

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
Moxy Restaurant Associates Inc		Smithfield Hall	
STREET ADDRESS		CROSS STREETS	ZIP CODE
138 West 25th Street		Between 6th & 7th Aves	10001
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Gavin Whiston	ATTORNEY/ REPRESENTATIVE	NAME: Frank Palillo
	PHONE: 917.957.6945		PHONE: 212.227.1640
	EMAIL: gavin@thegraftonnyc.com		EMAIL: fwpalillo@gmail.com
MANAGER	NAME: William Thompson	LANDLORD	NAME: Tamkat Building Corp
	PHONE: 917.602.4334		PHONE: 718.786.6877
	EMAIL: thompsonliam@gmail.com		EMAIL: oren@tamkatbuilding.com
APPLICATION TYPE (Check One)			
<input type="radio"/> New	Has applicant owned or managed a similar business?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input checked="" type="checkbox"/> Alteration	What is the current license # and expiration date?	05/31/2016	
	Please list/describe the nature of all the changes and attach the plans: The expansion to the adjacent space in the same building will give us additional customer space, bathrooms and allow us to obtain a second means of egress.		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input checked="" type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Plan on applying for alteration this month
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11am-3am	same	same	same	same	10am-3am	11am-3am	
	Kitchen	11am-12am	same	same	same	same	10am-3am	11am-3am	
	Music	Yes	Yes	Yes	Yes	Yes	Yes	Yes	
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE		
OCCUPANCY									
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar		
INSIDE	239	239	30	175	0	1	59		
OUTSIDE <i>(Other than sidewalk café)</i>	N/A								
SIDEWALK CAFE	N/A								
How many floors are there? What is the capacity for each floor?					Cellar: 6 (kitchen & bathrooms) First: 233				
How frequently will the owner(s) be at the establishment?					There will be an owner or manager present during all hours of operation.				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="radio"/> NO			
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="radio"/> NO			
Will you be hosting private, promotional or corporate events?					<input checked="" type="radio"/> YES	NO			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/> NO			
Will you have a security plan? If, yes please attach.					YES	<input checked="" type="radio"/> NO	We currently have a doorman Weds-Sat nights and on busy weekend days.		
Will security plan be implemented?					<input checked="" type="radio"/> YES	NO	If we feel the need, we haven't in nearly 3 yrs		
Will State certified security personnel be used?					<input checked="" type="radio"/> YES	NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	NO			
Will applicant be using delivery bicycles? If yes, how many?					YES	<input checked="" type="radio"/> NO			
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES	<input checked="" type="radio"/> NO			
Where will delivery bicycles be stored during the day when not in use?					N/A				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	Filing this month

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	See list attached.	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	We haven't met with any of the groups at time of writing but that may change before the Board meeting.		
Who was your contact person at each group you met with?	See list attached		
When did applicant post the notice that was provided?	Thursday, July 30th		
Where did applicant post the notice that was provided?	In the window		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	NO	Gavin 917.957.6945
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES	<input checked="" type="radio"/> NO	Not something we've done in the past but we'd consider it.

BUILDING DESIGN			
State the name and type of business previously located in the space.	New York Wood Flooring		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	NO	New windows, door and sign
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	<input checked="" type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	NO <i>llw</i>	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	There hasn't been a need in the 14 months we've been there, we certainly will if needed.
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	The new air conditioners will be located at the back of the building, in the same location as the current ones.		
When was the air conditioner installed?	The new air conditioners have yet to be installed.		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will there be no amplified music, as per the law?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	N/A

OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input type="radio"/> YES	<input type="radio"/> NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

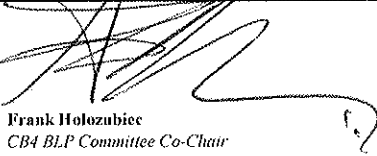
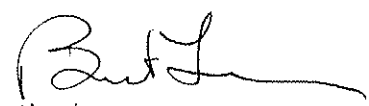
To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.


Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
--	---

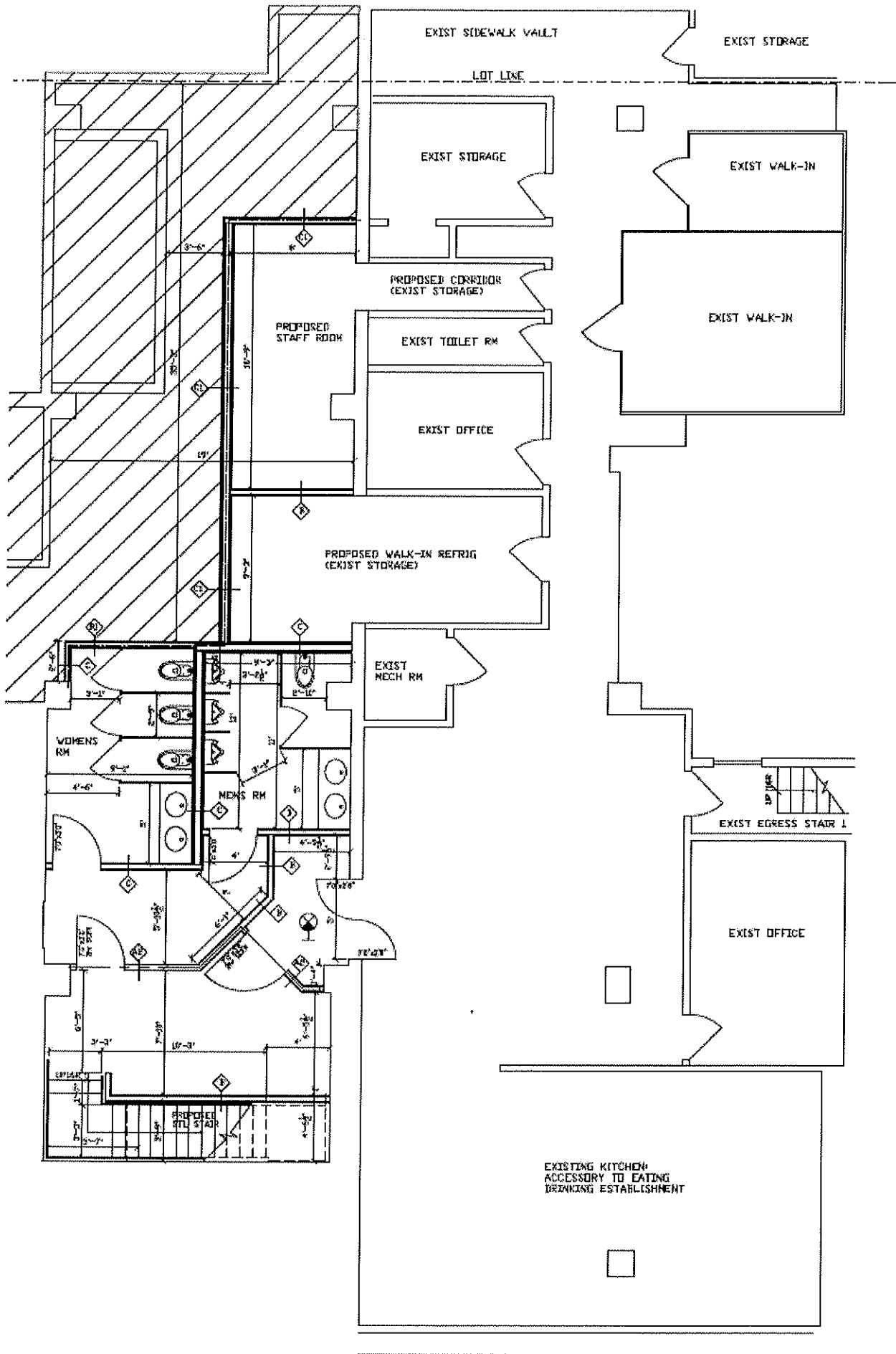
CB4 REPRESENTATIVES

Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazarin <i>CB4 BLP Committee Co-Chair</i>
---	--	--

