

Welcome to the “Barrel Room”, our 30 seat restaurant within City Winery which features 11 wines by the tap made right here on premise, just a few feet away from your table.

Our Master Winemaker, David Lecomte, has perfected a tap system that allows us to pour our highly rated wines straight from the barrel to the glass with no preservatives or added sulfites, making it the freshest, eco friendly wine in NYC.

We also have our own City Winery vintage (2008, 2009 & 2010) available by the bottle for retail purchase. (Ask to try some)

To pair with our tap wine, executive chef Andres Barrera has crafted a menu inspired by all the wine producing regions of the world, from Argentina to South Africa and everything in between.

“We are very excited about giving our customers the rare opportunity of tasting some of our wine, using a non-traditional method but getting as close to a barrel of finished wine as possible”

Michael Dorf, Founder & CEO of City Winery.



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OPENERS

- 3 **Marinated Olives**
- 6 **House Pickled Vegetables**
Seasonal Selection
- 5 each **Dipping Flight: (3 for \$12)**
Hummus
Babaganuj
Syrian Tomato-Shallot
- 8 **Baby Green Salad**
Marinated red onions, sundried tomato vinaigrette,
crispy parsnip ribbons
- 13 **Ceviche**
Fresh seafood & shellfish, coconut milk,
citrus, smoked macadamia nut
- 8 **Peppadews**
Mini sweet peppers stuffed with whipped
goat cheese and prosciutto di Parma
- MP **Daily Crudo**
Today's rawness
- 13 **Panini Flight: (Choose 3)**
Herbed Goat Cheese & Roasted Peppers
Marinated Tomato & Olive Tapenade
Sopresatta & Smoked Mozzarella
VT Glazed Ham, & Eggplant Caponata
Roast Turkey Cranberry & Brie
- 15 **Breaded Eggplant Salpicon**
Roasted pepper salsa, grilled green tomatoes
& rosemary polenta
- 13 **Duck Liver Mousse**
Toasted brioche, fig jam, cornichons
- 11 **Braised Duck Tacos**
Braised Hudson Valley duck, guacamatillo salsa,
cabbage salad
- 12 **Lamb Kibbeh**
Moroccan spiced, yogurt tzatziki, fruit compote
- 12 **Albondigas**
Veal, smoked tomato sauce, shaved Manchego

CHARCUTERIE

- 14 **Trio of Meat**
Trio of the world's finest charcuterie
with homemade mustards & accoutrements

CHEESE

- 14 **Cheese Board of The Day**
A select trio from Murray's Cheese

MAIN ACTS

- 17 **Ancho Spiked Chicken**
Grilled cactus & haricot vert & speck fideo
- 18 **Pecan Crusted Halibut**
Toasted farro grain, salsify, citrus beurre blanc
- 24 **Braised Boneless Short Ribs**
Smoked gouda hominy grits,
mushroom ragout, fried shallots
- 20 **Mini Rack of Lamb**
Roasted root vegetables, celeriac puree,
red onion-mint marmalade
- 15 **Pumpkin Tortellini**
Fuji Apple, sage brown butter sauce,
ricotta salata, toasted pepitas

SWEET ENDINGS

- 10 **Bittersweet Chocolate Ganache**
White chocolate mousse, cornmeal bisquit,
strawberry-pasilla coulis
- 10 **Brioche Bread Pudding**
Butterscotch custard, cinnamon brittle, caramel sauce
- 10 **Red Wine Poached Pears**
Baked ricotta pudding, verjus gelee
- 10 **Apple Pecan Coffee Cake**
Caramelized apples, espresso
butter cream, candied pecans

HOT ENCORE

- 3 **Serendipitea Teas**
Lili'uokalani –Black tea with Tropical Fruit
Fiji – Green tea with pineapple and papaya
Earl Grey – Black tea & citrus bergamot
ZZZ – Herbal chamomile & lavender tea
Peppermint – Herbal tea
- 3 **Cafe Americano**
- 4 **Cappuccino**
- 3 **Espresso**
- 4 **Cafe Latte**

FULL BAR AVAILABLE

Ask about our selection of Scotches, Cognacs & Dessert Wines