

The 4.1.1

ALL DAY

Nibbles

- Roasted Nuts **VE/GF** 4.5
- Olives **VE/GF** 4
- Warm Soft Pretzel **v** 4
Served with a bourbon mustard sauce

Snacks

- Mac & Cheese Croquettes **v** 9
Served with a Buffalo Trace bourbon BBQ sauce
- Frickles **v** 7
Fried pickles served with a buttermilk ranch dip
- Popcorn Shrimp 9
Panko crumbed shrimps & Frank's hot sauce
- Korean Fried Chicken Tenders 9
Deep fried chicken coated with a sticky, spicy and sweet sauce
- Wings **6 WINGS** 8
Choice of buffalo wings or Buffalo Trace bourbon BBQ
- Cauliflower Wings **v** **6 WINGS** 8
Choice of buffalo wings or Buffalo Trace bourbon BBQ
- Cajun Spiced Sweetcorn Ribs **VE/GF** 8
Plant based hard cheese, pickled red onion, chipotle salsa

Salad Bowls

- Caesar Salad **v*** 12.5
Gem lettuce, croutons, pecorino, anchovies, soft boiled egg, Caesar dressing
- Farmers Market Salad **VE** 12
Mixed leaves, crunchy seasonal slaw, tomatoes, artichokes, avocado, mixed seeds, agave & mustard dressing
- Cobb Salad **v*** 14
Gem lettuce, crispy bacon, grilled chicken, blue cheese, tomatoes, avocados and soft boiled egg with a vinaigrette dressing

Add grilled chicken thighs/crispy fried chicken/vegan Feta 2

Flat Iron Steak

- Flat Iron Steak 18.5
Served with fries, chimichurri or blue cheese sauce

Sandwiches

Monday to Friday 12-4pm only
All sandwiches served with fries

- Grilled Cheese **v** 9.5
Chilli jam, applewood & mature cheddar on sourdough
- Reuben 11
Peppered beef Pastrami with thousand island dressing, melted Swiss cheese, pickle & sauerkraut on toasted sourdough
- Meatball Sub 11
Meatballs, tomato sauce and melted cheese
Plant based option available
- Poboy 12
Crispy cajun fried shrimp, shredded baby gem lettuce and remoulade sauce, served in a sub
- Philly Cheesesteak 13
Chopped steak with cheese, roasted peppers & sauteed onions, served in a sub

Burgers

All burgers are served with fries

- Cheeseburger **GF*** 16.5
Dry aged double steak smash patty with cheese, secret burger sauce, shredded lettuce and pickle
- “The 411” Burger 17.5
Dry aged double steak smash patty, jalapeno poppers, raclette fondue sauce, secret burger sauce & green chilli relish
- Buttermilk Fried Chicken 15.5
Fried buttermilk chicken thigh, buffalo mayo & shredded lettuce
- Plant Burger **VE** 16.50
Future farm patty, vegan applewood smoked cheese, rocket, crispy onions, vegan garlic aioli, vegan bun & fries
- Stack it High**
Smash Pattie 3.5 | Bacon 1.5 | Jalapeño 1
Smashed Avocado 1.5 | Fried Egg 1.5 | Mushroom 1.5
American Cheese 1

Sharers

- Famous Nachos **v/VE*** 12.5
Home fried corn chips smothered in melted cheese served with salsa, sour cream, guacamole & jalapeños
Add grilled chicken/pulled pork 3.5
- Slider Fondue Platter 38
8 Beef Sliders, raclette fondue dipping sauce & fries
- Wing Platter 22
18 crispy wings served in buffalo, Korean and Buffalo Trace bourbon BBQ
- Tribeca Snack Platter 38
Cajun spiced corn ribs, popcorn shrimp, buttermilk chicken tenders, cauliflower wings, mac & cheese croquettes and fries

Sides

- Fries **v/GF** 4.5 Mac & Cheese **v** 5
- Sweet Potato 5 Onion Rings **v** 4
- Fries **v/GF** 5

Hot Dogs

- “New Yorker” 13.5
Classic hot dog with sweet mustard & sauerkraut
- Blackjack Dirty Dog 14.5
BBQ pulled pork, cheese sauce, grilled onion & chimichurri sauce

Pizzas

- Staten Island **v** 10.5
Tomato base, mozzarella, fresh basil
Plant based option available
- Manhattan 11.5
White base, artichoke hearts, mozzarella, pecorino
- Brooklyn 11.5
Tomato base, mozzarella, double pepperoni
- Bronx 12.5
Tomato base, mozzarella, bacon, nduja, red chillies, basil
- Queens **VE*** 11.5
Tomato base, mozzarella, meatballs in tomato sauce, basil
Plant based option available

Desserts

- New York Cheesecake **v/GF** 6.5
Traditional vanilla baked cheesecake
- Baked Cookie Dough **v** 7.5
Warm chocolate chip cookie dough, chocolate sauce, vanilla ice cream
- Sorbet Selection **VE/GF** 5.5
Blackberry / Lemon / Blood Orange
3 scoops, one of each or choose your own

Scan To View Calories



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

V Vegetarian
VE Vegan
GF Gluten free

V* Vegetarian option available
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WEEKEND BRUNCH

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- Add grilled chicken thighs/crispy fried chicken/vegan feta 2*

Steak & Eggs

- Steak and Eggs 18.5
Flat iron steak, free range fried eggs, chimichurri & fries

Cooked Breakfast

- The Classic 14
Fried eggs, smoked bacon, pork sausages, chipotle baked beans, oyster mushrooms, hash browns, wilted spinach and sourdough
- The Vegan One **VE** 12
Hash browns, grilled tomatoes, chipotle baked beans, oyster mushrooms, wilted spinach, smashed avocado and sourdough
- Breakfast Burrito **v*** 10
scrambled eggs, bacon, pico de gallo, jalapeño, black bean, cheddar, and avocado

Waffles

- Greek Yoghurt **v** 8
Fresh berries, Greek yoghurt & honey
- Banana & Nutella **v** 8
Fresh banana, nutella & salted caramel sauce.
- Chicken Waffle 12
Crispy fried chicken thighs served on a waffle with maple syrup and butter

Toast & Muffins

- Avocado on Toast **VE** 8
Smashed avocado, sourdough, chilli flake
Add a poached egg 1
- Eggs Benedict **v*** 12
Pastrami with poached eggs on a muffin, covered with hollandaise
- Eggs Royale **v*** 12
Smoked salmon with poached eggs on a muffin, covered with hollandaise
- Brunch Muffin 12
Sausage patty, streaky bacon, American cheese, fried egg, tomato chutney, lettuce

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EVERY SATURDAY

Fill up your cups with bottomless Beer, Prosecco or Punch and enjoy a delicious brunch main while trying to become the Beer Pong Champion!

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