

# Dumbo House sample menu



## Smalls

Shishito peppers, miso glaze (plant based) \$13

Meatballs, tomato sauce, parmesan \$13

TFC fried chicken, hot sauce \$14 or TFC fried cauliflower, hot sauce (plant based) \$10

Guacamole, crudites, taro crisps (plant based) \$16

Calamari fritti, chili, lemon aioli \$16

Burrata, tomato, basil (vegetarian) \$18

## Salads and Sandwiches

Avocado on toast, chili, sourdough (vegetarian) \$15, add poached egg \$2

Butter lettuce, avocado, sherry vinaigrette (plant based) \$17

Baby gem caesar, tomato, parmesan, breadcrumbs \$17

Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries \$18

Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonnaise, fries \$20

Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$22

## Grill and mains

Chicken paillard, rocket, cherry tomatoes, olives, aged balsamic \$22

Rigatoni, beef bolognese \$24

Salmon, spinach, aioli \$29

Skirt steak, fries, bearnaise \$29 or filet mignon, fries, bearnaise \$42

## Wood-fired pizzas

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

Artichoke, sunflower cream, spinach, za'atar (plant based) \$21

Spicy salami, tomato, mozzarella, mushroom \$22

## Sides

Sweet potato fries \$8

Green salad \$8

French fries \$8

Spinach \$8

Please let us know if you have any allergies or dietary requirements.  
Our dishes are made in-house and may contain trace ingredients.

## House Tonics

Soho mule, 42 below, lime, ginger, soda \$17

Island negroni, banks 5 rum, lady a rose, cocchi rosa, campari \$17

Picante de la casa, cazadores reposado, fresno, cilantro, lime, agave \$17

Eastern standard, 42 below or bombay sapphire, lime, cucumber, mint \$17

## House specials

Elderflower and yuzu tonic, amass vodka, st germain, regal rogue lively white, lemon, yuzu tonic \$17

Tequila rose, grapefruit casamigos blanco, rinomato bianco, rose-grapefruit codial, lime, soda \$17

## Draught beer

Peroni, Italy, 5% abv \$7

Other half brewing IPA, New York, 7% abv \$7

Threes brewing esb, New York, 5.4% abv \$7

## Canned beer

Peroni, Italy, 5% abv \$7

Threes brewing IPA, New York, 7% abv \$10

Brooklyn cider house, rose cider, New York, 5.2% \$10

## Non-alcoholic

Kin spritz, kin euphorics high rhode tonic, ginger, sparkling water \$10

## Fresh juice

Orange \$6

Grapefruit \$6

## Coffee

House espresso by grind, London \$4

Cappuccino, latte, macchiato, flat white or cortado \$5

Filter by grind, London \$5

Cold brew by la colombe, black or oat \$5

Matcha latte \$6

## Tea

English breakfast, earl grey, fresh mint, chamomile, green, jasmine or ginger \$5

Milk alternatives oat and soy

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## White

House Sauvignon Blanc , Cotes de Gascogne	glass \$14	bottle \$56
Pinot Gris, Villa Wolf 2018 (sustainable)	glass \$14	bottle \$56
Fiano, c 'Trentenare', Campania, Italy 2018 (biodynamic)	glass \$15	bottle \$60
Vermentino, Domaine de Torracchia, Corsica, France 2018	glass \$15	bottle \$60
White Blend, Heinrich 'Naked White', Burgenland, Austria 2017 (skin contact, biodynamic)	glass \$16	bottle \$64
Chablis,Domaine Oudin, Burgundy, France 2017 (natural)	glass \$20	bottle \$80
Riesling, Red Newt, Finger Lakes, New York 2016 (organic)		bottle \$50
Kerner, Strasserhof, Hannes Baumgartner, Alto Adige, Italy 2016 (organic)		bottle \$62
Gruner Vetliner, Forstreiter, Kremstal, Austria 2016 (organic)		bottle \$70
Riesling Blend, Michael Gindi 'Flora' Lower Austria 2017 (natural)		bottle \$80
Sancerre, Alphonse Mellot La Moussiere, Loire Valley, France 2018 (biodynamic)		bottle \$92
Chablis, Premier Cru, Jean-Marc Brocard, Burgundy, France 2017 (organic)		bottle \$100
Riesling, Tegernseehof, Wachau, Austria 2012 (organic)		bottle \$108
Chardonnay, Sixto 'Frenchman Hills', Washington, USA 2014 (sustainable and natural)		bottle \$120
Godello, Rafael Palacios, Valdeorras, As Sortes, Galicia, Spain 2015 (biodynamic)		bottle \$125
Puligny Montrachet, Domaine Jean Chartron,France 2017 (organic)		bottle \$140
Meursault, Domaine-Hubert Bouzereau-Gruere, Burgundy, France 2016		bottle \$150
Chassagne Montrachet, 1er Cru Domaine du Cellier aux Moines, Burgundy, France 2013		bottle \$190
Chenin Blanc, Nicolas Joly, 'Clos de la Coulee de Serrant', Loire Valley 2014 (biodynamic)		bottle \$210

