



UNION SQUARE CAFE

May 16, 2012

WEEKLY APERITIF

Berries & Bubbles 13.5

Cocchi Americano, Chamomile Infused Strawberries, Sparkling Wine

ICED OYSTERS ON THE HALF SHELL 2.75 EACH

Duxbury MA | Chef's Creek BC | Skookum WA

APPETIZERS

Spring Onion, Lamb & Potato Soup 10

Chili, Radish, Cilantro

Bibb & Red Oak Leaf Lettuce Salad 12

Gruyère, Dijon Vinaigrette

Spanish Mackerel Crudo 13

Artichoke Puree, Tapenade, Calabrian Chili

Shaved Asparagus Salad 14

Lemon, Pecorino Romano, Taggiasca Olive Oil

Wild Nettle Sformato 15

Quail Egg, La Tur Cheese, Mushroom Jus

Fried Calamari 14

Spicy Anchovy Mayonnaise

Roasted Bone Marrow 16

Housemade Beef Shank Pastrami, Radish Salad, Toast Points

Beef Sirloin Carpaccio 15

Crispy Artichokes, Rocket, Parmigiano Reggiano

Asparagus Tempura 19

Cool Lobster, Seared Pork Belly, Spicy Ramp Vinaigrette

SNACKS

Chicken Liver Pâté Crostino, Pickled Ramps 5

Porcini & Ricotta Bruschetta 6

Beets, Strawberries & Goat Cheese 7

Sunchokes alla Giudea 4

Pig Ears, Tarragon Mustard 6

CHEF PARTNER CARMEN QUAGLIATA

PASTA

Frascatelli alla Romana 17 | 27

Ramps, Speck, Black Pepper Cream

Potato Gnocchi 18 | 28

Lamb Sausage Sugo, English Peas, Mint

Saffron Pappardelle 19 | 29

Osso Buco Ragu, Parmigiano Reggiano

Lobster Ravioli 19 | 29

Lemon Butter, Asparagus, Soft Herbs

Ricotta Gnocchi 16 | 26

Tomato-Basil Passatina, Pecorino Romano

Swiss Chard Pansotti 16 | 26

Preserved Lemon Oil, Garlic Croccante

Fettuccine 17 | 27

Asparagus, Poached Egg, Spring Garlic

MAIN COURSES

Crispy Soft-Shell Crab 31

English Peas, Saffron Broth, Fennel, Chili Oil

Grilled Yellowfin Tuna 32

Spring Vegetable-Farro Salad, Olivada

Butter Seared Rainbow Trout 30

Sorrel Cream, Fingerlings, Bacon

Roasted Chicken & Rice 28

Asparagus, Pan Drippings Risotto

Grilled Lamb Chops Scotta Dita 37

Wilted Insalata Tricolore, Potato-Gruyère Gratin

Prime New York Strip Steak 35

Bone Marrow-Mashed Potatoes, Glazed Cipollini Onions

Four Story Hill Prime Rib-Eye for Two 125

Grilled Asparagus & Ramps

WEEKLY SPECIALS

Monday | Halibut

Tuesday | Duck

Wednesday | Porchetta 33

Porcini, Roasted Potatoes, Baby Artichokes

Thursday | Rib-Eye For Two

Friday | Baby Lamb

Saturday | Pork Chop

Sunday | Veal Chop

VEGETABLES

Migliorelli Spring Rapini "Mama Romano Style" 8

Norwich Meadows Wilted Spinach 9

Grilled Sweet Red Onions 8

Anson Mills Mascarpone Polenta 8

Cannellini Beans with Rick Bishop's Grilled Ramps 9

Local Grilled Asparagus 10

Warm Garlic Potato Chips 8

SPARKLING

Murgo Brut, Metodo Classico 12
Mount Etna 2007

Crémant de Bourgogne Rosé 15
Parigot & Richard, Burgundy NV

Schramsberg, Blanc de Blancs 18
Sommelier Selection, North Coast 2007

Champagne, Brut Réserve 24
Billecart-Salmon, Mareuil-sur-Aÿ NV

WHITES

Erbaluce di Caluso 11
Orsolani, Piedmont 2009

Sancerre, Vieilles Vignes 13
Le Forets des Dames, Loire Valley 2011

Riesling Kabinett, Rüdeshheimer Klosterlay 12
Leitz, Rheingau 2010

Chablis, Terroir de Courgis 15
Patrick Piuze, Burgundy 2010

Savennières, Roche aux Moines 16
Domaine aux Moines, Loire Valley 2004

Chassagne-Montrachet 1er Cru, Chaumées 24
Bruno Colin, Burgundy 2006

ROSÉ

Pinot Noir 9
Vaughn-Duffy, Sonoma County 2011

REDS

Cerasuolo di Vittoria 11
Fià Nobile, Sicily 2008

Givry 1er Cru, Cellier aux Moines 16
Domaine Baron Thenard, Burgundy 2008

Bourgueil, La Coudraye 14
Yannick Amirault, Loire Valley 2010

Syrah, Santa Ynez 15
Arcadian 2006

Cabernet Sauvignon, Domaine Eden 19
Mount Eden Vineyards, Santa Cruz 2008

Barolo Riserva, Vigna dei Dardi 22
Fantino, Piedmont 1999

COCKTAILS 13.5

Hemingway Daiquiri
Ernest Hemingway, El Floridita Bar, 1930
White Rum, Maraschino Liqueur, Grapefruit, Lime

Corpse Reviver No. 2
Harry Craddock, Savoy Cocktail Book, 1930
London Dry Gin, Lillet Blanc, Triple Sec, Absinthe, Lemon

Mint Julep
Senator Henry Clay, The Round Robin Bar, 1849
Bourbon, Cognac, Mint, Demerara Sugar

Jack Rose
David Embury, The Fine Art of Mixing Drinks, 1948
Apple Brandy, Grenadine, Lime

Perfect Negroni
Count Camillo Negroni, Caffè Casoni, 1919
Old Tom Gin, Dry Vermouth de Chambéry,
Aged Sicilian Vermouth, Campari

Scotch Old Fashioned
David Embury, The Fine Art of Mixing Drinks, 1948
Scotch Whisky, Demerara Sugar, Angostura Bitters

BOTTLED BEERS**SEASONAL**

Allagash White, Portland, Maine 10
Bayrischer Bahnhof "Berliner Style" Weisse, Leipzig, Germany 19
Amarcord AMA Bionda, Apechio, Italy 17
Anderson Valley Boont Amber Ale, Boonville, California 9
Einbecker Mai-Ur-Bock, Einbeck, Germany 9

LOCAL

Victory Prima Pils, Downingtown, Pennsylvania 8
Stoudt's Scarlet Lady ESB, Adamstown, Pennsylvania 7
Sixpoint Righteous Ale, Red Hook, Brooklyn 10 (16oz can)
Brooklyn Local 1, Williamsburg, Brooklyn 22 (750ml)

TRADITIONAL

Pripps Carnegie Porter, Goeteborg, Sweden 12
RCH Pitchfork, North Somerset, England 16 (500ml)
Harviestoun Engineer's Reserve, Alva, Scotland 18
Köstritzer Schwarzbier, Bad Köstritz, Germany 8
Orval Trappist Ale, Orval, Belgium 18

SODAS

Bartlett Pear-Rosemary 6
Pomegranate-Hibiscus 6
Granny Smith Apple-Ginger 6
Ginger 5.5
P & H Soda Co., Greenpoint, Brooklyn
Sarsaparilla 5.5
P & H Soda Co., Greenpoint, Brooklyn

