

Dumbo House sample menu



Smalls

Shishito Peppers chili, lime crema (vegetarian) \$15

Red Beet Hummus, hemp seeds (plant based) \$15

TFC, fried cauliflower, hot sauce (plant based) \$15

Eggplant Dip, flat bread (plant based) \$15

TFC, fried chicken, hot sauce \$17

Guacamole, taro chips \$18

Appetizers

Butternut Squash Soup, kale, coconut, pepitas (plant based) \$12

Heart of Palm, avocado, coconut lime, radish (plant based) \$15

Meatballs, tomato sauce, parmesan \$17

Tuna Tostada, chipotle aioli, avocado, serrano \$18

Striped Bass Crudo, blood orange, agua chile, cucumber \$19

Burrata, tomato, basil (vegetarian) \$20

Sandwiches and Salads

Avocado on Toast, chili, sourdough (plant based) \$17

BLT, bacon, lettuce, tomato, chipotle aioli, sourdough \$17

Kale Caesar, chickpea, parmesan \$19

Butter Lettuce, avocado, sherry vinaigrette (plant based) \$20

Chicken Wrap, hemp tahini, tomato, lettuce, cucumber \$21

Dirty Burger, cheddar, mustard, iceberg, tomato, pickle, fries \$22

Dirty Vegan Burger, cheddar, mustard, iceberg, tomato, pickle, sweet potato fries (plant based) \$24

Mains

Mac and Cheese, scamorza, parmesan (vegetarian) \$19

Heirloom Romanesco, coconut, green curry (plant based) \$25

Vegan Rigatoni, plant based bolognese (plant based) \$25

Rigatoni, beef bolognese \$26

Rotisserie Chicken, mashed potatoes, chicken jus \$32

Salmon, spinach, aioli \$36

Club Steak | Filet Mignon, bearnaise, fries \$36 | \$50

Branzino, parsley, ancho rub \$44

Wood fired pizzas

Anchovy, tomato, olives, capers \$22

Buffalo Mozzarella, tomato, basil, oregano (vegetarian) \$23

Spicy Salami, tomato, mozzarella, mushroom \$25

Plant Based Merguez, artichoke, peppers, tomato, chili (plant based) \$25

Burrata, parma ham, arugula \$29

Sides

Red Curry Sweet Potato \$10

Spicy Broccolini \$10

Spinach \$10

Green Salad \$11

Fries \$12

Sweet Potato Fries \$12

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.

Dumbo House sample menu



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
Gruener 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)		\$16	\$64
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
Pahlmeyer Vineyards, 'Proprietary Red Blend,' Napa Valley, Ca '14 (sustainably grown)			\$490

Wine and vintages may vary upon availability.