

— NEW YORK —

BAR MENU

GABY BAR

SMALL PLATES

PAN-FRIED CHORIZO Tossed in a cider reduction	13
MARGHERITA FLATBREAD San Marzano tomatoes, fresh mozzarella cheese and basil	18
MUSHROOM & OLIVE FLATBREAD San Marzano tomatoes, fresh mozzarella cheese	16
TRUFFLE FRIES Parsley, Parmesan and truffle	12
FRIED GREEN TOMATOES Goat cheese and tomato bacon jam, served on a bed of arugula	14
SHRIMP TEMPURA Kewpie sauce	14

TO SHARE

HUMMUS Pita bread	10
MUSSELS Gigante beans and chorizo	15
CHARCUTERIE & FROMAGE Prosciutto Pheasant pâté Saucisson Sec Hudson Valley Camembert 5 Spoke Tumbleweed Aged Gouda	24

TABLE

SOUP DU JOUR	8
MARKET GREENS Seasonal market greens tossed with roasted tomatoes and pickled vegetables and finished with sherry vinaigrette	12
GRILLED CHEESE & TOMATO SOUP Vermont cheddar, Havarti and Jack cheese on sourdough bread	22
FISH & CHIPS Fried snapper and French fries	26
TUNA & QUINOA NIÇOISE Sushi-grade Ahi tuna, toasted quinoa, French beans, Kalamata olives and quail egg served with a red wine vinaigrette	24
GABY BURGER Ground Wagyu, Hudson Valley Camembert, piment d'espelette aioli and French fries	24
CHICKEN CLUB Free-range chicken, avocado, bacon, lettuce, heirloom tomatoes on sour dough; served with French fries	22
LOBSTER ROLL Maine lobster, avocado, lemon aioli and buttered split-top roll; served with French fries	24
BURRATA WITH JAMÓN Balsamic caviar & pickled melon	15



20% gratuity will be added for parties of 6 or more

Notice: Please notify a member of our team of any allergy or restriction.