

Dumbo House sample menu



Smalls

TFC Fried Cauliflower, hot sauce (plant based) \$13

Eggplant Dip, flat bread (plant based) \$13

Shishito Peppers, chili, lime crema (vegetarian) \$13

Red Beet Hummus, hemp seeds (plant based) \$14

TFC Fried Chicken, hot sauce \$15

Guacamole, taro chips \$16

Appetizers

Butternut Squash soup, kale, coconut, pepitas (plant based) \$10

Heart of Palm, corn, avocado, lime, radish (plant based) \$14

Meatballs, tomato sauce, parmesan \$15

Burrata, tomato, basil (vegetarian) \$18

Striped Bass Crudo, blood orange, agua chile, cucumber \$18

Tuna Tostada, chipotle aioli, avocado, serrano \$22

Sandwiches and Salads

BLT, bacon, lettuce, tomato, chipotle aioli, sourdough \$15

Avocado on Toast, chilli, sourdough (plant based) \$15

Kale Caesar, chickpea, parmesan \$16

Fattoush, radish, tomato, olive, labne, cucumber, sumac, croutons (plant based) \$16

Butter Lettuce, avocado, sherry vinaigrette (plant based) \$18

Chicken Wrap, hemp tahini, tomato, lettuce, cucumber \$19

Dirty Burger, cheddar, mustard, iceberg, tomato, pickle, fries \$20

Dirty Vegan Burger, cheddar, mustard, iceberg, tomato, pickle, sweet potato fries (plant based) \$22

Mains

Mac and Cheese, scamorza, parmesan (vegetarian) \$18

Heirloom Romanesco, coconut, green curry (plant based) \$24

Vegan Rigatoni, plant based bolognese (plant based) \$24

Rigatoni, beef bolognese \$24

Rotisserie Chicken, harissa, cara orange, olives \$32

Club Steak / Filet Mignon, bearnaise, fries \$32 / \$48

Salmon, spinach, aioli \$33

Branzino, parsley, ancho rub, jicama, lime \$38

Wood fired pizzas

Buffalo Mozzarella, tomato, basil, oregano (vegetarian) \$20

Anchovy, tomato, olives, capers \$21

Spicy Salami, tomato, mozzarella, mushroom \$22

Plant Based Merguez, artichoke, peppers, tomato, chili (plant based) \$24

Burrata, parma ham, arugola \$28

Sides

Fries \$9

Sweet Potato Fries \$9

Red Curry Sweet Potatoes \$9

Spicy Broccolini \$9

Spinach \$9

Green Salad \$9

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Sparkling and champagne

Prosecco, Tasi, Veneto, Italy NV		\$15	\$60
Moet & Chandon Brut Imperial, Champagne, France NV		\$25	\$105
Veuve Clicquot Yellow Label, Champagne, France NV		\$30	\$125
Veuve Clicquot Rosé, Champagne, France NV			\$170
Ruinart Blanc De Blanc, Brut, Champagne, France NV			\$230

Rosé

Maison Vincent Rose, Carignan, Languedoc, France '19	\$13	\$36	\$58
Lady A, Provence IGP, France '19 (organic practices)		\$16	\$64
Lady K, Coteaux D'aix En Provence, France '20 (organic practices)		\$20	\$80

White

Maison Vincent Blanc, Marsanne Vermentino, Languedoc, France '19		\$13	\$52
Sauvignon Blanc, Scarbolo, Friuli Venezia, Italy '19		\$15	\$60
Gruner Veltliner, Raptor Ridge, Willamette Valley, Or '19			\$65
Chardonnay, Christina, Göttlesbrun, Austria '20 (organic practices)			\$68
Chardonnay, Petaluma Gap, Sonoma Coast, Ca '18		\$17	\$68
Sauvignon Blanc, Where's Linus, Lake Country, Ca '20			\$72
Chardonnay, Aslina, Western Cape, South Africa '20			\$78
Sancerre, Raimbault-Pineau, Loire Valley, France '18 (organic practices)		\$20	\$82
Pinot Grigio, Terlano, Alto Adige, Italy '19			\$85
Pinot Bianco, Zuc Di Volpe, Colli Orientali Del Friulio, Italy '15			\$98
Riesling, Tegernseehof, Wachau, Austria '12 (organic practices)			\$110
Sauvignon Blanc, Merry Edwards, Sonoma County, Ca '18			\$125
Godello, Rafael Palacios, As Sortes, Galicia, Spain '15 (biodynamic)			\$130
Puligny Montrachet, Domaine Jean Chartron, Burgundy, France '17 (organic practices)			\$190
Chenin Blanc, Nicolas Joly, 'Clos De La Coulee De Serrant,' Loire Valley '15 (biodynamic)			\$215

Red

Maison Vincent, Grenache Mourvedre, Languedoc, France '19		\$13	\$52
Pinot Noir, Brea Wine Co, Santa Lucia Highlands, Ca '18 (natural)		\$15	\$60
Gamay, Domaine Sauger, Loire Valley, France '18 (chilled)			\$65
Etna Rosso, Tenuta Tescante 'Ghiaia Nera,' Sicily, Italy '18		\$17	\$68
Cabernet Sauvignon, Ancient Peaks, Paso Robles, Ca '18 (organic practices)		\$18	\$70
Agiorgitiko, Gai'a, Nemea, Peloponnesos, Greece '18			\$72
Malbec, Zuccardi 'Poligonos', Paraje Altamira, Argentina '18			\$90
Châteauneuf-Du-Pape, Mayard Clos Du Calvaire, Rhone Valley, France '18 (organic practices)			\$105
Pinot Noir, Gary Farrell, Russian River Valley, Ca '18			\$105
Saint-Julien, Chateau Peymartin, Bordeaux, France '14 (organic practices)			\$115
Cabernet Sauvignon, Heitz, Napa Valley, Ca '18 (organic practices/sustainably grown)			\$125
Barbaresco, Produttori, Piedmont, Italy '16			\$150
Tignanello, Antinori, Tuscany, Italy '18			\$225
Pierre Naigeon, Gevrey-Chambertin 1er Cru, Burgundy, France '15 (biodynamic)			\$365

Wine and vintages may vary upon availability.