

TODD ENGLISH

FOOD HALL

Our food hall is all about quality local food with provenance. Here you will find the best of house-made items and locally sourced ingredients, presented in a communal atmosphere. Our menu items are best enjoyed shared, passed around the table. The possibility exists to meet someone new, whether to strike up a conversation or share recommendations over what to order. Our mix of cuisine is eclectic and inspired, but rest assured there is no "bad" seat in the house since you can order anything from anywhere.

Salads

ORGANIC BABY KALE honey crisp apples, golden beets, curry spiced cashews, goat cheese, herb citrus dressing.....	18
THE GREEK baby red romaine, feta, cucumber, olives, tomato, red onion, feta-phylllo triangle, oregano vinaigrette.....	19
CHINESE CHICKEN SALAD chopped warm chicken, napa cabbage, shredded carrot, wonton crisp, green beans, Mandarin oranges, roast Virginia peanuts, soy-ginger dressing.....	20
FIG SALAD arugula, treviso, whipped ricotta, fresh figs, fig jam, salted almonds, balsamic dressing.....	19
CAESAR hearts of romaine, trevisano, anchovy, garlic parmesan dressing.....	17
AUTUMN HARVEST SALAD baby kale, farro, butternut squash puree, roasted delicata squash roasted brussel sprouts, carrots, radish, fennel, red onion, dried cranberry, toasted pecans, pumpkin seeds, red wine vinaigrette.....	19
LOBSTER COBB SALAD cucumber, avocado, tomato, bacon, blue cheese, egg, red wine vinaigrette.....	28

FIRE GRILLED OCTOPUS new potatoes, dried black olive, sweet pimento, olive oil, frisée.....	25
GUACAMOLE black bean sauce, pico de gallo, queso fresco, crispy corn tortillas.....	15
FRIED OYSTERS caviar crème fraîche, lemon, micro cilantro.....	20
PEKING DUCK BUNS steamed lotus buns, hoisin glaze, scallions, carrot.....	28
TUNA TARTAR "POKE" CRISP WONTON TACO avocado crema, ginger aioli, sesame brown butter.....	23
CHICKEN TACO chipotle peppers, onion, tomato, sour cream, pico de gallo, cilantro....	17
MINI LAMB GYRO sliced roasted leg of lamb, tahini yogurt, minted cucumber salad.....	22
TE BEEF SLIDERS cheddar, lettuce, tomato, fried onion, sweet mustard relish.....	18
PRIME RIB SLIDERS fontina fondue, onion, TE sauce.....	24
LOBSTER SLIDERS brown butter, shallots, aioli.....	28
DUCK CONFIT QUESADILLA caramelized shallot-raisin marmalade, jack and cotija cheeses, smoked tomatillo sauce, flour tortilla.....	21
SOUP OF THE DAY	10

Tastings

Raw Bar	
CHILLED SHRIMP COCKTAIL	24 5pc
EAST OR WEST COAST OYSTERS	21 1/2dz or 40/dz
MAINE LOBSTER COCKTAIL	28 half lobster
LITTLE NECK CLAMS	3 ea
Raw Bar Towers	
SMALL 6 oysters, 6 clams, 2 shrimp, mussels, escabèche.....	49
MEDIUM 9 oysters, 9 clams, 4 shrimp, mussels, crab cocktail, escabèche.....	84
LARGE 12 oysters, 12 clams, 6 shrimp, mussels, crab cocktail, escabèche, whole lobster.....	147
Served with cocktail sauce, sherry mignonette & whole grain mustard	
We source the freshest shellfish available from only the finest purveyors in North America	

Grill

CLASSIC BURGER cheddar, lettuce, tomato, fried onion, TE sauce.....	19	ROAST HONEY LIME CHICKEN 1/2 chicken, spinach, almond, strawberry, shaved aged goat cheese, lemon thyme-sherry dressing....	24
THE FOOD HALL BURGER fried onion, grilled bacon, roasted tomato, gorgonzola, BBQ sauce.....	21	GRILLED RIB-EYE STEAK sour cream-chive mashed yukon potatoes, asparagus, wild mushroom demi-glace.....	39
FRIED CHICKEN SANDWICH buttermilk battered boneless thigh, honey chipotle aioli, dill pickle chips.....	23		
Add: plain, parmesan or sweet potato fries, or side salad.....	6		

