

**STARTERS**

- Roasted Eggplant Caponata** 18  
Fresh Burrata, Tomato, Onion, Basil,  
Sourdough Toast
- Grilled Spanish Octopus <sup>G</sup>** 19  
Chickpea Puree, Black Olive, Scallion,  
Cherry Tomato, Chorizo, Harissa Oil
- Grown Up Mac n Cheese** 15  
Kale, Scallion, Tomato, Garlic, Bacon,  
Beer Cheese Sauce, Herb Bread Crumb

**SOUPS and SALADS**

- Roasted Tomato** 13  
Grilled Cheese Croutons
- Chicken Consomme** 13  
Chicken Wontons, Scallion, Ginger
- The Daily <sup>PP</sup>** 12  
Seasonal Preparation
- Baby Kale <sup>G PP</sup>** 15  
Crisp Apple, Shallot, Candied Pecans,  
New York Cheddar, Cider Vinegar,  
Extra Virgin Olive Oil
- Classic Caesar** 15  
Romaine, Parmesan, Ciabatta Garlic Croutons
- Farm Greens <sup>V G PP</sup>** 13  
Cherry Tomato, Cucumber, Endive,  
Balsamic Vinaigrette  
Add to any of the above salads:  
*Grilled Chicken 7, Atlantic Salmon or Grilled Shrimp 10*
- New York Central Cobb** 21  
Avocado, Tomato, Grilled Chicken, Egg, Crispy  
Bacon, Feta Cheese, Green Herb Dressing



**Lunch**

**Monday – Friday**  
**11:30am – 2:00pm**

**New York Central Express Lunch <sup>PP</sup>**

*Select a cup of soup or half salad  
accompanied with a choice of half sandwich  
and a non-alcoholic beverage*

**20**

**Soups**

*Roasted Tomato  
The Daily*

or

**Salads**

*Caesar  
Farm Greens*

with

**Sandwiches**

*Turkey BLT Melt  
Hot Pastrami  
Tuna Wrap*

**Seasonal Sweetened Iced Teas**

**7**

*Pomegranate Mint  
Lemon Basil  
Rosemary Ginger*

*Chef de Cuisine Daron Lee*

**SANDWICHES**

Served with Fries or Salad

- Tuna Wrap** 18  
Imported Tuna, Peppadew Peppers, Mayonnaise,  
Tomato, Lettuce, Whole Wheat Tortilla
- Hot Pastrami** 19  
Sharp Cheddar, Russian Dressing,  
Coleslaw, Pickle, Marble Rye
- Turkey BLT Melt** 18  
Bacon, Bib Lettuce, Tomato, Gruyere Cheese,  
Mayonnaise, Whole Wheat Baguette
- Jumbo Lump Crab Cake** 21  
Tomato, Watercress, Cucumber,  
Roasted Chipotle Aioli, Potato Roll
- Grass Fed Angus Burger** 23  
Bacon, Sliced Red Onion, Cheddar Cheese,  
Lettuce, Tomato, Brioche Bun

**ENTREES**

- Pan Roasted Chicken Breast <sup>PP</sup>** 28  
Farro, Baby Carrots, Pearl Onions,  
Preserved Lemon, Rosemary Jus
- Grilled Skirt Steak** 32  
French Fries, Side Salad, Green Peppercorn Sauce
- Fish of the Day <sup>G PP</sup>** 34  
Wild Rice Pilaf, Garlic Green Beans,  
Roasted Tomato, Basil Oil
- Atlantic Salmon** 30  
Sautéed Mushrooms, Spinach, Chestnut  
Balsamic Glaze
- SIDES <sup>V G</sup>** 8  
Grilled Asparagus, Green Salad, Wild Rice Pilaf,  
Mixed Mushrooms, Sautéed Broccolini, French Fries

*Food. Thoughtfully Sourced. Carefully Served.*

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify your server if you have food allergies. For parties of 6 or more people, 18% gratuity will be applied to your check.

Menu items are subject to change without notice based on seasonality or availability.

<sup>G</sup> Gluten-free

<sup>V</sup> Vegan

<sup>PP</sup> Perfectly portioned, healthy, low calorie