

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 <i>pink muscat grapes, spring radish, sunflower seeds, garlicky breadcrumbs, herb citrus dressing.....</i>	17
THE GREEK <i>baby red romaine, feta, cucumber, olives, tomato, red onion, feta-phylllo triangle, oregano vinaigrette.....</i>	19
CHINESE CHICKEN SALAD <i>chopped warm chicken, napa cabbage, shredded carrot, wonton crisp, green beans, Mandarin oranges, roast Virginia peanuts, soy-ginger dressing.....</i>	20
LOCAL BURRATA <i>artichoke mash, blistered heirloom tomatoes, tomato oil, fried artichokes.....</i>	19
TE CAESAR <i>hearts of romaine, trevisano, anchovy, garlic parmesan dressing.....</i>	17
FOOD HALL CHOP <i>cucumber, tomatoes, quinoa, kohlrabi, haricot vert, avocado, pumpkin seeds, asian pear, Thai-style dressing.....</i>	18
LOBSTER COBB SALAD <i>cucumber, avocado, tomato, bacon, blue cheese, egg, red wine vinaigrette.....</i>	28
<i>Add: chicken.....</i>	6
<i>Add: salmon, steak or three shrimp.....</i>	12

Grill

CLASSIC BURGER <i>cheddar, lettuce, tomato, fried onion, TE sauce.....</i>	19
THE FOOD HALL BURGER <i>fried onion, grilled bacon, roasted tomato, gorgonzola, BBQ sauce.....</i>	21
FRIED CHICKEN SANDWICH <i>buttermilk battered boneless thigh, honey chipotle aioli, dill pickle chips.....</i>	23
<i>Add: plain, parmesan or sweet potato fries, or side salad.....</i>	6

ROAST HONEY LIME CHICKEN 1/2 <i>chicken, spinach, almond, strawberry, shaved aged goat cheese, lemon thyme-sherry dressing.....</i>	24
GRILLED RIB-EYE STEAK <i>sour cream-chive mashed yukon potatoes, asparagus, wild mushroom demi-glace.....</i>	39

SIMPLE SALAD <i>field greens, grape tomatoes, asparagus, shallot vinaigrette.....</i>	7
SWEET POTATO FRIES <i>maple-mustard aioli.....</i>	8
PARMESAN FRIES <i>parmesan, minced Italian parsley.....</i>	8
EDAMAME.....	7

Flatbread Pizza

THE CLASSIC <i>roasted tomato sauce, mozzarella, basil.....</i>	17
BIANCA <i>mozzarella, ricotta, parmesan, baby arugula, blistered cherry tomatoes.....</i>	21
FIG & PROSCIUTTO <i>rosemary crust, fig jam, gorgonzola, prosciutto.....</i>	26
<i>Additional toppings: caramelized onion, red onion, roasted peppers, aged provolone, fontina, herb ricotta, taleggio, mozzarella, tomatoes, mushrooms, roasted chicken, Italian sausage, pepperoni, prosciutto.....</i>	4/each
<i>Gluten free flatbread is available upon request</i>	

FIRE GRILLED OCTOPUS <i>new potatoes, dried black olive, sweet pimento, olive oil, frisée.....</i>	24
GUACAMOLE <i>black bean sauce, pico de gallo, queso fresco, crispy corn tortillas.....</i>	15
FRIED OYSTERS <i>caviar crème fraîche, lemon, micro cilantro.....</i>	20
PEKING DUCK BUNS <i>steamed lotus buns, hoisin glaze, scallions, carrot.....</i>	28
TUNA TARTAR “POKE” CRISP WONTON TACO <i>avocado crema, ginger aioli, sesame brown butter.....</i>	23
CHICKEN TACO <i>chipotle peppers, onion, tomato, sour cream, pico de gallo, cilantro.....</i>	17
MINI LAMB GYRO <i>sliced roasted leg of lamb, tahini yogurt, minted cucumber salad.....</i>	22
TE BEEF SLIDERS <i>cheddar, lettuce, tomato, fried onion, sweet mustard relish.....</i>	18
PRIME RIB SLIDERS <i>fontina fondue, onion, TE sauce.....</i>	24
LOBSTER SLIDERS <i>brown butter, shallots, aioli.....</i>	28
DUCK CONFIT QUESADILLA <i>caramelized shallot-raisin marmalade, jack and cotija cheeses, smoked tomatillo sauce, flour tortilla.....</i>	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 <i>6 oysters, 6 clams, 2 shrimp, mussels, escabèche.....</i>	49
MEDIUM <i>9 oysters, 9 clams, 4 shrimp, mussels, crab cocktail, escabèche.....</i>	84
LARGE <i>12 oysters, 12 clams, 6 shrimp, mussels, crab cocktail, escabèche, whole lobster.....</i>	147
<i>Served with cocktail sauce, sherry mignonette & whole grain mustard</i>	