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	GAVIN WHISTON PRINT NAME OF APPLICANT	 SIGNATURE OF APPLICANT	8/11/15 DATE
--------------------	--	--	-----------------



1 PROPOSED CELLAR FLOOR PLAN
 1/4" = 1'-0"

A

Organizations and Block Associations Contacted On July 30th

- 100 West 19th/20th/21st/22nd Streets Block Association: Sally Greenspan
at sallygmg@gmail.com
- 100 West 19th/20th/21st/22nd Streets Block Association: Karen Bell
at klbphoto@gmail.com
- 100 West 19th/20th/21st/22nd Streets Block Association: Bill Borock
at wborock@hotmail.com
- 100 West 19th/20th/21st/22nd Streets Block Association: Diane Nichols
at beacon195@aol.com
- 100 West 19th/20th/21st/22nd Streets Block Association: Gerald Germany
at germanygerald@aol.com
- 100 West 19th/20th/21st/22nd Streets Block Association: Melissa Stern
at m@melissa-stern.com
- 100 West 19th/20th/21st/22nd Streets Block Association: Michael Walsh
at mwalshny@yahoo.com
- 100 West 26th Street Block Association: Susan Bittenwieser
at susanb1011@aol.com
- 100 West 26th Street Block Association: Dan Shulman
at shulman@speakeasy.net

SMITHFIELD HALL - BRUNCH

BURGERS

+ \$1 American, Cheddar, Gruyere, Blue
 + \$1 Sautéed Mushrooms, Grilled Onions
 + \$2 Applewood Bacon

CLASSIC \$12

Our famous dry-aged custom blend by Pat LaFreida served with choice of hand-cut fries or side salad

TURKEY \$11

All natural turkey breast ground with fresh herbs

CHICKEN KATSU BURGER \$12

Supreme of panko crusted chicken topped with shredded cabbage, tonkatsu sauce & Japanese mayonnaise

MISO-GLAZED TOFU BURGER \$10

Crispy-coated medium firm tofu topped with shredded cabbage and a miso-amber mustard sauce.

SMALL PLATES

MAPLE-GLAZED BACON \$10

Two slices of grilled double-thick Nueske's smoked slab bacon brushed with our homemade maple glaze

GUACAMOLE \$9

Homemade guacamole served with tortilla chips & house salsa

JAMESON WINGS \$10

Crispy coated and tossed in our signature spiced-Jameson whiskey & amber-honey sauce

SHRIMP BUNS \$10

Lightly battered coconut shrimp served in Chinese steamed buns with chili remoulade & Fuji apple slaw

SMITHFIELD FRIES \$8

Large kettle of fresh-cut russet potatoes with rosemary- & roasted garlic aioli

FRIED CALAMARI \$12

Semolina & parmesan coated calamari served with marinara

CLASSIC BRUNCH

EGGS BENEDICT - \$10

Two poached eggs with Canadian bacon served on toasted English muffins drizzled with Hollandaise sauce & home fries

QUESADILLA CON HUEVOS - \$9

Flour tortilla with melted Jack & Cheddar cheese stuffed with scrambled eggs, fresh tomato and scallions, home fries

STEAK AND EGGS - \$14

Grilled 6oz Pat LaFreida Angus shell steak served with two eggs any style & home fries

CALIFORNIA OMELET - \$10

With fresh avocado, tomato and red pepper & home fries

AMERICAN BREAKFAST - \$10

Classic 3 eggs any style served with your choice of American bacon or sausage & home fries

IRISH BREAKFAST - \$14

Irish bacon, sausage and black & white pudding served with two eggs any style, mushrooms, baked beans and a side of toast

