

# THE GREENWICH

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## TO START

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### FRESH BREAD & BUTTER — 6

oat-maple country loaf, whipped turmeric butter  
add whipped ricotta +4

### HAWAYEJ-SPICED LAMB MEATBALLS — 20

whipped feta, salsa verde

### MARINATED OLIVES & FONTINA — 8

castelvetrano, kalamata, olive oil, herbs

### STRACCIATELLA — 12

bread crackers, black pepper

### ELEVATION COUNTRY HAM — 15

thinly sliced with pickled pineapple & pink  
peppercorn sabayon

### KING MTN CATTLE WAGYU CARPACCIO — 28

black garlic aioli, roasted sesame, pickled turnip

### GEM SALAD — 18

green goddess, grana padano, croutons, balsamic

### 'SIMPLE' SALAD — 17

morita chile vinaigrette, fresh herbs

### SALT-CRUSTED BEETS — 15

cranberry-shallot vin, lime, pistachios

### CRISPY COLORADO KALE — 10

honey-serrano vinegar

## PIZZAS

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### ALL PIZZAS 12" / 6 SLICES

#### MARGHERITA — 19

fresh mozzarella, tomato sauce, basil

#### WHITE — 21

smoked mozzarella, provolone, gouda, ricotta,  
housemade hot sauce

#### PESTO & BURRATA — 24

winter squash, pepita, scape, fontina

#### ROASTED MUSHROOM — 24

mushroom conserva, crescenza, gouda

#### BACON & SPINACH — 26

blackened spinach, feta, grana padano

#### LOX & CREAM CHEESE — 26

smoked salmon, sesame seed, cucumber

#### ADD-ONS:

PEPPERONI — 5

GREEN GODDESS — 4

GRANA PADANO — 4

HOUSEMADE HOT SAUCE — 3

## MAINS - VEG

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### ROASTED JIDORI FARM HALF CHICKEN — 39

crushed English peas, whipped ricotta, dukkah,  
pea shoots

### BAKED SALMON — 36

za'atar breadcrumb, creamed spinach,  
pickled pearl onions

### 'ORZOTTO' — 28

squash, poached egg, Jacob's oyster  
mushrooms, kale, grana padano

### BRAISED CENTENNIAL CUTS SHORT RIBS — 48

stewed Anasazi beans, harissa, whipped crema,  
radish

#### SIDES:

CHARRED TURNIPS — 15

honey labneh, salsa negra, parsley

ROASTED BROCCOLINI — 16

seasoned ricotta, paprika, fresh herbs

THRICE-COOKED POTATOES — 15

almond romesco, garlic, chives

## SWEETS

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### THE GREENWICH CHEESECAKE — 12

graham cracker crust, EVOO, sea salt

### CHOCOLATE CRUNCH BAR — 14

roasted almond, ganache, feuilletine

### CARROT TRES LECHES CAKE — 17

strawberry jam, cream cheese mousse, coconut

### CHOCOLATE CHIP COOKIES — 6

valrhona chocolate, served three to a plate (vegan)

Menu by Executive Chef Luke Miller

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please disclose all food allergies to your server, as not all ingredients are listed on menu.

A 20% service charge is included and split among all hourly staff. Additional tip may be left at your discretion.



## COCKTAILS

### THE SOCIALITE — 14

// *tart, light, herbaceous*

Family Jones vodka, pomegranate, blackberry basil, lime, Chateau Aloe Liqueur

### INSOMNIAC CITY — 16

// *deep, rich, potent*

Four Roses bacon-washed bourbon, sweet vermouth, Cynar, Luxardo, walnut bitters

### JAMAICA BOUND F TRAIN — 15

// *tropical, round, daquiri*

Cruzan dark rum, pineapple, Giffard Banane, honey, lime

### ATTABOY — 16

// *spiritous, smooth, milk punch*

Four Roses bourbon, Aperol, Amaro Nonino, lemon

### ALPHABET CITY — 16

// *smoky, bold, tart*

Bozal mezcal, Giffard Abricot, lemon, chili, acid phosphate

### CORNELIA STREET — 17

// *light, refreshing, bitter*

Family Jones gin, grapefruit, Lillet Blanc, St. Germain, bubbles

### ISLANDER — 15

// *spicy, vanilla, bright*

Campo Bravo tequila blanco, pineapple, habanero, Licor 43, Li Hing Mui, agave

### THE JIM BAILEY — 14

// *dry, stiff, long*

Family Jones gin or vodka, dry vermouth, olive brine  
*Sub Grey Goose +4 or Bombay Sapphire + 3*

### 'FLUFF CAME TO NEW YORK' — 15

// *nutty, fluffy, soft*

Tanqueray Rangpur, Fernet Branca, lime, orgeat, almond milk

### NO SLEEP 'TILL BROOKLYN — 18

// *bold, balanced, coffee-forward*

Family Jones vodka, Grand Brulot Coffee Liqueur, Forthave Coffee Liqueur, cold brew  
*(for a twist sub reposado tequila)*

## SANS BOOZE

### SHEEP MEADOW — 8

DHOS orange, grapefruit, ginger beer

### SPRING ON THE HUDSON — 8

blackberry basil, soda, lime

### COKE, DIET COKE, SPRITE — 4

### ICED TEA — 5

## WINE BY THE GLASS

### BUBBLES

Crémant de Vouvray, Chateau Moncontour,

NV, Loire Valley, France . . . . .14

### WHITE

Sauv Blanc/Chardonnay, Cheverny,

Domaine du Salvard, 2022, Loire Valley, FR. . . . .15

Arneis, 'Bricco delle Ciliegie',

Giovanni Almondo, 2021, Piemonte, IT . . . . . 16

Albariño, Xión, 2022, Rías Baixas, Spain . . . . .15

### ROSÉ, ORANGE & SKIN CONTACT

Rosé of Grenache, Enviar, Kaerskov Vineyard,

2022, Santa Barbara, CA . . . . .17

Pinot Gris/Chardonnay, 'LS Gris', Wavy Wines,

2022, Gamino Valley, CA. . . . .17

### RED

'Post Flirtation Red', Martha Stoumen,

2022, Central Coast, CA . . . . .17

Pinot Noir, Ransom Private Selection,

2016, Willamette Valley, Oregon. . . . . 19

Baga, 'Dinamico', Filipa Pato,

2021, Bairrada D.O.C., Portugal. . . . .14

Etna Rosso, Monteleone,

2020, Sicily, Italy . . . . . 18

Tempranillo Crianza, 'Seis' Luberri,

2019, Rioja, Spain. . . . . 17

## BEEP

Sparks Fly Juicy IPA, Ratio, Colorado — 6

Hazy IPA, Outer Range, Colorado (16 oz) — 9

Dead Guy Pilsner, Rogue Ales, Oregon — 6

Mondoor Dunkel, Wibby, Colorado — 6

Hennepin Farmhouse Ale, Ommegang, New York — 8

Damm Daura Lager, Estrella, Spain (Gluten Free) — 6

Rotating Cider — MP

Seasonal Beer Selection — MP