Ocean

CUMIN DUSTED SALMON farro, swiss chard, roasted beets, dill yogurt.....	32	WHOLE GRILLED COURT BOUILLON LOBSTER grilled asparagus.....	56
WHOLE GRILLED DORADE frisée-fennel salad, tomato confit.....	37	PAELLA saffron rice, clams, mussels, shrimp, scallop, chorizo, chicken.....	34
AHI TUNA BURGER green onions, ginger aioli, bibb lettuce, seaweed fries.....	29	DRUNKEN MUSSELS leeks, tomato, herbs, butter, steamed in beer.....	20
PAN SEARED SCALLOPS carrot puree, pecan risotto, oyster mushrooms, thyme brown butter	34		

Signature Pasta

RIGATONI BOLOGNESE Todd's old school bolognese, veal reduction, pecorino.....	24
POTATO GNOCCHI roasted butternut squash, kale, rosemary parmesan sauce, truffle.....	26
LOBSTER MAC N' CHEESE caramelized onion, 3 cheese béchamel, truffle vinaigrette.....	30

**Whole wheat or gluten free spaghetti may be substituted.

Rice & Noodles

CHICKEN & BROCCOLI STIR FRY sweet red pepper, sugar snap peas, Bermuda onion, sesame seeds, soy sauce.....	24
CURRIED SHRIMP NOODLE green onions, bean sprouts, shiitake mushrooms, zucchini, bell peppers, udon noodle.....	28

***Brown rice may be substituted.

Handmade Dumplings

5 pieces

SESAME PORK orange plum sauce.....	18
CHICKEN AND GINGER lemongrass pesto.....	18
SHRIMP & SCALLION yuzu reduction.....	20

Sides

SIMPLE SALAD field greens, grape tomatoes, roasted corn, shallot vinaigrette.....	7	RISOTTO TATER TOTS fontina, truffle aioli.....	12
SWEET POTATO FRIES maple-mustard aioli.....	8	SAUTEED BROCCOLI garlic, parmesan cheese.....	9
PARMESAN FRIES parmesan, minced Italian parsley.....	8	ASIAN FRIED BRUSSEL SPROUTS fish sauce, pomegranate, pine nuts, thai basil.....	11
EDAMAME	7	SEAWEED SALAD	8

Flatbread Pizza

THE CLASSIC roasted tomato sauce, mozzarella, basil.....	17	CARBONARA mozzarella, carbonara sauce, pork belly, parmesan, garlic chips, egg, parsley.....	25
BIANCA mozzarella, ricotta, parmesan, baby arugula, blistered cherry tomatoes..	21	DELICATA SQUASH & CRISPY BRUSSEL SPROUT mozzarella, ricotta, parmesan, caramelized onions, roasted delicata squash fried brussel sprouts, tamarind-balsamic reduction.....	19
FIG & PROSCIUTTO rosemary crust, fig jam, gorgonzola, prosciutto.....	26		

Additional toppings: caramelized onion, red onion, roasted peppers, aged provolone, fontina, herb ricotta, mozzarella, tomatoes, mushrooms, roasted chicken, Italian sausage, pepperoni, prosciutto.....

Gluten free flatbread is available upon request

Sushi

SHRIMP TEMPURA two shrimp, spicy tuna, eel sauce.....	22
RAINBOW ROLL tuna, salmon, hamachi, avocado, crab stick.....	22
TUNA TWO WAY spicy tuna, avocado, tuna.....	24
CALIFORNIA crab stick, cucumber, avocado.....	12
SALMON AVOCADO	14
VEGETABLE	10
HIRO JUNMAI GINJO SAKE	
Japan.....	14/45
HIRO GOLD JUNMAI DAIGINJO SAKE	
Japan.....	150

Cheese & Charcuterie

ARTISANAL CHEESE BOARD
olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of cheese

CURED DRIED MEATS
olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of charcuterie

one board \$24, two boards \$40

Items are prepared with the help of our pollinator friends

" Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.