CHICKEN & WAFFLES - \$14

Buttermilk fried chicken paillard, Belgian waffle, maple syrup

BRIOCHE FRENCH TOAST - \$10

Served with fresh fruit, whipped cream and maple syrup

BANANA PANCAKES - \$10

Three homemade pancakes with fresh fruit and whipped cream

FRESH FRUIT BOWL - \$6

Fresh mixed fruit bowl served with strawberry yogurt

SALADS

MIXED GREENS \$10

CAESAR SALAD \$11

CHOPPED SALAD \$12

QUINOA AND COUSCOUS \$12

SALAD EXTRAS:

Grilled Shrimp + \$6 Maple-Glazed Bacon + \$5

Grilled Chicken / Baked Tofu + \$4

EXTRAS/SIDES

American Bacon - \$3

Irish Bacon - \$5

Irish Sausage - \$5

Baked Beans - \$3

Home Fries - \$4

Side French Fries - \$5

Side of Black or White Pudding - \$4

Toast - \$2

BRUNCH DRINKS

Mimosa - \$5

Bloody Mary - \$5

House Champagne - \$5

Bellini - \$6

Prosecco - \$9

Pink Champagne - \$9

Pimm's Cup - \$10

French 75 - \$12

Jalapeno-Infused Stolichnaya Bloody - \$10

BEER SPECIALS

PBR Can \$4

Bud Light Draft \$4

Goose Island IPA \$5

Narragansett Lager \$5

Smithfield Hall Amber Ale \$5

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. We use 100% Canola oil. Please alert your server of any food or nut allergies.

A service charge of 18% will be added to parties of 6 or more

SMITHFIELD HALL - MAIN MENU

SMALL PLATES

- MAPLE-GLAZED BACON** \$10
Two slices of grilled double-thick Nueske's smoked slab bacon brushed with our homemade maple glaze
- GUACAMOLE** \$9
Homemade guacamole served with tortilla chips & house salsa
- JAMESON WINGS** \$10
Crispy coated and tossed in our signature spiced-Jameson whiskey & amber-honey sauce
- SHRIMP BUNS** \$10
Lightly battered coconut shrimp served in Chinese steamed buns with chili remoulade & Fuji apple slaw
- SMITHFIELD FRIES** \$8
Large kettle of fresh-cut russet potatoes with rosemary & roasted garlic aioli
- FISH TACOS** \$11
Three pieces of pan-seared cod topped with a spicy slaw, served in a corn tortilla with our house salsa and sour cream
- PULLED PORK SLIDERS** \$10
House-made pulled pork with our signature barbeque sauce
- FRIED CALAMARI** \$12
Semolina & parmesan coated calamari served garlic aioli or marinara
- QUESADILLA** \$10
Flour tortilla with melted cheddar & jack cheese served with house salsa, guacamole and sour cream
Add grilled chicken + \$3 - Add Grilled Shrimp +\$5
-
- Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. We use 100% Canola oil. Please alert your server of any food or nut allergies.
A service charge of 18% will be added to parties of 6 or more

BURGERS

- CLASSIC BURGER** \$12
Our famous dry-aged custom blend by Pat LaFreida served with choice of hand-cut fries or side salad +\$1 American, Cheddar, Gruyere, Blue +\$1 Sautéed Mushrooms, Grilled Onions +\$2 Applewood Bacon
- BLACK & BLUE BURGER** \$13
Pickled red onion & Maytag blue cheese.
- ORGANIC TURKEY BURGER** \$11
All natural turkey breast ground with fresh herbs
- CHICKEN KATSU BURGER** \$12
Supreme of panko crusted chicken topped with shredded cabbage, tonkatsu sauce & Japanese mayonnaise
- MISO-GLAZED TOFU BURGER** \$10
Crispy-coated medium firm tofu topped with shredded cabbage and a miso-amber mustard sauce.

