

GALLOW GREEN

BITES & SHARES

FRENCH FRIES 10

Hand cut fries, double cooked and dusted with our McKittrick spices

ELLSWORTH CHEDDAR CHEESE CURDS 15

Lightly breaded and fried, served with piquillo & green tomato sauces

OYSTERS 25/48

Beau Soleil from New Brunswick, Canada, a bright clean mild brine complimented with slight notes of cucumber, celery & green melon

SHRIMP COCKTAIL 35

Colossal shrimp from the Sea of Cortez, poached in court bouillon

FROM THE GARDEN

BUDDHA BOWL VEGAN 20

A beautifully balanced combination of bulgur, avocado, mint, watermelon radish, red quinoa, sweet and sour shallots and kale

GALLOW GREEN SALAD VEGAN 18

Yellow wax beans, lacinato kale, haricot verts, baby spinach, red chilies, black & white sesame seeds, nigella seeds, sesame oil

CRUDITÉS BOWL 28

A smorgasbord of raw vegetables; green & white asparagus, heirloom carrots, cherry tomatoes, radish, cauliflower, beans, served with herbaceous green goddess dressing and olive tapenade

FATTOUSH SALAD 21

Middle Eastern bread salad with cucumber, tomato, radish, scallion, chickpeas, snow pea, mint, Greek yogurt, sumac, Aleppo pepper and naan

FROM THE OVEN

ARTICHOKE & CRAB DIP 28

Maryland lump crab, artichoke, and house seasoning

PORK BELLY BANH MI 23

baguette, soy & citrus glazed pork belly, daikon, carrots, cucumbers and fresh herbs, served with french fries

OCTOPUS 18

Spanish octopus with a "Piperade Basquaise" of onions, peppers, zucchini and tomatoes flavored with espelette pepper

TUNA NICOISE 29

Grilled tuna, Bibb lettuce, fennel, red bell peppers, cucumbers, potatoes, hard boiled eggs, cherry tomatoes, anchovies, basil, balsamic and extra virgin olive oil served with focaccia

CHICKEN PAILLARD 25

Baby spinach, frisée and roasted tomatoes tossed in a mustard dressing sitting atop a pounded free range chicken breast au jus, and sprinkled with fried shallots

GRILLED SCOTTISH SALMON 28

Charred lemon, Bibb lettuce, sweet peppers, cucumbers, watermelon radishes, green beans, yellow wax beans, cava rose vinegar, extra virgin olive oil, creamy tabini, basil

FROM THE GRILL

CHEESEBURGER 25

DeBragga hanger & brisket blend with Organic American cheese, lettuce, tomatoes, onions, homemade pickles, and bacon marmalade

STEAK AU POIVRE 38

Grilled flat iron steak with a butcher pepper crust and pink peppercorn sauce, French fries, & petite salad

SEA BREAM VIERGE 2

Grilled sea bream atop a "Sauce Vierge" of cherry tomatoes & herbs, accompanied by grilled sunchoke

SLEEP NO MORE

A LEGENDARY HOTEL • SHAKESPEARE'S FALLEN HERO • A FILM NOIR SHADOW OF SUSPENSE

NOW BOOKING • MCKITTRICKHOTEL.COM

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness, especially if you have certain medical conditions

Executive Chef Pascal Le Seac'h

GALLOW GREEN

SHAKEN

18

SLEEP NO MORE

vodka, elderflower, dry vermouth, lime, rose cider

GALLOW GREEN

tequila, cucumber, fennel and kale agua fresca, lemon

NORTHERN LIGHTS

tequila, pomegranate, lime, soda

LITTLE BOY BLUE

bourbon, graham cracker, blue curacao, lemon, ginger, quince/pear

WEST SIDE BEEKEEPER

mezcal, watermelon, lime, hot honey

STAYCATION

rum, cacao, ginger, cream of coconut, lime

CALLA LILY

gin, benedictine, orange blossom & hibiscus, lime, sparkling rose

STIRRED

TOKI HIGHBALL

Toki Japanese whisky, carbonated water, mint

J.G. CONWELL

rye, amaro, ancho chile, mango

PALM READER

aperol, passionfruit, sherry, sparkling wine

DRAFT BEER

FIVE BOROUGHS

pilsner - NY 5%

ALLAGASH

white - DE - 5.2%

KCBC

IPA - BK - 6.2%

MONTAUK

seasonal - NY - 6%

BELHAVEN BLACK

nitro stout - SCT - 4.2%

CATSKILLS

"Freak Tractor" sour farmhouse ale - NY - 6%

CANS/BOTTLES

WOLFFER'S

rosé cider - NY - 6.2%

JUNESHINE

hard kombucha - CA - 6%

DOWNEAST CIDER

Cider - ME - 5.1%

11

8

9

WHITE

HIEDLER "LOSS"

grüner veltliner, AU

15/60

MÂCON-VILLAGES

"LA CROCHETTE"

chardonnay, FR

16/65

SANDY COVE

Sauvignon Blanc, NZ

14/56

ROSÉ

MAS DE CADENET

côtes du provence, FR

15/60

BORELL-DIEHL

Saint Laurent, GER

13/52

RED

BELLANDE

pinot noir, OR

15/60

BARON DE ST. ONGE

cabernet sauvignon/merlot, FR

17/68

SPARKLING

MIONETTO

prosecco, IT

15/60

AMADIO ROSE SPUMANTE

Prosecco, IT

15/60

POMMERY POP SPLIT

Champagne, FR

29

TAITTINGER CUVÉE PRESTIGE

champagne, FR

140

MOCKTAILS

7

DRY NORTHERN

pomegranate, citrus, soda

DEW DROP

ginger, grapefruit juice, rose lemonade

