The CORNELIA STREET CAFÉ DINNER

TARTING OUT

Soup du Jour

Seasonal Soup of the Day 9

Kale, Caesar!

Grape Tomatoes, Shaved Parmesan, Avocado, Croutons, Lemon Caper Dressing 14 Add Grilled Organic Chicken +6 Shrimp +8

Coconut Shrimp

Spicy Chili-Pineapple Dipping Sauce 16

Warm Goat Cheese Salad*

w/ Belgian Endive, Mesclun Greens & a Balsamic Vinaigrette 12 Add Grilled Organic Chicken +6 Shrimp +8

TO SHARE—OR NOT TO SHARE!

Flat Crust Pizza Provençal

Tomatoes, Fresh Mozzarella, Fresh Basil, Roasted Garlic, Black Olives, Mesclun Greens 16

Moroccan Style Hummus

Black Olives, Pita, Pomegranate Glaze 14

Locally Smoked Salmon

Herbed Cream & Goat Cheese, Caper Berries, Red Onion, Toasted Baguette 17

Crispy Calamari

Habañero & Tomato Dipping Sauce 14

Charcuterie & Cheese Board

Daily Selection of Farmstead Cheeses & Salumi, House Made Seasonal Jam, Toasted Bread 24 **Cheese Only / Charcuterie Only** 16

MAKING A COMMITMENT

Thai Bouillabaisse*

Shrimp, Calamari, & Salmon in a Red Curry Coconut Broth w/Cellophane Noodles & Sriracha Bread 26

Black Sesame Crusted Salmon*

Atlantic Salmon, Sake Jasmine Rice, Warm Asian Vegetables, Ginger Wasabi Sauce, Pickled Ginger 28

Long Island Magret of Duck*

Mashed Potatoes w/ a Goat Cheese Gratin, Sautéed Spinach & a Pinot Noir Blackberry Sauce 34

Bistro Burger

House Blend of Ground Beef, Tomato, Pickled Red Onion, Frites 18 w/ Cheddar, Swiss or Fontina +2 w/ Hickory Smoked Bacon +3 **Vegetarian Alternative: Portobello Mushroom**

Orecchiette Pasta

w/ Cremini & Portobello Mushrooms, Parmesan Cheese & Black Truffle Oil 20 Add Grilled Organic Chicken +6 Shrimp +8

Free Range Chicken*

Organic Chicken Breast, Mashed Potatoes, Haricots Verts, Sauce Fines Herbes 26

Steak Au Poivre

Grilled Flat Iron Steak & Frites 36

SIDES 8

Haricots Verts* Mesclun Greens* Sautéed Spinach* Wilted Kale* Warm Asian Vegetables* Sautéed Mushrooms* Mashed Potatoes* Frites Sake Jasmine Rice*

Flight of Three Sides 20

PRIX FIXE 35-

(not for private events)

Choice of:

Soup of the Day, Goat Cheese Salad, Coconut Shrimp

Choice of:

Thai Bouillabaisse, Free Range Chicken, Orecchiette Pasta

Choice of:

Sorbet or Crème Brulée

DRINKS

Aqua Panna (Litre) 7 • Perrier (750ml) 7 • American Coffee, Hot/Iced Tea, Soda 4 Cappuccino/Latte 5 • Cranberry/Grapefruit/Pineapple Juice 4

PLEASE NOTE: *These dishes are gluten free; others can be made gluten free; please inform your server of any allergies* \$20 minimum on cards We add a customary 20% service charge to parties of 6 or more. There are various spaces available for private events. We beg you to use cell phones outside.

"A culinary as well as a cultural landmark" Proclamation, City of New York 29 Cornelia Street • Greenwich Village, NY 10014 • 212.989.9319 • www.CorneliaStreetCafé.com