

# CHARCUTERIES

CHOICE OF 3/24 5/35

CREATE YOUR OWN BOARD MIX AND MATCH FROM LOCAL AND IMPORTED CURED MEATS AND CHEESES.

SERVED WITH GOLDEN RAISIN AGRODOLCE, FRESH GRAPES, CORNICHONS, WHOLE GRAIN MUSTARD AND FRESH BAKED BREAD.

ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS.

PROSCIUTTO DI PARMA, SAN DANIELE ITA  
HOT CAPICOLLO, FRA'MANI, CA  
FENNEL FINOCCHIONA, CREMINELLI, UT  
SMOKED CHILI CHEDDAR, GRAFTON VILLAGE, VT  
BLUE CHEESE, GREAT HILL, MA  
THREE SISTER BLOOMY RIND CHEESE,  
NETTLE MEADOW, NY

ADD ON:  
OLIVE AND RED PEPPER WHIPPED RICOTTA 3  
EVOO ROASTED GARLIC BULB 3  
ROASTED CAULIFLOWER HUMMUS 3  
BACON JAM 3  
JALAPENO CRANBERRY GOAT CHEESE 3  
CANDIED PECAN 3  
FIG JAM 3  
HOUSE MADE BLOOD ORANGE MARMALADE 3  
HERB ROASTED OLIVES 3  
ROASTED BLACK MISSION FIGS 3  
HONEYCOMB 6

# SALADS

BEET AND BURRATA 15 GF  
MARINATED BURRATA OVER ROASTED BABY GOLD AND RED BEETS FINISHED WITH WHITE BALSAMIC REDUCTION AND ARUGULA PESTO

TRIBECA GRILLED CAESAR 14  
GRILLED ROMAINE SERVED WITH CRISPY ANCHOVIES, PARMESAN TUILE, PROSCIUTTO CHIPS AND GREMOLATA  
TOASTED BREAD CRUMBS TOPPED WITH PICKLED SHALLOTS AND CEASAR DRESSING

ARUGULA SALAD 14 GF  
BABY ARUGULA DRESSED WITH MAPLE BOURBON VINAIGRETTE AND TOPPED WITH SPICED RED WINE POACHED PEAR, CRUMBLLED BLUE CHEESE AND TOASTED ALMONDS

# SOUPS

HOT ITALIAN SAUSAGE AND BEET GREENS 10 GF

FRENCH ONION SOUP 10  
CHARRED POBLANO PEPPER TOPPED WITH MELTED CHEDDAR CROSTINI

EXECUTIVE CHEF: *PATRICE MERCIER*  
EXECUTIVE SOUS CHEF: *JAMES OLSON*



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413-579-5055  
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# TAPAS

GARAM MASALA SPICED LAMB LOLLIPOP 24 GF  
SERVED WITH PRESERVED LEMON CHIMICHURRI

PAN SEARED MINI CRAB CAKES 19 GF  
TOPPED WITH A ROASTED JALAPENO AND PRESERVED LEMON TARTAR SAUCE

TEXAS TWINKIES 16 GF  
BAKED SHORT RIB, CHEDDAR AND CREAM CHEESE FILLED JALAPENO, WRAPPED WITH BACON  
SERVED WITH GOCHUJANG BBQ SAUCE

OCTOPUS CEVICHE 18  
SERVED IN A PUFFED RICE PAPER BOWL WITH SPICY MANGO COULIS AND WASABI TOBIKO

MINI PULLED PORK TACOS 4/16  
PULLED PORK, GOCHUJANG BBQ SAUCE, SHAVED RED CABBAGE, AVOCADO AND PICKLED JALAPENO, SERVED IN MINI TORTILLA SHELLS

PEI MUSSELS 16  
WITH CHIPOTLE CREAM AND GRILLED CIABATTA

CHARRED SCALLOPS 24 GF  
OVER PARMESAN RISOTTO, BEURRE BLANC DRIZZLE AND HOUSE-MADE BLOOD ORANGE MARMALADE

BAKED BRIE 18  
IN PUFF PASTRY, STUFFED WITH CITRUS CHUTNEY

TRIBECA MINI MEAT LOAVES 18 GF  
JALAPENO, RANCH, SMOKED CHEDDAR, BACON JAM

GRILLED CAULIFLOWER STEAK 14 GF  
WITH RED MISO DRESSING AND CRISPY CHICKPEAS

STICKY ASIAN STYLE CHICKEN WINGS 16  
WITH SCALLIONS AND SESAME SEEDS

BAKED RABBIT MEATBALLS 20 GF  
SERVED WITH WHOLE GRAIN MUSTARD SAUCE AND CANDIED BLACK CHERRIES (CONTAINS BACON)

HOUSE-MADE DUCK THREE WAYS 23  
DUCK RILLETTE, DUCK PROSCIUTTO AND DUCK CONFIT  
SERVED WITH ROASTED FIGS AND BRIOCHE CROSTINIS

AHI TUNA TARTARE 20  
SERVED WITH AVOCADO, CHERRY TOMATO, PICKLED GINGER, TOASTED SESAME SEEDS, SOY SAUCE AND CHIPOTLE CILANTRO OIL WITH TORTILLA CHIPS

BRAISED SHORT RIB 22 GF  
SERVED WITH CREAMY POLENTA, PORT WINE DEMI GLACE AND TOPPED WITH MICRO GREENS

WAGYU BEEF BURGER SLIDERS 18  
MINI WAGYU BURGERS TOPPED WITH ARUGULA, CARAMELIZED ONION, HEIRLOOM TOMATO

STICKY PORK BELLY BURNT ENDS 18  
TOSSED WITH HOT HONEY AND SPRINKLED WITH SCALLIONS

TRIBECA SPREAD TRIO 14  
WHIPPED RICOTTA WITH ROASTED OLIVES, ROASTED RED PEPPER, ROASTED CAULIFLOWER HUMMUS, GOAT CHEESE, JALAPENO AND CRANBERRY

GRILLED PICANHA STEAK 8oz 32 GF  
SERVED WITH PRESERVED LEMON CHIMICHURRI, PORT WINE DEMI, TRUFFLE BUTTER

TUXEDO SESAME SEARED TUNA 20 GF  
PAN SEARED SESAME AHI TUNA  
WITH A HOISIN WASABI SAUCE

BALSAMIC PORTOBELLO STEAK 12 GF  
BALSAMIC MARINATED PORTOBELLO MUSHROOM ON TOP OF ARUGULA PESTO TOPPED WITH TOMATO JAM

SMASHED CRISPY POTATOES 10 GF  
WITH CHIPOTLE LIME AIOLI

SEARED BRUSSEL SPROUTS 10 GF  
WITH SWEET CHILI SAUCE

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.