



# THE AVIARY

spring 2024

## SMALLER

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### PRAWN CHIPS\* 5

nutritional yeast

### SCALLION PANCAKE PINWHEELS 9

five spice

### HAMACHI CRUDO\* 18

fermented habanada & carrot vinaigrette,  
pickled fennel, fennel pollen, shiso

### WINTER CHICORIES\* 16

fish sauce-lime caesar, shaved radish,  
bottarga, cilantro, black lime

### VERITAS FARM FLANK STEAK SALAD\* 16

green papaya, red onion, herbs,  
peanuts, nuoc cham, sesame crackers

### MX MORNINGSTAR POTATOES^\* 15

fried crispy, tingly chili oil, pickled onions,  
lime yogurt, cilantro

### CHARRED NAPA CABBAGE^\* 16

miso ginger sauce, pickled chilies, mint,  
fermented mustard greens

## SWEET

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### WARM TAPIOCA PUDDING^\* 10

taro, peanut brittle, toasted coconut

### CALAMANSI PIE 14

salty-sweet graham crust, vanilla whip

## LARGER

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### LEMONGRASS SHRIMP BURGER\* 21

pineapple jam, purple cabbage, sambal mayo,  
prawn chips, house pickles

### HAND ROLLED PASTA^ 24

Blue Star spinach, black trumpet mushrooms,  
anchovy-chili butter

### TIVOLI MAITAKE MUSHROOMS^\* 28

watercress, spicy sesame sauce, turmeric coconut rice

### HUDSON VALLEY TROUT\* 34

green peppercorn sauce, curried cauliflower,  
shaved apples, broccolini

### OVERLOOK FARM PORK SHOULDER\* 36

sweet potato puree, charred Brussels sprouts,  
pineapple-sesame chili crisp

## SIDES

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### TURMERIC COCONUT RICE^\* 5

### DUCK FAT NASI GORENG\* 8

### STAFF MEAL SALAD^\* 8

^VEGAN/VEGAN OPTION \*GF/GF OPTION

~for fairer wages across the restaurant a 20% hospitality fee will be included~

~we accept cash, visa, mastercard & discover~