

# SAUCE BOX

## AMERICAN GASTROPUB



@SAUCEBOX\_NY #SAUCYAF

### SMALL | PLATES

carefully crafted dishes meant for sharing

#### SOUP OF THE DAY 7

#### THE BOARD 16

chef's choice selection from Campbell Meats + Murray's Cheese, house pickled fennel + slow roasted little sweets peppers

#### TEMPURA CAULIFLOWER 9

fried to perfection and drizzled with your choice of sauce, served with ranch

#### FRIED GOAT CHEESE 9

crunchy panko crust, warm creamy filling, strawberry + banana chili cream

#### SPROUTS + BACON 9

deep fried sprouts tossed with applewood bacon, pure maple syrup, an zesty Calabrian chili

#### COCONUT SHRIMP 14

delicately sweet- coconut crusted gulf shrimp, strawberry + banana chili cream

#### FRIED PICKLES 8

house made dill ranch

#### BEET + BURRATA 14

local roasted beets, fresh oranges, creamy burrata, pistachio pesto, crispy dehydrated beet strips, truffled rice vinegar

#### CHICKEN + VEGGIE POTSTICKERS 10

crispy handmade dumplings, black garlic teryaki dipping sauce

### WINGS

#saucyaf-- served with house blue + celery

#### CRISPY TWICE-COOKED WINGS

6 WINGS FOR 7      12 WINGS FOR 13  
24 WINGS FOR 25      50 WINGS FOR 50

HONEY GARLIC  
KANSAS CITY BBQ  
CAROLINA MUSTARD BBQ  
VADOUVAN (FRENCH STYLE) CURRY  
BUFFALO  
JAMAICAN JERK  
BANANA HABANERO  
BLACK GARLIC TERYAKI  
SRIRACHA CREAM

### CRAFT | SLIDERS

served on brioche | \*GF with corn tortilla

add 5 for double beef | add 2 to make it a baby kale salad

#### THE BUTCHER 14

house prime beef blend, American cheese, applewood smoked bacon, chili pickles

#### THE STEAKHOUSE 13

house prime beef blend, crumbled bleu cheese, peppercorn gormaise

#### THE THROWBACK 13

house prime beef blend, Swiss cheese, caramelized onions + crimini mushrooms, Peter Luger steak sauce

#### THE BOUJIE 13

house prime beef blend, smoked gouda, baby kale, truffle mayo

#### THE ELVIS 13

house prime beef blend, candied bacon, caramelized bananas, peanut butter

#### THE CHICKEN HAWK 12

panko crusted chicken breast, farmstand lettuce + tomato, french dressing

#### THE GOODFELLA 14

panko-cruste chicken breast, homemade tomato sauce, asiago, house roasted little sweets peppers

#### THE BLT 11

applewood smoked bacon, farmstand lettuce + tomato, garlic dijonaise

#### THE KRAMER 10

falafel, house made hummus, chili pickles

#### THE CONNECTICUT 18

8 ounces of cold water lobster tail meat, broiled in thyme butter [served hot]

### FRIES

fresh hand cut fries served with homemade ketchup

#### SEA SALT + PEPPER FRIES

REG 5      XL 9

#### BLACK TRUFFLE + PECORINO

REG 8      XL 14

#### FURIKAKE FRIES

far east mayo

REG 6      XL 10

#### ZUCHINNI STIX 8

house made dill ranch

PLEASE ALERT YOUR SERVER, MANAGER OR CHEF TO ANY FOOD ALLERGIES/SENSITIVITIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU

# SHAKES

go ahead...SHAKE our day.

all shakes made with whole milk.

## **THE MILK + COOKIES SHAKE**

vanilla ice cream, chocolate chip cookie dough, vanilla frosting + mini chip rim, chocolate chip cookies **10**

**make it SAUCY with House Vanilla Vodka 15**

## **THE CHOCOLATE COW SHAKE**

chocolate ice cream, double chocolate milk, chocolate fudge + mini chip rim, chocolate brownie **10**

**make it SAUCY with Kahlua + House made Cacao 15**

## **THE STUFF'D SHAKE**

vanilla ice cream, Oreo cookie pieces, vanilla frosting + crushed Oreo rim, Oreos **10**

**make it SAUCY with Bacardi Black Rum 15**

## **THE PEEBER SHAKE**

chocolate ice cream, peanut butter, chocolate fudge + Reeses chip rim, Reeses Cups **11**

**make it SAUCY with Myers Rum 16**

## **THE FLINTSTONES SHAKE**

vanilla ice cream, cereal milk, Fruity Pebbles cereal, vanilla frosting + Fruity Pebbles rim, marshmallow treat **12**

**make it SAUCY with House Vanilla Vodka 17**