truffle, fontina cheese pizza	27
housemade campanelle, spicy sungold tomato sauce, eggplant and fresh ricotta	27
kale salad, lemon, serrano chili, mint	18
fresh cut fries, herbs and garlic	9

abc Cocina

guacamole with roasted tomato salsa, warm crunchy tortillas	20
charred tomato salsa with chips	10
tomato salad, red onions, serrano chilies, sherry vinaigrette, herbs	17
abc Cocina signature roasted tomato salsa (with chips + 3)	9

EST. 1915

DANTE

NEW YORK CITY

AT ABC, WE'RE THRILLED TO ANNOUNCE A SPECIAL NEGRONI WEEK COLLABORATION BETWEEN DANTE & JEAN-GEORGES. SEPTEMBER 14TH THROUGH 20TH.

FUNDS RAISED THROUGH THE SALE OF THE LIMITED EDITION BOTTLED NEGRONIS, WILL GO BACK TO THE RESTAURANT WORKERS COMMUNITY FUND.

Negroni



bombay sapphire,
campari,
martini rossi

Mezcalito



montelobos,
hibiscus,
contratto aperitif,
cinzano dry 1757,
cherry heering

Unlikely



arette blanco,
campari,
cocchi torino,
pineapple shrub,
banana, chili

\$28 FOR 8OZ COLLECTORS BOTTLE
(APPROX 2.5 DRINKS)

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

peach milk punch
housemade milk punch with peaches

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, billecourt-salmon NV, france	100

White

grenache gris/grenache blanc domaine de la rectorie 2017, collioure, france	17/76
riesling 'schweigener' weinhof scheu 2016 trocken, pfalz, germany	35
chardonnay, osmote 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 vineyard' 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

la cerveza aguila	8
burial 'surf wax' ipa, north carolina (12oz)	10
IPA, zero gravity craft brewery, 'Conehead,' burlington VT	10
imperial stout, evil twin, 'Imperial Biscotti Break,' brooklyn, NY (16oz)	11
maine beer co, 'a tiny beautiful something,' freepoint maine	25

SAKE

daiginjo, 'tears of dawn,' konteki, 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	
Drip Coffee	4
Espresso	5
Cold Brew	5

DESSERT

brown butter chocolate chip cookie	8
caramel sundae	14
salted caramel ice cream, hot fudge, candied peanuts, caramel popcorn	
chocolate mousse parfait	18
coconut cream, blackberries, cacao nib streusel	
graham cracker ice cream sandwich with strawberry ice cream	10
chocolate brownie cookie ice cream sandwich with caramel ice cream	10
sweet corn pudding (only available for patio dining) with blueberries and cornmeal shortbread	15
market fruit plate	14
seasonal popsicle trio (only available for patio dining)	9/3
chocolate coconut	
cucumber lime	
peach hibiscus	

Cakes & Pies

chocolate layer cake	15
malt ganache, toasted marshmallow meringue	
carrot and beet cake	15
cream cheese buttercream	
peach rhubarb pie (vegan)	15
whole cakes & pies are available (serves 6-8)	60/45

Only Available for Takeout/Delivery

pint of buttermilk peach ice cream	18
pint of salted caramel ice cream	18
pint of pear and jupiter grape sorbet	15
pint of dark chocolate ice cream (vegan)	20
chef karen's bake-at-home apricot sticky buns	24