

Ludlow House sample menu



Smalls

Dips, eggplant, hummus and labneh served with cruditeé and barbari bread \$8 and \$20
Green vegetable soup, cannellini beans, tarragon (plant based) \$8
Chickpea fritters, hemp tahini (plant based) \$8
Meatballs, tomato sauce, parmesan \$13
Burrata, tomato, basil (vegetarian) \$14
Calamari fritti, chili, lemon aioli \$15

Salads

Curly kale tabbouleh, couscous, parsley, tomato, lemon (plant based) \$14
Pomegranate cauliflower, celery, seeds (plant based) \$14
Fattoush radish, tomato, olive, cucumber, sumac, croutons \$14
Butter lettuce, avocado, sherry vinaigrette (plant based) \$16
Add falafel \$5, burrata \$8, chicken \$8 or salmon \$9

Sandwiches

Avocado on toast, chili, sourdough (plant based) \$12 add poached egg \$2
Dirty burger, american cheese, tomato, lettuce, pickles, fries \$17
Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonnaise, fries \$17
Impossible burger, tomato, lettuce, pickle, mustard, mayonnaise, sweet potato fries (plant based) \$18

Grill and mains

Sweet potato dumplings, tomato, labneh (vegetarian) \$16
Rigatoni, beef bolognese \$17
Mac and cheese, scamorza, parmesan \$18
Brick chicken, cara cara orange, olives, parsley, harissa \$26
Salmon, spinach, aioli \$29
Club steak, fries, bearnaise \$29
Whole bass, grape leaves, fennel, capers \$34

Wood-fired pizzas

Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$17
Spicy salami, tomato, mozzarella, mushroom \$20
Plant based merguez sausage, artichoke, peppers, tomato, chili (plant based) \$22

Sides

Sweet potato fries \$7
Green salad \$7
French fries \$7
Spinach \$7

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

50/fifty, Amass Vodka, Blanc Vermouth, orange bitters \$17

New wave paloma, Rosaluna Mezcal, jalapeño, grapefruit, lime, pamplemousse, yuzu tonic \$17

Draught beer

Peroni, Italy, 5% abv \$7

Dogfish Head 60 minute IPA 6% abv \$7

Guinness, Ireland 4.2% abv \$7

Canned beer

Peroni, Italy, 5% abv \$7

Tecate, Mexico 4.5% abv \$6

Non-alcoholic

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

Smoothies

Green baby spinach, ginger, banana, pineapple, matcha, hemp seeds \$10

Berry, strawberries, banana, raspberries, dates, oat milk \$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, ginger or mushroom hero \$5

Milk alternatives oat, coconut and soy

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White

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| Sauvignon Blanc, House Cotes De Gascogne France 2019 | glass \$14 | Bottle \$56 |
| Grillo, Gorghi Tondi, Sicily Italy 2018 | glass \$12 | Bottle \$48 |
| Riesling, Robert Well, Rheingau Germany 2017 | glass \$15 | Bottle \$60 |
| Sauvignon Blanc, Sancerre Raimbault-Pineau, Loire Valley France 2018 | glass \$18 | Bottle \$72 |
| Chardonnay, Scar Of The Sea, Santa Barbara California 2017 | glass \$19 | Bottle \$76 |
| Chardonnay Blend, Orange Heinrich "Naked White" Bergenland Austria 2017 | glass \$16 | Bottle \$64 |
| Pinot Gris, Mt Beautiful, Canterbury New Zealand 2015 | | Bottle \$50 |
| Riesling, Selbach-Oster Zeltinger, Mosel Germany 2015 | | Bottle \$55 |
| Sylvaner Blend, Kuentz-Bas, Alsace, France 2017 | | Bottle \$60 |
| Arneis, Malvira Roero, Piedmont Italy 2018 | | Bottle \$60 |
| Gruner Veltliner, Karl Lagler, Wachau Austria 2016 | | Bottle \$64 |
| Sauvignon Blanc, Sancerre Alphonse Mellot La Moussiere Loire Valley, France 2017 | | Bottle \$95 |
| Riesling Grand Cru Geisberg, Domaine Kientzler, Alsace France 2012 | | Bottle \$100 |
| Chardonnay Chablis Premier Cru, Jean-Claude Bessin, Burgundy France 2015 | | Bottle \$110 |
| Chardonnay Chassagne Montrachet, 1er Cru Domaine Du Cellier Aux Moines, Burgundy, France 2013 | | Bottle \$135 |

Red

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| Cabernet Sauvignon, House, Pays D'oc France 2019 | glass \$14 | Bottle \$56 |
| Montepulciano, Valle Reale, Abruzzo Italy 2018 | glass \$12 | Bottle \$48 |
| Syrah, Saint Cosme, Cotes Du Rhone France 2017 | glass \$15 | Bottle \$60 |
| Touriga Nacional Blend, Esparao 4 Castas, Alentejo Portugal 2016 | glass \$15 | Bottle \$60 |
| Cabernet Sauvignon, Le P'tit Paysan, Central Coast California 2017 | glass \$16 | Bottle \$64 |
| Pinot Noir, Inscription, Willamette Valley, Oregon 2018 (biodynamic) | glass \$18 | Bottle \$72 |
| Cabernet Franc, Chateau Yvonne, Loire Valley France 2018 | | Bottle \$65 |
| Syrah, Pierre Gaillard, Crozes-Hermitage France 2017 | | Bottle \$78 |
| Bordeaux, Chateau Siaurac, Lalande De Pomerol France 2015 | | Bottle \$80 |
| Rhone Blend, Chateauneuf Du Pape, Domaine Jean Deydier & Fils, Rhone France 2017 | | Bottle \$110 |
| Bordeaux Blend, Aleksander, Paso Robles California 2012 | | Bottle \$120 |
| Barolo, Diego Conterno, Monforte D'alba Italy 2011 | | Bottle \$145 |
| Bordeaux Blend, Chateau Pedesclaux Pauillac, Bordeaux France 2014 | | Bottle \$155 |
| Pinot Noir Cuvee Christine Friedberg Meo-Camuzet, Santenay Hospices De Beaune Burgundy, France 2014 | | Bottle \$175 |

Sparkling and Champagne

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| 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) | | Bottle \$125 |
| Veuve Cliquot Rosé, Champagne, France (non-vintage) | | Bottle \$170 |
| Ruinart Blanc De Blanc, Half Bottle Brut, Champagne, France (non-vintage) | | Bottle \$100 |

Rose

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| Lady A, Provence Igp, France 2018 | glass \$14 | Bottle \$56 |
| Sancerre Rosé, Alphonse Mellot, Provence, France 2018 (Biodynamic) | glass \$18 | Bottle \$72 |