
STARTERS

SOUP OF THE DAY daily chef selection	9	SHRIMP CEVICHE rock shrimp, avocado, lime, cilantro, shaved fennel, serrano chilis, mint, orange, pomegranate, lotus crisps	16
HEARTY CHICKEN POT PIE SOUP roasted chicken, mushrooms, onions, peas, carrots, celery, baked puff pastry	9	MIDTOWN MIX SALAD butter lettuce, endive, toasted walnuts, goat cheese, craisins, hearts of palm, roasted shallot-balsamic vinaigrette v <i>add chicken +5</i>	13
THAI BEEF SATAY marinated grilled beef, toasted peanuts, lime, mint, cilantro, pickled cucumber, shaved coconut, thai curry peanut sauce	15	STUFFED AVOCADO avocado filled with roasted corn and quinoa salad, frisée, micro basil, meyer lemon truffle vinaigrette v	14
BAKED SPINACH AND ARTICHOKE DIP carrot and celery sticks, baguette crisps v	15	WINTER FISH TACOS blackened cod, smoked avocado, pickled cabbage, cotija lime cream, corn tortillas	14
SPANISH CROQUETTES béchamel and chorizo filled potato croquettes, romesco sauce	13		

LARGE PLATES

RAMEN NOODLE SOUP dashi broth, chicken, ramen noodles, pak choi, bean sprouts, bamboo shoots, cilantro, green onions, egg, toasted garlic <i>shitake mushroom broth available for vegetarians</i>	15	CELSIUS CHEESEBURGER certified angus beef, caramelized onions, lettuce, tomato, gruyère cheese, chipotle aioli, brioche roll, fries	18
CAULIFLOWER MAC AND CHEESE creamy blend of cheddar, jack, and gruyère cheeses, creamed cauliflower, bread crumbs v <i>add smoked bacon +3</i>	17	BLACK BEAN VEGGIE BURGER red and black beans, avocado crema, alfalfa sprouts, lettuce, tomato, brioche bun, fries v	15
MUSHROOM CAVATELLI cavatelli pasta, chanterelles, red veined sorrel salad, shaved gouda, black-pepper garlic cream v	23	PAN SEARED SALMON root vegetable purée, seared endive, english peas, smoked yellow tomato, herb jus	27
GRILLED CHICKEN COBB SALAD california romaine, corn, tomatoes, avocado, bleu cheese, applewood bacon, hard boiled egg, chicken, green goddess dressing	19	SHORT RIB PAPPARDELLE short rib, black pepper pappardelle, roasted crimini mushrooms, cherry tomatoes, red wine thyme cream	27
HANGER STEAK SALAD grilled hanger steak, roasted fingerling potatoes, baby arugula, roasted garlic clove, shaved parmesan, borage ranch dressing	23	SEARED BERKSHIRE FARM PORK CHOP ny state pork chop, cheddar grits, shaved brussels sprouts, empire apple salad, parma ham crisp, sherry mustard-demi, north fork apple blossom	26
		OLD FASHIONED MEATLOAF mashed potatoes, zucchini-corn hash, rosemary onion gravy	23

SIDES

NY STATE CHEDDAR CHEESE GRITS creamy corn, sharp cheddar cheese v	8
CELSIUS FRIES all natural, fresh cut v	6
WINTER MASHED POTATOES mixed with whipped butter, salt, pepper v	8
HUNAN SEARED CHOY SUM AND SHITAKE MUSHROOMS seared traditional chinese greens, shitake mushrooms, hunan style sauce v	9
ZUCCHINI-CORN HASH sautéed zucchini and corn, fresh thyme, butter v	7

DESSERTS

BARTLETT PEAR CHEESECAKE local pear cheesecake	11
MOLTEN CHOCOLATE CAKE warm chocolate cake filled with dark chocolate, vanilla gelato, fresh raspberries	12
CAROLINA STYLE APPLE JACKS spiced and fried apple turnovers, cinnamon gelato, rosemary sugar	10
WARM CHAI SPICED DOUGHNUTS caramel sauce	11
S'MORES TOY BOX chocolate graham crackers, salted caramel, chocolate, toasted marshmallow	12

v vegetarian **v** vegan