SALADS

- CHOPPED** \$12
Goat's cheese, mixed greens, tomato, red onion, Kalamata olives, pine nuts & pecorino romano in an oregano vinaigrette
- CAESAR** \$11
Fresh romaine, parmesan crisp, crunchy croutons and white anchovy with an eight minute egg in our house-made caesar dressing. Chopped or deconstructed
- MIXED GREENS** \$10
Organic field greens, tomato, cucumber drizzled in an aged sherry and extra virgin olive oil dressing
- QUINOA AND COUSCOUS** \$12
Roasted butternut squash, sundried tomato, garbanzo beans, served with goat's cheese, fried almonds & field greens

MAIN PLATES

- MAC & CHEESE** \$10
Cheddar, Gruyere and Muenster
Oven baked and finished with toasted breadcrumbs
Add applewood bacon or oven roasted vegetables \$3
- FISH & CHIPS** \$16
Brooklyn Beer-battered fresh cod served our rosemary fries and house-made tartar sauce
- CHICKEN & WAFFLES** \$14
Buttermilk fried chicken paillard served with a Belgian waffle and warm maple syrup
- STEAK FRITES** \$19
Marinated hangar steak served with our garlic Maitre d'Hotel butter, hand-cut fries and mixed greens.
- OVEN ROASTED VEGETABLES** \$14
Asparagus, carrots, caramelized artichokes, roasted tomatoes and garlic garbanzo beans
- FREE RANGE CHICKEN** \$16
Herb marinated roasted chicken and au jus served with braised carrots, wild mushrooms & Israeli couscous
- PIZZA ROMA** \$12
Oven roasted tomatoes, buffalo mozzarella with garlic confit and fresh basil
-
- SIDES** \$5
French Fries / Sweet Potato Fries / Onion Rings
Asparagus / Candied Carrots
- SALAD EXTRAS**
Grilled Shrimp +\$6
Maple-Glazed Bacon +\$5
Grilled Chicken / Baked Tofu +\$4
Applewood Bacon +\$3

\$10 LUNCH SPECIALS

CHICKEN PESTO PANINI

Grilled marinated chicken breast, melted mozzarella cheese and our homemade pesto sauce on panini grilled flatbread

GRILLED STEAK PANINI

Sliced Pat LaFreida skirt steak with melted mozzarella cheese, caramelized onions and roasted red pepper drizzled with a horseradish mayonnaise.

CAPRESE SANDWICH

A summer classic, sliced fresh mozzarella and tomato drizzled with a balsamic glaze and basil olive oil, served on country bread.

SPICY CHICKEN WRAP

Marinated grilled chicken breast tossed in buffalo sauce with iceberg lettuce, tomato, red onion & blue cheese dressing, all wrapped in a flour tortilla.

CHICKEN CAESAR WRAP

All natural herb-marinated grilled chicken, romaine lettuce & Pecorino Romano, all tossed on our caesar dressing and wrapped in a flour tortilla

PHILLY CHEESE STEAK

Sauteed thin-sliced rib eye steak with caramelized onions, mozzarella cheese served in a French hero with chipotle aioli.

PULLED PORK SANDWICH

Homemade pulled pork tossed with our special spicy barbecue sauce served on a large brioche bun

All above served with choice of French Fries or Side Salad
Add \$2 to Substitute: Sweet Potato Fries or Onion Rings

TANDOORI CHICKEN SALAD

Grilled marinated chicken served over arugula, diced fresh mango, red onion and cucumber, tossed in a raspberry vinaigrette

SWEET TURKEY SALAD

Diced smoked turkey, organic mixed greens, sundried cranberries and Fuji apple, tossed in a sherry vinaigrette.

PENNE PRIMAVERA

Sundried tomato, red bell pepper, asparagus & green peas lightly sauteed in olive oil with roasted garlic & tossed with penne pasta and traditional Italian pesto.
add Chicken + \$4 add Shrimp + \$6

\$10 LUNCH SPECIALS

CHICKEN PESTO PANINI

Grilled marinated chicken breast, melted mozzarella cheese and our homemade pesto sauce on panini grilled flatbread

GRILLED STEAK PANINI

Sliced Pat LaFreida skirt steak with melted mozzarella cheese, caramelized onions and roasted red pepper drizzled with a horseradish mayonnaise.

