

## APPETIZERS

SELECT CHEESES (V) dried fruit compote, grilled bread	17.25
STEAMED BLACK MUSSELS shallots, white wine, parsley	sm 15/lg 27
BRAISED SHORT RIBS chive gnocchi, horseradish	sm 16/lg 31
BUFFALO-STYLE CAULIFLOWER (V) blue cheese dressing, shaved celery	16.75
LAMB MEATBALLS winter squash grits, moroccan spices, broccoli gremolata	sm 16/lg 32
ROSEMARY FLATBREAD(V) brussels leaves, fried egg, pickled chilies	16.75
DUCK CONFIT/KIMCHI TAQUITOS taqueria condiments	16.75

## SOUP & SALADS

OLD SCHOOL ONION SOUP gruyere gratinée	15.75
BRUSSELS SPROUTS HOT & COLD pretending to be a caesar salad	16.75
ESCAROLE & MINT SALAD (V) pistachio citronette, sheep cheese	15.75
LITTLE GEM WEDGE bacon bits, boiled egg, onion ring, tomato, blue cheese dressing	16.25
WARM BEETS & BURRATA (V) pomegranate molasses, toast, hazelnuts, amagansett arugula	16.25

## ENTREES

HOUSE MADE CAVATELLI veal & pork sausage, bitter greens	29.25
ROAST CHICKEN garlic crushed potatoes, sautéed greens, natural sauce	29.75
FENNEL RICOTTA AGNOLOTTI (V) scott's wild mushroom bolognese, parsley oil	27.25
HAPPY VALLEY PORK ADOBO wheat berries, green chile, queso fresco, corn nuts	31.25
HAMBURGER "DELUXE" fries, salad, tomato, onion, house made pickles	24.75
LE GRAND MACARONI & CHEESE prosciutto, truffles	27.75
JAY'S MTK SCALLOPS broccoli/kimchi fried rice, duck bacon, house brewed sriracha	36.75
PAN ROASTED ATLANTIC COD (GF) bacon-pimenton butter, littlenecks clams, fingerlings, kale chips	36.75
HUDSON VALLEY STEELHEAD TROUT black rice pilaf, brussels, pomegranates, baby turnips	34.25

## CHARCUTERIE

house cured in the building



MEDIUM ASSORTMENT (1-3PPL)	31.00
BIG ASSORTMENT (3-6PPL)	47.00
MEAT & CHEESE PLATTER	46.00
CHICKEN LIVER PÂTÉ	13.25
BRESAOLA	13.25
COPPA CRUDO	13.25
DUCK BACON	13.75

## STEAK FRITES

SKIRT STEAK	31.75
DRY AGED 13 OZ. N.Y. STRIP	39.25
GRASS-FED FLATIRON	29.75
choice of sauces: bordelaise w/ shallots & marrow -or- au poivre -or- chimichurri	

## CROQUES GRATIN

20

MONSIEUR original style	A L'OIGNON caramelized onion, bone marrow
MADAME fried egg	PROVENÇAL tomatoes
APPARU tomatoes & cornichon	LARDON tomatoes & smoked bacon
ROJAS house funky kimch	

## SIDES

Hand-Crushed Potatoes (V)(GF)	7
Macaroni & Cheese (V)	9
Gnocchi Gratin (V)	9
Roasted Roots w/ honey & harissa (V)(GF)	9
Citrus Cured Olives (V)(GF)	7
Fingerlings w/yellow sriracha mayo (V)(GF)	9
Charred Broccoli/yakitori (V)	8
Sautéed Greens	8
Roasted Brussels Sprouts/parmesan (V)	8

## FRIES

French Fries (V)	6
French Fries & Gravy	7
Maracz (jalapenos, smoked cheddar) (V)	8
Américaine (smoked cheddar) (V)	8
Québécoise (cheese curd, bacon, truffle)	10
L'italien (rosemary, parmesan, truffle) (V)	10
Mansour (green peppercorn sauce, gruyere)	8
Korean (kimchi, ssam sauce, sesame seeds)	8



## DESSERT

STICKY TOFFEE DATE CAKE  
crème fraiche  
9.50

BANANA BREAD PUDDING  
caramelized banana, hazelnut  
9.50

CHOCOLATE POT DE CRÈME  
**(GF)**  
smoked almonds, crème fraiche  
9.50

COOKIES OF THE DAY  
sm 6 / lg 12

SELECT CHEESES  
dried fruit compote, granola  
16.75

12 e 22<sup>ND</sup> STREET

(Between Broadway and Park Ave)



New York, NY

[www.almondrestaurant.com](http://www.almondrestaurant.com)

212-228-7557

Dinner: Monday through Saturday 5:00pm-9:30pm

Brunch: Saturday and Sunday 10:30am-3:30PM

  Follow us @ almondnyc

Happy Hour!

Monday through Saturday 4pm to 7pm

\$7 red, white and rose wine

\$6 beers

\$8 house margaritas

\$10 cadillac margaritas

## NEIGHBORHOOD DELIVERY MENU

For the foreseeable future, we are now offering in house delivery from 6<sup>th</sup> Avenue-3<sup>rd</sup> Avenue, from 23<sup>rd</sup> street to 18<sup>th</sup> street!

Please call us at 212.228.7557 for delivery: 5pm-9pm Monday-Saturday.

If you choose to come and pick it up, you're eligible for a 15% discount!