DINER

January 24th, 2019

**COMFORTS**

**guacamole** 12 gf vegan
Freshly smashed avocado, topped with pico de gallo, served with tortilla chips, and fire roasted salsa

**fries** 5 gf vegan
Salted or add truffle and parmesan for 2

**brussels** 11 gf vegan
Fried and tossed in sweet chili-garlic sauce

**quinoa crusted shrimp** 14 gf
Served over sautéed butternut squash and peppadew peppers resting on a fried polenta cake and fresno chili whipped goat cheese, topped with sweet potato chips

**wings** 14 gf
Baked and fried, tossed in your choice of orange ginger sauce with pickled cabbage or spicy buffalo sauce with blue cheese dressing

**meatballs** 14
Blend of pork and grass fed beef meatballs, served in a sweet marinara, topped with pecorino cheese and fried sage, served with fresh baked focaccia bread

**pollo e limon** 15
Linguini pasta and pan-seared chicken in cilantro-lime cream sauce topped with cotija cheese

**mac n' cheese** 9 v
Radiatore in a creamy blend of cheddar, mozzarella, gruyere, and gouda topped with parmesan breadcrumbs

**mussels** 14
Wilapa bay mussels, and chorizo spiced pork served with roasted garlic and grilled whole wheat sourdough in a saffron fennel broth

**FROM THE GARDEN**

**house salad** 8 gf
Seasonal greens tossed in roasted garlic vinaigrette, topped with marinated onions, gorgonzola, and candied walnuts

**grilled radichio salad** 12 gf vegan
Maple-rosemary glazed, grilled radichio topped with a shaved fennel and watermelon puree, served with roasted garlic and grilled radicchio vinaigrette, served over smashed avocado, topped with almonds, apples, and fresh oregano

**beets** 13 gf df v
Roasted red and gold beets lightly tossed in garlic aioli, served over pistachio butter and topped with toasted pistachios and shaved fennel

**cobb salad** 14 gf df v
Seasonal greens and quinoa tossed in a roasted garlic vinaigrette, served over smashed avocado, topped with roasted garlic, a soft boiled egg, and gorgonzola

**greek salad** 13 gf v
Kalamata olives, cherry tomatoes, and red onions tossed in olive oil and red wine vinegar, served over seasonal greens, with feta and fresh oregano

**PLATES**

**grilled chicken** 17 gf
Served over fresh grilled seasonal squash and baby carrots drizzled with lemon-caper cream sauce

**carbonara** 19
Pappardelle pasta, pancetta and english peas, served in a parmesan cream sauce

**pork collar** 19 gf df
Braised pork collar and pork sausage served over gremolata crushed potatoes with roasted garlic and peppadew peppers in a hearty pork brodo

**cauliflower red curry** 16 gf vegan
Roasted cauliflower, delicata squash, and sweet potatoes, sauteed in red curry sauce, served over cauliflower rice, and topped with red cabbage

**salmon** 25 gf df
Wild caught alaskan salmon served over coconut sticky rice, roasted bok choy, and baby carrots, topped with an orange ginger glaze, and a cranberry ginger salad

**winter harvest bowl** 19 gf vegan
Garbanzo beans, lentils, and quinoa tossed with cauliflower, butternut squash, beets, and blood oranges topped with a shaved brussel, bok choy, and radish salad, finished with a maple rosemary glaze

**hangar steak** 25 gf
Grilled to order, served with gremolata crushed potatoes over a parsnip puree, sauteed chard and pear, topped with demi glace

**ON DOUGH**

**wild mushroom crostini** 9 v
Mushrooms sauteed with herb butter, served over fresh grilled, house made sourdough, topped with a shaved fennel salad, and drizzled with fennel cream sauce

**fried chicken** 14 | soup, salad, or truffle fries 3 | mac 4.5 | *spice it up with honey-sriracha buffalo sauce*
Buttermilk fried chicken, served on a fresh baked brioche bun with butter lettuce, pickles, honey-dijon aioli, blue cheese dressing, and served with salted fries

**steak sandwich** 16 | soup, salad, or truffle fries 3 | mac 4.5 | Thinly sliced steak, seasonal greens, marinated onions, and horseradish cream sauce between two slices of house made sourdough, served with salted fries

**burger** 14 | soup, salad, or truffle fries 3 | mac 4.5 | Smashed patty on a fresh baked brioche bun with onions, pickles, honey-dijon aioli, and house-made american cheese, served with salted fries

For menu updates and upcoming events @eatindustry | @saintirernes

18% gratuity added on parties of six or more. Reservations accepted for parties of four or more at eatindustry.com. Steaks and seafood are cooked to your order. Consuming undercooked beef or fish may increase your risk of food borne illness especially if you have certain medical conditions.

