WEEKDAY MENU

POGACSA (HOUSE-MADE BISCUIT) ........................................ 13
fried egg, alpine cheddar, mayo
+add speck — 4

SUGARED GRAPEFRUIT .................................................. 13
served with griddled pullman & salted yogurt

PALACSINTA (HUNGARIAN CREPES) .............................. 16
warm crepes layered with honey butter, whipped pistachio halva,
soft cream, warm honey, & dukkah

PAPRIKA PORK SCRAPPLE ............................................. 25
eggs sunny side up, salted Jersey tomatoes, dill

CONFIT TUNA MELT ......................................................... 17
served on griddled potato pullman with alpine cheddar
and a side of cabbage slaw
+add fried egg — 2

CARAWAY CAESAR .......................................................... 16
radicchio, anchovy, “VIGO” crumbs, granna padano, lemon

NOKEDLI SOUP ............................................................... 12
a bowl of warm chicken broth with grated dumplings,
toasted garlic oil and dill

CHICKEN LIVER MOUSSE ................................................ 13
served on griddled potato pullman with cherry caramel and
ground fennel seed

A BOWL OF AGI O’S .......................................................... 8
maple & honey roasted oats, buckwheat, almonds, walnuts,
& sunflower seeds with candied ginger & cherries.
Served with choice of milk
Sub. yogurt & compote - 5

GREEN DEVILS .................................................................. 5
+add anchovy — 3   +add hot sauce — 1

SIDES
housemade hot sauce.......... 1
sweet & sour pickles......... 2
griddled pullman toast........ 3

5% KITCHEN APPRECIATION FEE
BY APPLYING A KITCHEN APPRECIATION FEE TO OUR CHECKS, WE ARE WORKING TOWARD BRIDGING THE PAY GAP BETWEEN THE SERVERS AND THE KITCHEN STAFF, WHO ARE UNABLE TO RECEIVE TIPS. WE ARE GRATEFUL FOR YOUR PATRONAGE AND WELCOME ANY QUESTIONS YOU HAVE ABOUT THIS
# NOSHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GREEN DEVILS</td>
<td>5</td>
</tr>
<tr>
<td>- add anchovy</td>
<td>3</td>
</tr>
<tr>
<td>- add hot sauce</td>
<td>1</td>
</tr>
<tr>
<td>CHICKEN LIVER MOUSSE</td>
<td>13</td>
</tr>
<tr>
<td>- Served on griddled potato pullman with cherry caramel</td>
<td></td>
</tr>
<tr>
<td>DIP &amp; CHIPS</td>
<td>14</td>
</tr>
<tr>
<td>- Beets, caramelized onion sour cream, egg jam, smoked trout roe</td>
<td></td>
</tr>
<tr>
<td>CARAWAY CAESAR</td>
<td>16</td>
</tr>
<tr>
<td>- Radicchio, potato pullman crumbs, grana padano &amp; lemon</td>
<td></td>
</tr>
<tr>
<td>ROMAN FRIED ARTICHOCKES</td>
<td>18</td>
</tr>
<tr>
<td>- Tonnato sauce and lemon</td>
<td></td>
</tr>
<tr>
<td>PICKLED MACKEREL TOAST</td>
<td>18</td>
</tr>
<tr>
<td>- Spanish mackerel marinated in red onion, vinegar and dill flowers</td>
<td></td>
</tr>
</tbody>
</table>

# MAINS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BO BO CHICKEN PAPRIKAS</td>
<td>29</td>
</tr>
<tr>
<td>- Brined in buttermilk. Dressed in smoked paprika vinaigrette and dill</td>
<td></td>
</tr>
<tr>
<td>SEMOLINA DUMPLINGS</td>
<td>25</td>
</tr>
<tr>
<td>- Swimming in chicken broth &amp; torn escarole. Finished with grated cured egg yolk &amp; crispy chicken skin</td>
<td></td>
</tr>
<tr>
<td>NY STRIP</td>
<td>45</td>
</tr>
<tr>
<td>- Seared in the cast iron. Lathered with garlic chive butter and served with pickled green tomato’s &amp; horseradish</td>
<td></td>
</tr>
<tr>
<td>PORK &amp; PLUMS</td>
<td>32</td>
</tr>
<tr>
<td>- 14 oz heritage porterhouse drapsticky stewed plums &amp; lovage</td>
<td></td>
</tr>
</tbody>
</table>

# SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARAFLEX CABBAGE</td>
<td>13</td>
</tr>
<tr>
<td>- Thinly shaved and dressed in anchovy vinaigrette</td>
<td></td>
</tr>
<tr>
<td>SCHMALTZ POTATOES</td>
<td>13</td>
</tr>
<tr>
<td>- Served with schmaltz aioli</td>
<td></td>
</tr>
<tr>
<td>CUCUMBERS</td>
<td>13</td>
</tr>
<tr>
<td>- Meyer lemon buttermilk ranch, pickled ramps &amp; herbs</td>
<td></td>
</tr>
<tr>
<td>MARKET PEPPERS</td>
<td>13</td>
</tr>
<tr>
<td>- Marinated in smashed garlic &amp; oregano. Layered with Bulgarian feta</td>
<td></td>
</tr>
</tbody>
</table>

---

5% Kitchen Appreciation Fee

We are working toward bridging the pay gap between the servers and the kitchen staff, who are unable to receive tips. We welcome any questions you have about this policy.
BRUNCH