CAPRESE SANDWICH

A summer classic, sliced fresh mozzarella and tomato drizzled with a balsamic glaze and basil olive oil, served on country bread.

SPICY CHICKEN WRAP

Marinated grilled chicken breast tossed in buffalo sauce with iceberg lettuce, tomato, red onion & blue cheese dressing, all wrapped in a flour tortilla.

CHICKEN CAESAR WRAP

All natural herb-marinated grilled chicken, romaine lettuce & Pecorino Romano, all tossed on our caesar dressing and wrapped in a flour tortilla

PHILLY CHEESE STEAK

Sauteed thin-sliced rib eye steak with caramelized onions, mozzarella cheese served in a French hero with chipotle aioli.

PULLED PORK SANDWICH

Homemade pulled pork tossed with our special spicy barbecue sauce served on a large brioche bun

All above served with choice of French Fries or Side Salad
Add \$2 to Substitute: Sweet Potato Fries or Onion Rings

TANDOORI CHICKEN SALAD

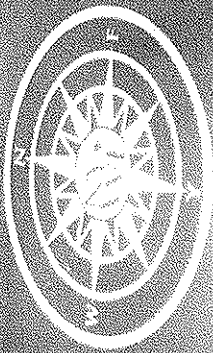
Grilled marinated chicken served over arugula, diced fresh mango, red onion and cucumber, tossed in a raspberry vinaigrette

SWEET TURKEY SALAD

Diced smoked turkey, organic mixed greens, sundried cranberries and Fuji apple, tossed in a sherry vinaigrette.

PENNE PRIMAVERA

Sundried tomato, red bell pepper, asparagus & green peas lightly sauteed in olive oil with roasted garlic & tossed with penne pasta and traditional Italian pesto.
add Chicken + \$4 add Shrimp + \$6



NEW YORK
WOOD FLOORING

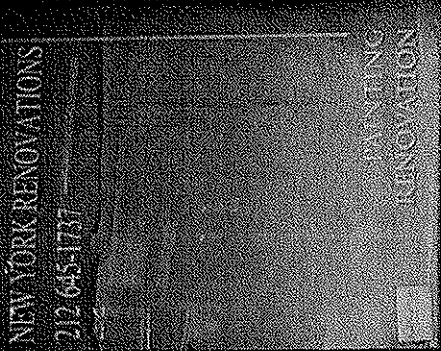
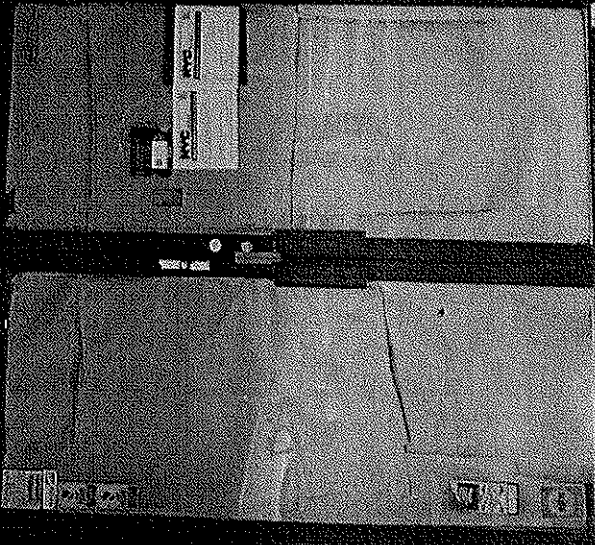
138 West 25th Street

212-367-3088

NEW YORK WOOD FLOORING
138

NEW YORK FLOORING
212-367-3088

NEW YORK PAINTING
212-367-3088



NEW YORK RENOVATIONS
212-645-1737

SARNEK
CONNECTION
FOR THE
DEPARTMENT

NEW YORK
RENOVATIONS
212-645-1737

SMITHFIELD HALL

