

## SMALL PLATES

**wood baked bread & cultured garlic butter** \$6

**marinated olives** \$4

**new pickles** \$5

red onion, black pepper, chili oil

**chicken & waffles**

fried, maple syrup, blueberry, basil \$12

**bibb salad**

house cured lamb bacon, mint, crisp chick peas, pickled red onion, buttermilk dressing \$12

**brussels sprouts**

fried, rice crispies, parmigiano, chili honey \$9

**wings**

wood smoked, lemon, oregano \$12

**local greens**

blackhorse farm preserved turnip, pecorino, lemon, turnip seed oil \$10

**parlor pocket**

soft boiled egg, ricotta, truffle \$7

**baby romaine**

charred, pickled beets, aged goat cheese \$10

**broccoli n cheese** \$9

wood fired, stracchino cheese, eleppo pepper, lemon

**beet pastrami** \$12

smoked local beet, cabbage puree, pickled mustard seed

## PIE

**the salzone**

bibb & iceberg lettuces, gorgonzola, parmigiano, pickled red onions, creamy dressing, chives \$15

**soppressata**

pomodoro, house made mozzarella, vinegar peppers \$18

**four cheese**

ricotta, house made mozzarella, scamorza, parmigiano, chili honey \$17

**bone marrow**

vincotto, rosemary, parmigiano, garlic \$18

**the “everything bagel”**

mozzarella, parmigiano, egg and that everything bagel spice \$16

**clam**

garlic, chili, parsley, parmigiano, lemon oil \$19

**nonna pierina**

pomodoro, shallots, roasted garlic, oregano, chili oil \$15

**brussels sprouts**

applewood bacon, stracchino cheese, parmigiano \$17

**lemon**

smoked scamorza, garlic, chili, basil \$16

**margherita**

cookery mozzarella, pomodoro, basil, olive oil \$15

**sausage**

pomodoro, chili, oregano, aged goat cheese \$17

**shrooms**

maitaki shrooms, caramelized onion, truffle oil, besciamella \$17

**polpette**

cookery meatballs, pomodoro, ricotta, basil \$17

**THE PARLOR**

(914) 478-8200

**Food Allergy??** If you have a food allergy, please speak to your server, manager or chef. Please note: 20% Gratuity will be added to parties of 6 or more.

# THE PARLOR

## BEER

### “American Classics”

Pabst Lager (Cans) - \$4

Schaefer (Cans) - \$4

Colt 45 (40 oz) - \$6

Old Milwaukee (Cans) - \$4

Miller High Life - Pony - \$2.50, 6 pack - \$12

### “Craft Beers”

Dogfish Head “60 Minute IPA” (Delaware) - \$7

Yonkers Brewing Co. “Lager” (New York) - \$6

Allagash Brewing Co. “White” (Maine) - \$8

Bitburger Brauerei “Premium Pils” (Germany) - \$6

Lagunitas Brewing Co. “Little Sumpin’ Sumpin” (CA) - \$7

Full Sail Brewing, “Session Lager” (Oregon) - \$5

Bronx Brewery “Pale Ale”, (New York) - \$7

Doc’s Draft “Hard Apple Cider” (New York) - \$8

Black Hog Brewing Co. “Granola Brown”(CT) - \$7

### “Jockey Box (Draft Beer)”

Magic Hat “Hoppy Red Ale” (New York) - \$8

Captain Lawrence “Kölsch” (New York) - \$8

## WINE ON TAP

### WHITE

#### PROSECCO

Montelvini, Venato, Italy

Glass - \$9 ½ Carafe - \$21 Full Carafe - \$42

#### CHARDONNAY

Pacific Standard, California

Glass - \$9 ½ Carafe - \$21 Full Carafe - \$42

#### PINOT GRIGIO

Stemmari, Italy

Glass - \$9 ½ Carafe - \$21 Full Carafe - \$42

### RED

#### GRENAICHE NOIR

Jean Pla “Le Chat”, France

Glass - \$9 ½ Carafe - \$21 Full Carafe - \$42

#### MERLOT / CABERNET BLEND

Montelvini, Venato, Italy

Glass - \$9 ½ Carafe - \$21 Full Carafe - \$42

#### NERO D’AVOLA

Gotham Project “Gazerra”, Sicily, Italy

Glass - \$9 ½ Carafe - \$21 Full Carafe - \$42

## OUR ONLY BOTTLED WINE

#### LAMBRUSCO

Villa Di Corlo, Italy

Glass - \$10 Bottle - \$35

## PARLOR COCKTAILS

“Mike’s Dark & Stormy” \$12

The Kraken rum, fresh lime juice, Q Ginger

“King Kong Mezcal” \$13

Union Mezcal, Gran Centenario, chili honey, , fresh lime juice, muddled orange & mint

## PARLOR FLASK

### COCKTAILS

“The Bees Knees” \$12

Saffron-infused gin, honey & fresh lemon juice

“On Wednesdays We Wear Pink” \$12

Ginger infused gin, watermelon, cucumber & lime juice

“Classic Manhattan” \$13

Michters rye whiskey, Carpano Antica vermouth, bitter & brandied cherry

“Honey Pot” \$12

Bourbon, lime, honey syrup, dulce de leche rim

## THE SLUSH MACHINE

“i-slush 7S” \$11

Spiced cider slush, Cider donut hole, Old Camp Peach Pecan Whisky, caramel

## SHOT

The “Jack Marrow” \$10

Honey Jack Daniels, maple, marrow luge

## SODA POP

Manhattan Special - \$4

Lurisia Sparkling Water - \$4

Q-Tonic - \$4

Q-Ginger - \$3.50

Q-Club Soda - \$3.50

Boylan Root Beer - \$3.50

Boylan Diet Root Beer - \$3.50

Boylan Crème Soda - \$3.50

Boylan Cane Cola - \$3.50

Boylan Diet Cane Cola - \$3.50

Boylan Grape - \$3.50

Boylan Black Cherry - \$3.50

Boylan Orange - \$3.50

Boylan Ginger Ale - \$3.50