

DINNER

SNACKS

Marinated Olives pickled norwich farm vegetables	\$6
Crudit� hummus, green goddess, harissa chutney	\$11
Sweet Potato Chips pimento cheese	\$9
Smoked Trout Fish Dip lemon, housemade nigella flatbread	\$14
Charcuterie chef's daily selection of cured meats and aged cheese crostini, marinated olives, seasonal preserves	\$15

SOUPS

Honey Nut Squash pepita crumble, maple cr�me fra�che, sage oil	\$12
New England Chowder smoked oyster, red creamer potato, house hot sauce	\$14

SALADS

Green on Greens best of farmer's market greens, aged ch�vre, banyuls, olive oil	\$10
Fall Apple & Tatsoi hudson valley apple, camembert, spiced walnut, anchovy	\$14

HOUSEMADE PASTAS

Malfaldini almond bolognese, lemon, first-pressed olive oil	\$22
Bucatini butternut squash, pink and tellicherry peppercorn, pecorino	\$19
Cresti de Gallo caponata, fairytale eggplant, house-made merguez sausage	\$23

ANYTHING AT ALL

SMALL PLATES

Broccolini colatura, goat horn pepper, bread crumb, pistachio gremolata, mint	\$11
Wild Mushrooms garlic brown butter vinaigrette	\$12
White Bean Gratin pecorino, beurre blanc, lemon herb pistou, bread crumb	\$12
Duck Wings black currant, chile morita, radish, organic chive	\$17

ENTREES

Curried Mussels lemongrass, coconut milk, coriander fry bread, curry sausage	\$26
Seared Mackerel caraflex cabbage, coconut cream, mushroom, harissa	\$34
Cornell Chicken roasted carrot, jalape�o chimichurri, apricot puree	\$28
AAA Aged Beef Burger carmelized onion, thick cut pepper bacon, american cheese, trinity sauce, pickled green tomato, fries	\$21
Moroccan Lamb couscous, apricot chutney, zhug	\$32
Grilled Hanger Steak bordelaise, broccoli rabe, miso sweet potato	\$38

Consuming-- raw or undercooked Meats, Poultry, Seafood, Shell-
fish, or Eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.
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