We source the freshest shellfish available from only the finest purveyors in North America

Ocean

GRILLED SALMON <i>charred spring onions, beech mushrooms, pea leaves, mustard broth.....</i>	32
WHOLE GRILLED DORADE <i>roasted brussel sprouts, olive-herb tapenade.....</i>	37
AHI TUNA BURGER <i>green onions, ginger aioli, bibb lettuce, seaweed fries.....</i>	29
MISO GLAZED COD <i>baby carrots, baby zucchini, snow peas.....</i>	30
WHOLE GRILLED COURT BOUILLON LOBSTER <i>grilled asparagus.....</i>	56
PAELLA <i>saffron rice, clams, mussels, shrimp, scallop, chorizo, chicken.....</i>	34
STEAMED MUSSELS <i>local ramps, pancetta, lemon, herbs, white wine.....</i>	20

Signature Pasta

RIGATONI BOLOGNESE <i>Todd's old school bolognese, veal reduction, pecorino.....</i>	24
SPAGHETTI PRIMAVERA <i>spring vegetables, tomato sauce, parmesan cheese.....</i>	25
LOBSTER MAC N' CHEESE <i>caramelized onion, 3 cheese béchamel, truffle vinaigrette.....</i>	30
<i>**Whole wheat or gluten free spaghetti may be substituted.</i>	

Rice & Noodles

CHICKEN & BROCCOLI STIR FRY <i>sweet red pepper, sugar snap peas, Bermuda onion, sesame seeds, soy sauce.....</i>	24
SPICY DRUNKEN NOODLE <i>spicy Thai chili, mixed peppers, onion, egg, chicken, dark soy, wide rice noodle.....</i>	26
<i>**Brown rice may be substituted.</i>	

Handmade Dumplings

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

Sushi

SHRIMP TEMPURA <i>two shrimp, spicy tuna, eel sauce.....</i>	22
RAINBOW ROLL <i>tuna, salmon, hamachi, avocado, crab stick.....</i>	22
TUNA TWO WAY <i>spicy tuna, avocado, tuna.....</i>	24
CALIFORNIA <i>crab stick, cucumber, avocado.....</i>	12
SALMON AVOCADO.....	14
VEGETABLE.....	10

