



## Dips

Served with flat bread (plant based) or crudité (plant based) (gluten free)  
Charred Eggplant, roasted red peppers (vegetarian) (gluten free) \$14  
Spicy Feta, smoked labneh, serrano, radish (vegetarian) (gluten free) \$15  
Edamame & Jalapeño, crudité (plant based) (gluten free) \$15

## Smalls

Wood-Fired Oysters, green apple-cucumber mignonette (gluten free) \$22  
Tuna Tostada, chipotle, avocado \$24  
Chicken Pot Pie Croquette \$15  
Fried Artichokes, lemon aioli (vegetarian) \$16  
Beet Tartare, shallots, gaufrette potatoes (plant based) (gluten free) \$14  
Wings, chili, maltose, aged rice vinegar \$22  
Patatas Bravas, garlic aioli (vegetarian) \$14

## Salads

add on: chicken \$11 | salmon \$11 | shrimp \$12 | avocado (pb) \$7  
Grain Bowl, quinoa, wild rice, watercress, yam, rainbow carrots, apple cider, arugula (plant based) (gluten free) \$19  
Niçoise, confit tuna, green beans, tomato, onion, olive, white anchovy, egg (gluten free) \$22  
Taco Bowl, avocado, coriander, rice, pico de gallo, salsa (plant based) (gluten free) \$22  
Caesar, little gem, puffed garbanzo, vegan parmesan (plant based) (gluten free) \$19

## Charcoal Grill, Wood Oven & Rotisserie

Half Rotisserie Jerk Chicken, citrus, cabbage salad (gluten free) \$36  
Prime Flat Iron Steak, chimichurri (gluten free) \$42  
Dry Aged New York Strip, potato pave (gluten free) \$58  
Pomegranate Smoked Lamb Ribs \$30  
Spicy Shrimp, chili aioli \$28  
Octopus, charred lemon, romesco (gluten free) \$26  
Merguez Sausage, cucumber- yogurt \$20  
Asparagus, spring onions, sabayon (vegetarian) \$20  
Sea Bass, salsa verde, lemon (gluten free) \$41

# DUMBO House All Day



## Entrées

Rigatoni, beef bolognese, parmesan \$29

Fusilli, kale & basil pesto (plant based) \$20

Brooklyn Burger, cheddar cheese, tomato, lettuce, pickle, fries \$28

Dirty Vegan Burger, mustard, cheddar, lettuce, tomato, pickle, sweet potato (plant based) \$26

King Salmon, spinach, lemon aioli (gluten free) \$37

## From Soho House Portland

Pork Chop, maple, nduja beans (gluten free) \$40

## Wood Fired Pizza

Buffalo Mozzarella, tomato, basil \$22

Vegan Sausage, mushroom, hemp aioli (plant based) \$22

Spicy Salami, mushroom, tomato, mozzarella \$24

Burrata, cherry tomato, aged balsamic (vegetarian) \$32

## Sides

Couscous (plant based) | Fries | Sweet Potato Fries (plant based) \$11

Sauteed Spinach (plant based) (gluten free) | Green leaves (plant based) (gluten free) \$12

Mac & Cheese (vegetarian) \$14

## Lunch Combo Monday to Friday, 12pm to 3pm

Daily Soup, Sandwich, or Salad \$20