For reservations, please call 212-226-7100
SMALL PLATES

guacamole 12  vegan  gf
freshly smashed avocado, topped with pico de gallo, served with tortilla chips

fries 5  vegan  gf
salted or add truffle and parmesan for 2

brussels 11  vegan  gf
fried and tossed in sweet chili-garlic sauce

wings 14  gf
baked and fried, tossed in your choice of orange ginger sauce with pickled cabbage or spicy buffalo sauce with blue cheese dressing

quinoa crusted shrimp 14  gf
served over sauteed butternut squash and peppadew peppers resting on a fried polenta cake and fresno chili whipped goat cheese, topped with sweet potato chips

beets 13  gf  df  v
roasted red and gold beets lightly tossed in garlic aioli, served over pistachio butter and topped with toasted pistachios and shaved fennel

meatballs 14
blend of pork and grass fed beef meatballs, served in a sweet marinara, topped with pecorino cheese and fried sage, served with fresh baked foccacia bread

mac n’ cheese 9  v
radiatore in a creamy blend of cheddar, mozzarella, gruyere, and gouda topped with parmesan breadcrumbs

ON DOUGH

served with fries | soup 3 | salad 3 | mac 4.5

burger 14
smashed patty on a fresh baked brioche bun with onions, pickles, honey-dijon aioli, and house made american cheese

fried chicken 14 | spice it up with buffalo sauce | buttermilk fried chicken served on a fresh baked brioche bun with butter lettuce, pickles, honey-dijon aioli, and blue cheese dressing

steak sandwich 16
thinly sliced steak, seasonal greens, marinated onions, and horseradish cream sauce served between two slices of house made sourdough

salmon sandwich 15
seared and served on a fresh baked brioche bun with dill-caper aioli, butter lettuce, and marinated onions

blt burger 14
smashed patty on a fresh baked brioche bun with butter lettuce, bacon, sundried tomato aioli, and house made american cheese

PLATES

winter harvest bowl 19  gf  vegan
garbanzo beans, lentils, and quinoa tossed with cauliflower, butternut squash, beets, and blood oranges topped with a shaved brussel, bok choy, and radish salad, finished with a maple rosemary glaze

pollo e limon 15
linguini pasta and pan-seared chicken in cilantro-lime cream sauce topped with cotija cheese

grilled cheese 12
bacon jam and gruyere cheese served on a house made white bread, served with tomato soup

tacos 15  gf
four chicken, four salmon, or four steak tacos on corn tortillas, topped with guacamole, chipotle crema, pico de gallo, and cotija cheese

grilled chicken 17  gf
served over fresh grilled seasonal squash and baby carrots drizzled with lemon-caper cream sauce

carbonara 19
pappardelle pasta, pancetta and english peas, served in a parmesan cream sauce

FROM THE GARDEN

chicken 5 | steak 6 | salmon 8

house salad 8  gf  v
seasonal greens tossed in a roasted garlic vinaigrette, topped with marinated onions, gorgonzola, and candied walnuts

grilled radicchio salad 12  gf  vegan
maple-rosemary glazed, grilled radicchio topped with a shaved fennel and watermelon radish salad, blood orange, and pepitas, served over arugula, and a spiced butternut, pear puree

butter lettuce caesar 12
shaved brussel sprouts and butter lettuce tossed in a smoked caesar dressing, topped with toasted parmesan and brioche breadcrumbs

kale salad 11  gf  v
kale and radicchio tossed in a sweet, roasted garlic vinaigrette topped with almonds, apples, and pecorino cheese

cobb salad 14  df  gf  v
seasonal greens and quinoa tossed in a roasted garlic vinaigrette, served over smashed avocado and topped with toasted garlic a soft boiled egg, and gorgonzola

greek salad 13  gf  v
kalamata olives, cherry tomatoes, and red onions tossed in olive oil and red wine vinegar, served over seasonal greens, with feta and fresh oregano