Cheese & Charcuterie

ARTISANAL CHEESE BOARD <i>olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of cheese</i>	
CURED DRIED MEATS <i>olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of charcuterie</i>	
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
Trinchero Sauvignon Blanc <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
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Charles Mauger Saint-Veran 2015 <i>Burgandy, FR.....</i>	90
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The Furst Gewurztraminer 2016 <i>Alasace, FR.....</i>	68
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Twomey Sauvignon Blanc 2014 <i>Napa Valley and Sonoma County, CA.....</i>	86
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Domaine Des Quatre Routes Muscadet Sevre et Maine 2011 <i>Loire Valley, FR.....</i>	55
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Antica Chardonnay 2012 <i>Napa Valley, CA.....</i>	120
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Grgich Hills Estate Chardonnay 2011 <i>Napa Valley, CA.....</i>	150
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Bouchard Pere & Fils Meursault Les Clous 2011 <i>Burgundy, FR.....</i>	180
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Mischief and Mayhem Meursault 2009 <i>Burgundy, FR.....</i>	240
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Charles Mauger 'les charmes' Meursault 2010 <i>Burgundy, FR.....</i>	210
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Trimbach Cuvee Frederic Emile Reisling 2007 <i>Alsace, FR.....</i>	160
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Pascal Bouchard Chablis Premier Cru 2008 <i>Chablis, FR.....</i>	120
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Robert Sinskey Pinot Blanc 2008 375mL <i>Napa Valley, CA.....</i>	90
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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.....</i>	16/64
Ferrari Rose <i>Trentino, IT.....</i>	18/70
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
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Piper-Heidsieck Cuvee Sublime <i>Reims, FR.....</i>	130
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Piper-Heidsieck, Brut <i>Reims, FR.....</i>	140
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Gosset Brut <i>Champagne, FR.....</i>	140
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Moet Chandon Brut 2002 <i>Epernay, FR.....</i>	150
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Dom Perignon Vintage 2006 <i>Epernay, FR.....</i>	500
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Signature Cocktails

\$18
T.E. Cooler <i>Hendricks gin, Campari, Watermelon, Mint, Fresh Lemon</i>
English Mule <i>Beefeater Gin, Earl Grey Tea, Lime and Ginger Beer</i>
Prosecco Cocktail <i>Sparkling Wine, Cane Sugar, Angostura Bitters</i>
Uptown Old Fashioned <i>Wild Turkey Bourbon, Amaro Nonino, Angostura Bitters</i>
Cucumber Gimlet <i>Crop Organic Cucumber Vodka, Housemade Limoncello, Fresh Lime</i>
Jalapeño Margarita <i>Milagro Tequila, Charred Jalapeño Syrup, Fresh Lime, Spicy Sea Salt</i>
59th Street Spritz <i>Sparkling wine, Club Soda, choice of Aperol, Campari, or St. Germaine</i>
Dark & Stormy <i>Gosling Rum, Domaine De Canton Ginger Liqueur, Ginger Beer, Fresh Lime</i>

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>Chianti, 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 <i>Napa Valley, CA.....</i>	18/70

by the Bottle

Querciabella Chianti Classico 2012 <i>Tuscany, IT.....</i>	75
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Ferrari-Carrano Pinot Noir 2014 <i>Anderson Valley, CA.....</i>	96
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Masi Amarone della Valpolicella 2010 <i>Veneto, IT.....</i>	120
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Chateau Laroque Saint-Emilion 2005 <i>Saint-Emilion Grand cru, Fr.....</i>	130
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Stag's Leap Artemis Cabernet Sauvignon 2015 <i>Napa Valley, CA.....</i>	120
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Chateau Latour de Carnet Grand Cru 2008 <i>Medoc, FR.....</i>	150
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Ferrari-Carrano Tresor 2010 <i>Sonoma County, CA.....</i>	160
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Col Solare Red Blend 2009 <i>Columbia Valley, CA.....</i>	170
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Numanthia Toro 2011 <i>Valdefinjas, SP.....</i>	180
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Chene Bleu Heloise 2007 <i>Southern Rhone, Fr.....</i>	195
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Pommard Premier Cru Charles Mauger "Les Rugiens" 2010 <i>Mersault, FR.....</i>	200
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Sleeping Giant Cabernet Sauvignon 2011 <i>Napa Valley, CA.....</i>	220
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Episode 2009 <i>Napa Valley, CA.....</i>	250
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Cos D'Estounel Saint Estephe 2004 <i>Saint Estephe, FR.....</i>	250
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Chateauf-Du-Pape Vieux Telegaphe 2011 <i>Chateauf-Du-Pape, FR.....</i>	250
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Silver Oak Cabernet Sauvignon 2011 <i>Napa Valley, CA.....</i>	300
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Quintessa Rutherford 2011 <i>Napa Valley, CA.....</i>	360
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BV Private Reserve Cabernet Sauvignon 2008 <i>Napa Valley, CA.....</i>	400
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Gaja Barberesco 2005 <i>Piedmont, IT.....</i>	450
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