"A service charge of 18% will be added on to parties of 6 or more.

White Wine

by the Glass

Caposaldo Pinot Grigio <i>Veneto, IT</i>	14/55
Paza Barrantes Albarino <i>Porte Valero, SP</i>	14/55
Kim Crawford Sauvignon Blanc <i>Marlborough, NZ</i>	15/60
Napa Cellars Sauvignon Blanc 2014 <i>Napa Valley, CA</i>	16/64
La Pettegola Vermentino <i>Toscana, IT</i>	14/55
Jean-Paul Balland Sancerre <i>Loire Valley, FR</i>	16/64
Eroica Riesling 2013 <i>Columbia Valley, WA</i>	15/60
Newton Chardonnay <i>Napa Valley, CA</i>	17/64
Cakebread Cellars Chardonnay <i>Napa Valley, CA</i>	30/115

Rose

Minuty Rosé <i>Cotes de Provence, FR</i>	16/65
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by the Bottle

Sonoma Cutrer Chardonnay 2016 <i>Russian River, CA</i>	65
Charles Mauger Saint-Veran 2013 <i>Burgandy, FR</i>	90
Trentino Gewurztraminer 2011 <i>Trentino, Italy</i>	75
Windsor Sonoma Chardonnay 2009 <i>Russian River Valley, CA</i>	86
Antica Chardonnay 2012 <i>Napa Valley, CA</i>	120
Bouchard Pere & Fils Meursault Les Clous 2011 <i>Burgandy, FR</i>	180
Mischief and Mayhem Meursault 2009 <i>Burgundy, FR</i>	240
Charles Mauger 'les charmes' Meursault 2010 <i>Burgundy, FR</i>	210
Trimbach Cuvee Freideric Emile Reisling 2007 <i>Alsace, FR</i>	160
Robert Sinskey Pinot Blanc 2008 375mL <i>Napa Valley, CA</i>	90
Domaine Sigalas Santorini 2011 <i>Santorini, Greece</i>	80
Terra D'Oro Chenin Blanc Viogner 2015 <i>Central Valley, CA</i>	55
Château Haut Lagrange Pessac-Leognan 2010 <i>Bordeaux, France</i>	120

Sangria

Small (\$12) Medium (\$18) Large (\$35)

Central Park Sangria

Red wine, Brandy, Triple sec, Fresh Fruit

Todd's Signature White Sangria

White Wine, Fresh Fruit, Brandy, Peach Schnapps

Sparkling

by the Glass

Nino Franco 'Rustico' Prosecco Superiore DOCC <i>Valdobbiadene, IT NV</i>	16/64
Ferrari Rose <i>Trentino, IT</i>	18/35
Roederer Estate Brut <i>Anderson Valley, CA</i>	20/80
Nicolas Feuillatte Champagne Brut 187ml <i>Reims, FR</i>	22
Nicolas Feuillatte Champagne Rosé 187ml <i>Reims, FR</i>	24
Veuve Cliquot Champagne Brut <i>Reims, FR</i>	28/120

by the Bottle

Dumangin La Cuvee 17 <i>Chigny Les Rosas, FR</i>	120
Piper-Heidsieck Cuvee Sublime <i>Reims, FR</i>	130
Piper-Heidsieck, Brut <i>Reims, FR</i>	140
Gosset Brut <i>Champagne, FR</i>	140
Moet Chandon Brut 2002 <i>Epernay, FR</i>	150
Dom Perignon Vintage 2006 <i>Epernay, FR</i>	500