## Red

Tempranillo, Señorío de P. Penciña,Rioja, Spain 2017 (organic)	glass \$13	bottle \$52
House Cabernet Sauvignon,Pays d'Oc, France 2019	glass \$14	bottle \$56
Malbec, Clos La Coutale, Cahors, France 2016 (sustainable)	glass \$14	bottle \$56
Grignolino, Castello di Neive, Piedmont, Italy 2018	glass \$15	bottle \$60
Cabernet Sauvignon, Ancient Peaks, Paso Robles, CA 2017 (organic)	glass \$17	bottle \$68
Pinot Noir, Inscription, Willamette Valley, Oregon 2018 (biodynamic)	glass \$18	bottle \$72
Nebbiolo, Malvira, Piedmont, Italy 2017 (organic)		bottle \$80
Zinfandel, Seghesio, Sonoma Coast, CA 2017 (organic)		bottle \$94
Châteauneuf-du-Pape, Domaine de la Biscarelle, Rhone Valley, France 2015 (natural)		bottle \$105
Saint-Julien, Chateau Peymartin, Bordeaux, France 2014 (organic)		bottle \$110
Pinot Noir, Lioco, Laguna, Sonoma Coast, CA 2016		bottle \$120
Barbaresco, Produttori, Piedmont, Italy 2016		bottle \$120
Amarone, 'Tasi', Veneto, Italy 2015 (organic)		bottle \$130
Merlot Substance Charles Smith. Washington, USA 2014 (sustainable and natural)		bottle \$145
Syrah, Saint Cosme, Cote-Rotie, Rhone, France 2016 (biodynamic)		bottle \$220
Tignanello, Antinori, Tuscany, Italy 2015		bottle \$250
Benjamin Leroux, Volnay 1er Cru,'Clos De La Cave', Burgundy, France 2016 (biodynamic)		bottle \$280
Pierre Naigeon, Gevrey-Chambertin 1er Cru, Burgundy, France 2015 (biodynamic)		bottle \$360
Pahlmeyer Vineyards,'Proprietary Red Blend', Napa Valley, CA 2014 (sustainable)		bottle \$480

## Sparkling and Champagne

Prosecco, Stellina di Notte, Veneto, Italy (non-vintage)	glass \$12	bottle \$48
Moet & Chandon Brut Imperial, Champagne, France (non-vintage)	glass \$25	bottle \$105
Veuve Cliquot Yellow Label, Champagne, France (non-vintage)	glass \$30	bottle \$125
Veuve Cliquot Rosé, Champagne, France (non-vintage)		bottle \$170
Ruinart Blanc de Blanc, Brut, Champagne, France (non-vintage)		bottle \$230
Ruinart Rosé Brut Champagne, France (non-vintage)		bottle \$250

## Rose

House Rose Draft	glass \$14	bottle \$72
Lady A, Provence IGP, France 2018	glass \$14	bottle \$56
Sancerre Rosé, Alphonse Mellot, Provence, France 2018 (biodynamic)	glass \$18	bottle \$72

vintages are subject to change