

Jul 24 – Aug 20 NYC RESTAURANT WEEK®



Lunch \$45

Choose a cheese course and a main

Cheese Course

Artisinal cheeses, house made crostini, olive oil roasted almonds, jam, and dried fruit American or European

Mains

Country Pâté Sandwich

House-made pâté accompanied by Old Brooklyn IPA mustard and crunchy cornichons on a crusty R&S baguette.

Kale Caesar Salad (Vegetarian)

Smoked dulce dressing, red onion, Grana Padano, Gremolata

ADD ONS for \$3 each

Bacon, Turkey, Cutlet, Truffle Chicken Salad, Cheese, Pickled Chilies

Dinner \$45

Choose a cheese course, main and dessert

Cheese Course

Artisinal cheeses, house made crostini, olive oil roasted almonds, jam, and dried fruit American, European or Monger's Choice

Mains

Meatball

With three cheese mornay - Grana Padano, Provolone, & Ossau Iraty, sauteed kale, toasted Caputo's hero

Roast Beef

House-made roast beef, horseradish ricotta, arugula, pickled onions on Caputo's hero

The Brocc (Vegan)

Charred broccoli, red chiles, garlic, cashew cream, toasted seeded bun

Dessert

Buttermilk Cake Slice

A not too sweet cake topped with caramelized Lyle's Syrup

Triple Chocolate Cake Slice

Made with TCHO dark chocolate and decadent chocolate glaze.

ADD a scoop of Fior d'Latte Gelato for \$4