

FIRST

ICED OYSTERS ON THE HALF SHELL

BLUEPOINT, DELAWARE, ARRIBIATTA SORBET.

15- HALF DOZEN OYSTERS

22- DOZEN OYSTERS

HOUSE CURED MEATS

PICKLED VEGETABLES, BLUE CHEESE WALNUT BISCOTTI.

FINNOCCHIONA, FENNEL POLLEN, BLACK PEPPER, PORK SALAMI

FOIE GRAS & PORK PATE, RUSTIC COUNTRY STYLE

COPPA, PEPPER CURED PORK SHOULDER

RED PEPPER CHORIZO, PIQUILLO PEPPER, PORK SALAMI

12

ARTISAN CHEESE

PASSION FRUIT MOSTARDA, COMPRESSED ZUCCHINI BREAD.

CAVE MAN BLUE, ROGUE CREAMERY, "COW'S MILK", OREGON

HUMBOLDT FOG, CYPRESS GROVE, "GOAT'S MILK", CALIFORNIA

PECORINO TOSCANO, "AGED SHEEPS MILK", ITALY

CLOTH BOUND CHEDDAR, 6 MONTHS AGED, 'COWS MILK', VERMONT

FARMSTEAD CHEESE, LANDAFF CREAMERY, "COW'S MILK", NEW HAMPSHIRE

15

SILVER QUEEN CORN SOUP

SMOKED CREAM, JALAPENO.

6

ROMAINE HEARTS

HEIRLOOM BEANS, CRISPY PORK, PEACH PRESERVE.

9

HEIRLOOM MELON

WILD ARUGULA, OJ FENNEL, WHITE CHOCOLATE & HORSERADISH GRANITA.

9

BOSTON BIBB LETTUCE

PECORINO TOSCANO, BASIL, GREEN GODDESS.

7

HEIRLOOM TOMATOES

SOFT MOZZARELLA, PICKLED CHERRIES, THAI BASIL.

10

WOOD OVEN ROASTED

MAINE MUSSELS & LITTLENECKS

RED PEPPER CHORIZO, CHAMPAGNE HERB BUTTER.

12

GEORGIA SHRIMP CEVICHE

LIME, MANGO, FROZEN GRAPE, SWEET CORN, AVOCADO.

12

COLUMBIA RIVER SALMON CRUDO

SPICY WHITE CUCUMBERS,

PICKLED WATERMELON, AVOCADO SORBET

10

CALAMARI

AGRODOLCE PIMENTONS, SMOKED ONION AIOLI

11

ONE.

midtown kitchen

HOUSE MADE PASTAS

ENTRÉE PORTIONS ALSO AVAILABLE

HAND ROLLED POTATO GNOCCHI

PORK ANDOUILLE, SUGAR SNAPS, TRUFFLE TOMATO.

10

VIRGINIA BLUE CRAB CANNELONI

SOFT ONION, SAUCE ROMESCO

12

TORTELLINI

SILVER QUEEN CORN, TARRAGON, FETA.

10

CARNAROLI RISOTTO

SUN GOLD TOMATOES, RICOTTA, WHITE TRUFFLE

10

NIGHTLY ROAST

WHOLE ROASTED LOUP DE MER

SUMMER MELON, COUNTRY HAM, PICKLED WATERMELON RADISH

24

CHEF: DREW VAN LEUVAN

SOUS CHEF: J.C. HUERTA

SOUS CHEF: CONNOR O'REILLY

THE ONE. MIDTOWN KITCHEN TEAM IS COMMITTED TO USING SUSTAINABLE, LOCAL PRODUCTS

WHENEVER POSSIBLE, WE CREATE OUR OWN ARTISAN PRODUCTS,

SUCH AS HOUSE CURED MEATS, DRY AGED BEEF AND FRESH PASTAS.

THANKS FOR DINING WITH US.

HOUSE WATER IS PURIFIED AND FILTERED

CONSUMING RAW SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MAINS

WOOD OVEN PIZZA

-MARGHERITA, HAND PULLED MOZZARELLA, TOMATO, BASIL, PARMESAN.

-WILD ARUGULA, GORGONZOLA, PANCETTA, TURKEY FIG.

12

CRISPY FLOUNDER

SILVER QUEEN CORN, MUSHROOM, ROASTED TOMATO.

21

COLUMBIA RIVER SALMON

GREEN ASPARAGUS, FINGERLING POTATO, DILL.

27

PAN SEARED SCALLOPS

ARUGULA PESTO, HEIRLOOM BEAN RAGU, DRIED JALAPENO.

24

BRAISED PORK SHOULDER

CRISPY POLENTA, SUGAR SNAP PEAS, OJ CORIANDER.

22

HICKORY SMOKED LAMB LOIN

BEATRICE EGGPLANT, SUN GOLD TOMATO 'EN VIERGE'

24

LA BELLE FARMS DUCK BREAST

TURKEY FIG, HEIRLOOM TOMATO, BLACKBERRY, BALSAMIC

24

WOOD OVEN ROASTED 1/2 CHICKEN

FINGERLING POTATO, MARINATED OLIVES.

18

WOOD GRILLED HANGER STEAK

PARMESAN-HERB FRIES, RED WINE JUS.

19

BLUE CHEESE.

2

BURGER

50% BRISKET, 50% TOP ROUND

HOUSE PANCETTA, CHEDDAR GRATIN, PARMESAN HERB FRIES.

12

MARKET PRODUCE

FINGERLING POTATOS, OREGANO

6

PARMESAN HERB FRIES.

5

PARMESAN POLENTA.

5

FORAGED MUSHROOMS

7

COLLARD GREEN SPROUTS, JALAPENO, BROWN SUGAR

5

BABY CARROTS, SWEET ONION

5