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SIGNATURES

tacos 12
four corn tortillas with bacon, cheddar, crispy hash browns, scrambled eggs, black bean salsa, and topped with salsa verde

brunch burger 14
smashed and seared grass fed beef on a fresh baked brioche bun with gouda cheese, carmelized onions, arugula, chipotle cream cheese aioli, bacon, and a fried egg, served with fries

latke benedict 14 gf v
sweet potato and onion latke topped with creme fraiche, two poached eggs, and hollandaise, served with braised leeks and vegan sausage (or your choice of protein)

LUNCH

winter harvest bowl 19 gf vegan
garbanzo beans, lentils, and quinoa tossed with cauliflower, butternut squash, beets, and blood oranges topped with a shaved brussel, bok choy, and radish salad, finished with a maple rosemary glaze

guacamole 12 vegan gf
freshly smashed avocado, topped with pico de gallo, served with tortilla chips

brussels 11 vegan gf
fried and tossed in sweet chili-garlic sauce

wings 14 gf
baked and fried, tossed in your choice of orange ginger sauce with pickled cabbage or spicy buffalo sauce with blue cheese dressing

mac n’ cheese 9 v
cavatappi pasta with gouda and cheddar cheese sauce, topped with parmesan and bread crumbs

pollo e limon 15
linguini pasta and pan-seared chicken in cilantro-lime cream sauce topped with cotija cheese

kale salad 11 gf v
kale and radicchio tossed in a sweet, roasted garlic vinaigrette topped with almonds, apples, and pecorino cheese

cobb salad 14 df gf v
seasonal greens and quinoa tossed in an roasted garlic vinaigrette, served over smashed avocado and topped with toasted garlic and a soft boiled egg

fried chicken 14 | soup, salad, or truffle fries 3 | mac 4.5 | *spice it up with honey-sriracha buffalo sauce*
buttermilk fried chicken, served on a fresh baked brioche bun with butter lettuce, pickles, honey-dijon aioli, blue cheese dressing, and served with salted fries

CLASSICS

meat and eggs 11
two eggs cooked your way, with a choice of bacon or sausage, nine-grain toast, and served with crushed potatoes or a side salad

benedict 14
ham or salmon bacon 2, over a house-made english muffin, topped with poached eggs, and drizzled with hollandaise, served with crushed potatoes or a side salad

avocado crostini 16
fresh baked and grilled baguette, covered in smashed avocado, and topped with smoked salmon, poached egg, and served with a side salad or crushed potatoes

crepes 13
filled with ham and gouda cheese, topped with mornay sauce, served with crushed potatoes or a side salad

hash 15
smoked brisket, spinach, cherry tomatoes, and mozzarella cheese baked in a cast iron with two poached eggs, and topped with crispy hash browns, parmesan, and breadcrumbs

biscuits and gravy 14
southern style biscuits and sausage gravy with two buttermilk biscuits, eggs cooked your way, served with crushed potatoes or a side salad

buttermilk pancakes 11
three fluffy buttermilk pancakes topped with whip cream and maple syrup

add-ons 1 each:
strawberries, house made jam, blueberries, chocolate chips

build your own omelette 14 gf
served with crushed potatoes or a side salad

veggies: tomato, spinach, onion, mushroom
cheese: cheddar, gouda, feta, parmesan
add protein 2: bacon, sausage, vegan sausage

SWEETS

stuffed french toast 15
house-made brioche stuffed with lemon curd, topped with blueberry jam, and candied lemon zest

cinnamon roll pancake 12
three buttermilk pancakes with brown sugar and cinnamon swirl, drizzled with icing and dusted with cinnamon sugar

DRINKS

bloody mary bar 12 self-serve
choose your vodka, build your cocktail basic | cucumber-lime | pickled | spicy
prosecco mimosa 8
pineapple | grapefruit | orange
coffee cocktail 10
151 rum, coutreau, coffee liqueur, fresh brewed coffee, whipped cream

BITES

pop tart 5
english muffin 3
toast & honey butter 4
crushed potatoes 4
vegan sausage 6
pork sausage 5
bacon 5

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**SNACKS**

- **poutine 8**
  - shoestring fries topped with a white chicken gravy, melted cheddar cheese curds, and fine herbs

