

SOUP & SANDWICH

§17

CHEF'S DAILY ADDITIONS

*items vary daily please inquire with your server

APPETIZERS

MURRAY'S CHEESE PLATE honeycomb, walnut raisin bread	18
ROASTED CARROTS hazelnut, lime, brown butter, puffed rice	12
BEETS & BURRATA torn basil, aged vinegar	14
FRIED OYSTERS lemon, spicy remoulade, chives	10
COD FRITTER lamb ragu, curry aioli	12

SANDWICHES & SALADS

*Add chicken (+§8), shrimp (+§10), salmon (+§8) to any salad

CAESAR SALAD endive, parmesan, lemon, white anchovy vinaigrette	13
CHOPPED SALAD sweet potato, cabbage, walnuts, cucumbers, carrots, dijon vinaigrette	14
KALE & ARUGULA SALAD hazelnut, ricotta salata	12
SHRIMP PO' BOY lemon aioli, celery, french fries	17
2 SPRING BURGER dry-aged beef, potato roll, french fries	19
ROASTED PORK SANDWICH spicy mayo, pickled carrots, cilantro, french fries	17
VEGETABLE SANDWICH hummus, pickled vegetables, avocado, dijon	14

PLATES

MUSSELS & FRIES spicy herbal broth	17
CRISPY BRANZINO cashew, sunchoke, haricot vert, coconut broth	27
GRILLED SHORT RIB romanesco, salsa verde, chili, lime	16
ROASTED MUSHROOM hen of the woods, pickled chanterelles, hazelnut, pecorino	18
FUSILLI braised veal, tomato, parmesan	17
LINGUINI & CLAMS shellfish bisque, littlenecks, guanciale	19
14 OZ. BRANDT NEW YORK STRIP onion ring, herb salad	45

SIDES

FRENCH FRIES	8
SEASONAL VEGETABLES herbs	8

We source as locally as possible, whenever possible.

Executive Chef Jesse Schenker / Chef de Cuisine Audrey Villegas

2 Spring St, Oyster Bay, NY 516-624-2411 www.2springstreet.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness