

FIRST

HOUSE CURED MEATS

PICKLED VEGETABLES, BLUE CHEESE & OLIVE BISCOTTI.
LAMB RILLETTE, CURED, POACHED AND PULLED LAMB SHOULDER
SMOKED VENISON KIELBASA, MUSTARD SEED & NUTMEG
COPPA, DRY CURED PORK SHOULDER, ROSEMARY & MUSTARD
KALEIDOSCOPE, DRY CURED THEN COMPRESSED PORK, SPICY.
12

ARTISAN CHEESE

COMPRESSED CARROT BREAD, CRANBERRY VANILLA MOSTARDA
TETE DE MOINE, FROMAGE DE BELLELAY, "COW'S MILK", SWITZERLAND
CROTTIN, CHEVROT, "GOAT'S MILK", FRANCE
FONTINA D'AOSTA D.O.P., "COW'S MILK", ITALY
MIMOLETTE, 12 MONTH, "COW'S MILK", FRANCE
BAYLEY HAZEN BLUE, JASPER HILL FARM, 'COW'S MILK', VERMONT
15

CELERY ROOT SOUP

BLACK TRUFFLE BUTTER.
6

SASHIMI OF SMOKED WILD SALMON

CUCUMBER GAZPACHO, CURRY, MACADAMIA
10

LOCAL CARROT SALAD

ROASTED, RAW & PICKLED
BELGIAN ENDIVE, PUMPERNICKLE, MAYTAG BLUE.
9

NANTUCKET BAY SCALLOPS

BLACK TRUMPET MUSHROOMS, CAULIFLOWER, BROWN BUTTER.
12

BITTER GREENS SALAD

ESCAROLE, FRISSE, TREVISO, ROASTED D'ANJOU PEAR, HONEY VINAIGRETTE
9

TEMPURA OF GEORGIA WHITE SHRIMP

PICKLED SATSUMA, BLOOD OJ, AIOLI.
9

WOOD OVEN ROASTED BRUSSEL SPROUTS

GOLD RUSH APPLE, GUANCIALE, FENNEL, PECORINO
9

PRESSED FOIE GRAS, SWEETBREAD & CONFIT CHICKEN

RED WINE APPLE, COCOA FENNEL.
16

WOOD OVEN ROASTED MUSSELS

CHAMPAGNE HERB BUTTER, GARLIC TOAST
12

CALAMARI

PICKLED GARLIC AIOLI, HORSERADISH, SPICY CUCUMBERS
12



HOUSE MADE PASTAS

ENTRÉE PORTIONS ALSO AVAILABLE

HAND ROLLED POTATO GNOCCHI

BRAISED VEAL SHOULDER, MUSHROOM, PEARL ONION, VERMOUTH.
10

CAPPELETTI

DUCK CONFIT, MACERATED DRIED FRUIT, CREAMED ONION.
10

TORTELLINI

RICOTTA AND SWISS CHARD, HONEY, GORGONZOLA, PECORINO.
10

NIGHTLY ROAST

WOOD GRILLED 1/2 PHEASANT

LEG CONFIT, HEDGEHOG MUSHROOMS, APPLE AGRO DOLCE

27

JANUARY 3, 2012

CHEF: DREW VAN LEUVAN

SOUS CHEF: CONOR 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 AND FRESH PASTAS.

THANKS FOR DINING WITH US.

WE BELIEVE IN PASSION, INNOVATION, INTEGRITY, COMMUNITY AND EXPERIENCE.

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
OR
SMOKED SPROUTS, BACON, SWEET ONION, MOZZARELLA, FARM EGG.
12

NANTUCKET SCALLOPS

LOBSTER KNUCKLES, CELERY ROOT, CELERY SEED AIOLI.
27

CRISPY CAROLINA FLOUNDER

PARSNIP PUREE, FORAGED MUSHROOMS, TOASTED OATS, RED WINE ONION.
24

SMOKED HUDSON VALLEY DUCK BREAST

SWEET POTATO, FINGERLING POTATO, GRILLED SPROUTS, KUMQUAT.
24

BERKSHIRE PORK TENDERLOIN

'SOUTHERN' COLLARD GREENS, BLACKEYED PEAS, BACON, TABASCO
26

WOOD GRILLED CHICKEN BREAST

BLACK TRUFFLE POLENTA, RAINBOW CARROTS.
19

WOOD GRILLED STEAK FRITES

PARMESAN-HERB FRIES, RED WINE JUS
21

BLUE CHEESE

2

BURGER

50% BRISKET, 50% TOP ROUND
HOUSE PANCETTA, CHEDDAR GRATIN, PARMESAN HERB FRIES
12

MARKET PRODUCE

FINGERLING POTATOES, OREGANO	6
FORAGED MUSHROOMS	6
RAINBOW CARROTS, HONEY, SHERRY	6
BLACK TRUFFLE POLENTA	6
PARMESAN HERB FRIES	5