- **burger 10**
  - american cheese, pickles, angry ketcup honey-dijon aioli

- **two salmon tacos 7**
  - guacamole, pico, chipotle crema, queso fresco

- **two carne asada tacos 7**
  - guacamole, pico, chipotle crema, queso fresco

- **fries 5**
  - truffle oil and parmesan

- **two grilled chicken tacos 6**
  - guacamole, pico, chipotle crema, queso fresco

- **salad 6**
  - seasonal greens tossed in a garlic vinaigrette topped with marinated onions, gorgonzola, and candied walnuts

- **wings 7**
  - buffalo sauce, blue cheese dressing

- **mac 8**
  - gouda and cheddar

- **brussels 10**
  - sweet chili garlic

**COCKTAILS 7**

- **tom collins | gin**
- **lemon drop | vodka**
- **whiskey sour | bourbon**
- **old fashioned | rye**
- **casa margarita | tequila**
- **well liquor | mixer**

**$1 OFF BEER**

- **porter | caldera**
- **pilsner | crux**
- **ipa | boneyard**
- **red ale | ancestry**
- **kolsch | ordinance**
- **rotating | pFriem**
- **ipa | breakside**
- **wheat | vertigo**

**WINE 7**

- **red | rotating**
- **white | rotating**
- **bubbles | prosecco**

**DAILY FROM 2-6. AGAIN FROM 8:30 - CLOSE. CHEERS.**
BEVERAGES

COCKTAILS

industry mai tai 12
bacardi 4 rum, goslings dark rum, lime, orgeat, dry curacao, pineapple shrub, crushed ice

london honey 10
bombay sapphire gin, lemon, honey, orgeat, pear, cinnamon

spicy tequila #2 12
spicy tequila, mango shrub, grapefruit, lime, agave

sicilian margarita 11
tequila, blood orange, rosemary, lime, agave, grand marnier

bubbles in a bucket 10
titos, clove, granny smith shrub, cranberry, bubbles

barrel aged black manhattan 15
redemption rye, averna, angostura bitters

pear cosmo 11
house infused pear cinnamon vodka, lemon, cranberry, simple, ginger

old fig 11
house infused fig rye whiskey, cognac, sweet vermouth, benedictine, angostura

gordon sour 9
bourbon, lemon, demerara syrup, grapefruit bitters, egg white, red wine float

hot buttered rum 11
house made batter, sailor jerry’s spiced rum, topped with whipped cream, cinnamon

NON-ALCOHOLIC

brew doctor kombucha | clear mind | 8
sparkling water | san peligrino | 4
root beer | crater lake | 4

BEER

porter | caldera | asheland, or | 6
pilsner | crux | bend, or | 7
ipa | boneyard | bend, or | 7
red | ancestry | tualatin, or | 7
kolsch | ordinance | boardman, or | 6
rotating | pFriem | hood river, or | 7
hazy ipa | breakside | portland, or | 7
raspberry wheat | vertigo | hillsboro, or | 6

BOTTLES 5
coors lite | corona | gluten free beer | n/a beer

CIDER

blackberry-lime | oregon cider co. | 7
ruby red | oregon cider co. | 7
strawberry-habanero | oregon cider co. | 7
flight | oregon cider co. | 8
dry apple or granny smith | cascadia canned cider | 7

RED WINE

house red | coopers hall, or | 9
syrah | gordon, wa | 13 | 50
chianti | tenuta di arceno, it | 10 | 38
cabernet sauvignon | double canyon, wa | 11 | 42
cabernet sauvignon | fortress, ca | 14 | 50
pinot noir | adelsheim, or | 15 | 58
pinot noir | montinore, or | 13 | 50
red blend | abacela, or | 12 | 46

WHITE WINE

house white | coopers hall, or | 9
granache blanc | dobbes, or | 12 | 46
chardonnay | chalk hill, ca | 12 | 46
chardonnay | soter, or | 14 | 48
pinot gris | wilamette valley, or | 10 | 38
sauvignon blanc | mohua, nz | 10 | 38
blend | brooks, or | 8 | 38

ROSE

pinot noir | sokol blosser, or | 11 | 42

BUBBLES

prosecco | mionetto, italy | 9 | 43
brut | argyle, or | 12 | 46