POGACSA (BISCUIT)...........13
fried egg, alpine cheddar, mayo
+add speck —4

SUGARED GRAPEFRUIT.....13
carmelized & served with
gridded pullman & salted yogurt

PALACSINTA.....................16
(HUNGARIAN CREPES)
warm crepes layered with honey
butter, whipped pistachio halva,
soft cream, warm honey, &
dukah

PAPRIKA PORK SCRAPPLE...24
eggs sunny side up, dill & salted
jersey tomatoes

COUNTRY CLUB PLATE.......26
House cured salmon, smoked
tROUT salad, tomato, cucumber,
parsley-shallot salad, whipped
farmers cheese, pickles
& house-made rye bread
+add trout roe —5
+add anchovy —3
+add chicken liver mousse —5

CONFIT TUNA MELT..........17
Served on griddled potato
pullman with alpine cheddar & a
side of cabbage slaw
+add fried egg —2

CARAWAY CAESAR............16
radicchio, anchovy, “V IGO”
crumbs, granna padano & lemon

NOKEDLI SOUP......................8
Grated dumplings swimming in a
bowl of chicken broth, finished
with loads dill & toasted garlic oil

A BOWL OF AGI O’S............8
maple & honey roasted oats,
almonds, walnuts, flax seed &
sunflower seeds with candied
ginger & cherries. Served with
choice of milk
Sub. yogurt & compote —5

GREEN DEVILS......................5
+ add anchovy —3
+ add hot sauce —2

SPANAKOPITA BABKA......7
+add fried egg —2

AGI HASHBROWNS................7
Served with horseradish
scallion sour cream
+add trout roe —5

SIDES
housemade hot sauce............1
sweet & sour pickles..............2
gridded pullman toast..........3

5% KITCHEN APPRECIATION FEE
BY APPLYING A KITCHEN APPRECIATION FEE TO OUR CHECKS, WE ARE WORKING
TOWARD BRIDGING THE PAY GAP BETWEEN THE SERVERS AND THE KITCHEN STAFF,
WHO ARE UNABLE TO RECEIVE TIPS. WE ARE GRATEFUL FOR YOUR PATRONAGE AND
WELCOME ANY QUESTIONS YOU HAVE ABOUT THIS POLICY.
Coffee

- Coffee Drip—3.75
- Espresso—4
- Cortado—4.5
- Cappuccino—5ac
- Latte—5
- Americano—4.25
- Dirty Ovaltine—6
- Coffee Egg Cream Fizz—8

Tea

- Breakfast—3.5
- Chamomile Lavendar—3.5
- Peppermint—3.5

Soft

- Orange Juice—3
- Saratoga Sparkling—9
- Root Beer—5
- Cream Soda—5

Weekly Specials

**WEDS & THURS**
- NY Style Cheesecake—14

**FRIDAY**
- Sacher Torte—14

**SUNDAY**
- Fank (Hungarian donuts)—10

Bakery

(Until Sold Out)

- Chocolate Chip Rye Caraway Cookie—3.50
- Spanakopita Babka—7
  + add fried egg—2

Cans

- **BACK HOME BEER, PERSIAN LAGER**
  (Brooklyn, NY)—10
- **BACK HOME BEER, SUMAC GOSE**
  (Brooklyn, NY)—10
- **MAINE BEER CO., LUNCH IPA**
  (Brooklyn, ME)—13
- **ALLAGASH, NORTH SKY STOUT**
  (Brooklyn, NY)—10
- **SHACKSBURY, BLACKBERRY LIME CIDER**
  (Vergennes, VT)—13
- **BIZARRO MISCHEIF BREW**—10
  Bitter apertivo with bengal tonic

Zero Proof

- **CARAWAY & CUMIN SHRUB**—10
  add prosecco + 6
WHITE, ORANGE, ROSE

GÁL TIBOR, EGRI CSILLAG (2021)
Medium-bodied and dry, with flavors of grapefruit and white flowers — 14/52

VILLA TOLNAY, RAJNAI RIZLING (2020)
Balanced & elegant with yellow fruits and white blossoms. — 14/52

BUSSAY, TRAMINI ROOTS (2022)
5 months skin contact. Flavors of juicy stone fruit, passionfruit and — 17/64

PALFFY, HEJA (2021)
Unfiltered orange with notes of spicy orange peel & green tea on the palate — 17/64

JASZ LACI, SETTING SUN (2021)
4 months of skin contact. Savory citrus, salt, herbs and golden apple — 17/64

VILLA TOLNAY, TUKOR FURMINT (2019)
White flowers, peach, and basalt minerals. — 15/52

DÚZSI TAMÁS, KÉKFRANKOS ROZÉ (2020)
Grapefruit, lime, gooseberries, complemented by zesty acids — 13/64

RED

DÚZSI TAMÁS, KADARKA (2021)
Spicy on the nose with pepper, violet & red cherries — 15/56

SZENT DONAT, TIHANY (2021)
Unfiltered juicy red blend. Balanced, with flavors of herbs and red currants. — 17/64

MALATINSZKY KURIA, CABERNET FRANC (2013)
Tanic and rich. Strawberries, white pepper and rosewater — 19/72

SPARKLING

SZENT DONAT, 5 BAR PET NAT (2021)
Dry & leese, with green apple, marzipan, lemon-lime & salt -30 (375 ml)

P.A.N.K., ABNORMAL PÉT-NAT (2022)
7 days skin contact. Green tea, kombucha and almonds with a bright herbal finish. — 52