
LUNCH



12-4PM

• 3 MARTINI LUNCH •



• 3 MARTINIS FOR \$30 •

1 STARTER & 1 MAIN FOR \$30 | ADD DESSERT + \$8

STARTERS

VERLASSO SALMON TARTARE 19

Yuzu Kosho Soy Dressing. Scallion. Furikake. Cilantro. Wonton Chips.

LIONI BURRATA 18

Heirloom Tomato. Bottarga Muggine. Basil. 12 Year Aged Balsamic. Sicilian Olive Oil. Baguette.

HOUSE-SMOKED HUDSON VALLEY BROOK TROUT DIP 18

Pickled Vegetables. Mostarda. House-Made Chips.

WOOD ROASTED SHISITO PEPPERS 13

Togarashi Spice. Sesame. Ginger Scallion Dressing.

BABY GEM LETTUCE SALAD 15

House-Made Croutons. Parmigiano & Lemon Cream. Cracked Red Peppercorn. Pecorino Romano. *Add Chicken \$7 or Salmon \$9*

RIBOLLITA SOUP 18

Braised Cannellini Beans. Bianco di Napoli Tomatoes. Pecorino Romano. Licanato Kale. Toasted Batard Bread. Sicilian Olive Oil.

CCC SUPER SPORT SALAD 22

Red Russian Kale. Baby Arugula. Avocado. Heirloom Tomato. Quinoa. Pickled Red Onion. Espelette. Sunflower Seed. Avocado Dressing.

FRIED NASHVILLE WINGS 14

Hot. Dry Rubbed. Buttermilk. Dressing.

CONTINUE ON NEXT SIDE



LUNCH



12-4PM

MAINS

STEAK TACOS (2) 20

Pat La Frieda Carne Asada. Pico de Gallo. Sour Cream. Salsa Verde.

BAJA FISH TACOS 22

Beer Battered Icelandic Cod. Red Cabbage Slaw. Breakfast Radish. Salsa Verde. Pico de Gallo. Fresh White Corn Tortillas. Chipotle Aioli.

VEGETABLE BAHN MI SANDWICH 18

Marinated, Grilled Zucchini & Squash. Pickled Carrot Slaw. Sautéed Seitan. Shoyu. Chili Aioli. Vietnamese French Roll.

CCC CHEESEBURGER 22

Pat LaFrieda Special Blend 7oz Pattie. Butter Lettuce. Beefsteak Tomato. Onion. Cheddar. CCC Special Sauce. Toasted Brioche. Served with Fries or House Salad. *Beyond Burger Available*

FRENCH DIP SANDWICH 24

Shaved Pat LaFrieda Ribeye Steak. Sharp Provolone Cheese. Au Jus. Sesame Baguette.

CHICKEN SHOYU RAMEN 24

Marinated and Grilled Joyce Farm's Chicken. Shitake Mushroom. 6 Minute Egg. Nori. Pea Shoot. Scallion. Shoyo Broth.

CLASSIC ITALIAN SANDWICH 18

Prosciutto San Daniel. Sopressata. Finochietta. Fresh Lioni Mozzarella. Cured Tomatoes. Basil. Balsamico. Arugula. Baguette.

FRIED CHICKEN SANDWICH 22

Crispy Buttermilk Fried Joyce Farm Chicken Breast. Carolina Slaw. Pickle. Lettuce. Tomato. Spicy Honey. Buttermilk Ranch. Served with Fries or House Salad.

LINE CAUGHT TUNA BURGER 32

Local Line Caught Tuna. Scallion & Daikon Slaw. Pickled Jalapeno Aioli. Brioche. +8 PreFix

PROPER FISH & CHIPS 24

Beer Battered Icelandic Cod. Wedge Cut Crispy Chips. Malt Vinegar. Tartar Sauce. Lemon.

SIDES

FRENCH FRIES 8

HOUSE MADE KETTLE CHIPS 8

DESSERT

DOUGHNUT 12

Crème Anglaise. Fruit Compote.

CHOCOLATE POT DE CREME 12

Whipped Creme Fraiche.

KEY LIME MOUSSE CAKE 12

NEW YORK CHEESECAKE 12

Graham Cracker Crumble. Strawberry Coulis. Whipped Cream.

CHOCOLATE GANACHE CAKE 12

TIRAMISU 12

COFFEE & TEA

FEATURING LA COLOMBE COFFEE
AND A SELECTION OF HARNEY & SONS TEAS