Signature Cocktails

\$18

Hiro Mojito

Hiro Junmai Ginjo Sake, Prosecco, Lime and Mint

T.E. Cooler

Hendricks gin, Campari, Watermelon, Mint, Fresh Lemon

English Mule

Tanqueray Gin, Earl Grey Tea, Lime and Ginger Beer

Prosecco Cocktail

Sparkling Wine, Cane Sugar, Angostura Bitters

Uptown Old Fashioned

Wild Turkey Bourbon, Amaro Nonino, Angostura Bitters

Cucumber Gimlet

Crop Organic Cucumber Vodka, Housemade Limoncello, Fresh Lime

Jalapeño Margarita

Milagro Tequila, Charred Jalapeño Syrup, Fresh Lime, Spicy Sea Salt

59th Street Spritz

Sparkling wine, Club Soda, choice of Aperol, Campari, or St. Germaine

Dark & Stormy

Gosling Rum, Domaine De Canton Ginger Liqueur, Ginger Beer, Fresh Lime

Beers

BOTTLED BEER

\$8

AMSTEL LIGHT

(HOLLAND)

STONE IPA

(CALIFORNIA)

CAPTAIN'S KOLSCH

(NEW YORK)

MCKENZIES RESERVE HARD CIDER

(NEW YORK)

BLUE MOON

(COLORADO)

CORONA

(MEXICO)

PERONI

(ITALY)

DRAUGHT BEER

PLEASE ASK YOUR SERVER FOR SEASONAL SELECTIONS AND PRICES

Red Wine

by the Glass

Banfi Chianti Classico <i>Chiant, IT</i>	15/60
Napa Cellars Pinot Noir <i>Napa Valley, CA</i>	18/70
Terrazas Reserva Malbec <i>Mendoza, AG</i>	17/65
Simi Cabernet Sauvignon <i>Alexander Valley, CA</i>	17/65
Les Terrasses Chateauf-Du-Pape <i>Chateauf-Du-Pape, FR</i>	19/70

Markham Merlot 2014

Napa Valley, CA..... 18/70

by the Bottle

Querciabella Chianti Classico 2012 <i>Tuscany, IT</i>	75
Cesari Amarone della Valpolicella 2010 <i>Veneto, IT</i>	120
Stag's Leap Artemis Cabernet Sauvignon 2015 <i>Napa Valley, CA</i>	120
Ferrari-Carrano Tresor 2010 <i>Sonoma County, CA</i>	160
Col Solare Red Blend 2009 <i>Columbia Valley, CA</i>	170
Numanthia Toro 2011 <i>Valdefuñas, SP</i>	180
Chene Bleu Heloise 2007 <i>Southern Rhone, Fr</i>	195
Pommard Premier Cru Charles Mauger "Les Rugiens" 2010 <i>Bourgundy, FR</i>	200
Sleeping Giant Cabernet Sauvignon 2011 <i>Napa Valley, CA</i>	220
Episode 2009 <i>Napa Valley, CA</i>	250
Cos D'Estouneil Saint Estephe 2004 <i>Saint Estephe, FR</i>	250
Cooper & Thief Red Blend <i>California, CA</i>	75
Silver Oak Cabernet Sauvignon 2011 <i>Napa Valley, CA</i>	300
Quintessa Rutherford 2011 <i>Napa Valley, CA</i>	360
BV Private Reserve Cabernet Sauvignon 2008 <i>Napa Valley, CA</i>	400
Gaja Barberesco 2005 <i>Piedmont, IT</i>	450
Bouchard Père & Fils Beaune Du Chateau Premier Cru 2009 <i>Burgundy, FR</i>	120
Castello Di Poppiano La Historia Di Italia 2010 <i>Toscana, Italy</i>	200
Nuits Saint Georges Nicolas Potel 2006 <i>Burgundy, France</i>	360
Château Montrose Saint Estephe 2007 <i>Bordeaux, France</i>	360
Louis Latour Volnay En Chevret 2009 <i>Burgundy, France</i>	220
Far Niente Cabernet Sauvignon 2014 <i>Napa Valley, CA</i>	380