

SOUTH GATE

— Bar & Restaurant —
NYC

MARKET SALADS

Baby Caesar

baby romaine | pecorino | garlic parsley crouton

Iceberg Wedge

cherry wood bacon | shaved red onion
radish | roasted tomato | English cucumber
buttermilk blue cheese dressing

Kale & Roasted Mushrooms

tomato | farro | crisp pancetta
roasted marcona almonds | poached egg
pecorino | aged sherry

Grilled Chicken & Green Papaya

mizuna | carrots | daikon | sweet & sour vinaigrette

ADD ONS:

grilled chicken | jumbo shrimp | yellow fin tuna

SOUPS

Chicken Noodle

carrots | green peas

Classic French Onion

roasted garlic crouton | gruyere

STARTERS

East Coast Mussels

saffron broth | grilled crostini

Early Harvest Beets

frisee | radish | horseradish chevre | pistachios
blood orange vinaigrette

Yellow Fin Tuna

red quinoa salad | shishito peppers
toasted feta | salsa verde

Scallops

celery root puree | baby cilantro
cardamom caramel jus

SANDWICHES

Turkey Club

turkey breast | bacon | mayonnaise
vine ripe tomato | iceberg lettuce | artisan bread
choice of: bistro frites or salad

Prime Hamburger

pickled green tomatoes | grilled onions
white cheddar | house sauce | brioche bun | bistro frites
(add bacon 3)

Pastrami Pretzel Reuben

grilled pastrami | swiss cheese | sauerkraut
russian dressing | pretzel roll
kosher dill | bistro frites

★★★★★

BAR BITES

Classic Buffalo Wings

celery | carrots | blue cheese

BBQ Steamed Buns

char su pork | kimchi aioli | hoisin glaze

Duck Confit Quesadilla

poblano avocado puree | pickled red onions
cilantro lime sour cream

Colossal Shrimp Cocktail

bloody mary cocktail sauce | lemon

Charcuterie & Cheese

chef's selection of
local and imported cheese & meats
quince paste | toasted walnuts | cornichons
whole grain mustard | artisan bread

Mains

Linguine & Clams

fresh egg linguine | cockles
peekytoe crab | clam broth | herbed bread crumbs

Free Range Chicken

maple glazed heirloom carrots
butternut squash | foie gras gravy

Atlantic Cod

cranberry beans | clams | romesco vinaigrette

Pacific Wild King Salmon

creamy farro | rainbow swiss chard
lemon thyme emulsion

Filet Mignon

potato onion puree
brie creamed kale | burgundy jus

Veal Chop

goat cheese polenta | broccolini
cherry demi | crispy sage

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness. 20% service charge will be added to parties of 6 or more which is distributed in its entirety to the servers.

 gluten free  dairy free

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