

fabrick

dinner menu



mostly veg

S

Honey Glazed Pretzels 14
pimento cheese

Warm Spicy Olives 10
orange, calabrian chili,
cinnamon, cumin

Three Layer Avocado Dip 17
blue corn tortillas & plantain chips,
roasted tomato pico de gallo

“Canned” Vegetables 14
greenmarket fresh crudités,
buttermilk ranch

M

Kabocha Squash 16
turmeric & ginger scented squash,
lentil salad, mint & turmeric
yogurt sauce

“Spanakopita” Flatbread 17
garlic ricotta, spinach, feta,
red onion, oregano

**Curry Hill Heirloom
Carrot Salad** 16
shaved, roasted, & charred
carrots, peanut curry emulsion

Kale Caesar Salad 16
tuscan kale, anchovies, pecorino,
truffle & herb croutons

*add chicken 6 add salmon 10
add steak 13*

L

Little Italy Lasagna 26
ricotta, parmesan, fontina,
sunday gravy

**General Tso’s
Cauliflower** 28
crispy cauliflower, general tso
sauce, vegetable fried freekeh



meat

S

Clothesline Bacon 18
extra thick-cut candied bacon,
black pepper maple glaze,
pickled vegetables

“Chopped Liver” 18
chicken liver mousse, schmaltz,
pickled red onion, purple
horseradish, bagel chips

Halal Cart Mini Lamb Gyro 17
lettuce & tomato, red sauce,
white sauce, pita

M

**Charcuterie &
Cheese Board** 26
selection of three & three,
house-made pickles,
seasonal marmalade

Matzo Ball Soup 14
carrot, onion, celery, parsnip,
herbed broth

fabrick Burger* 24
american cheese, bacon, primehouse
mayo, house-made pickles, fries or
salad

Yorkville Flatbread 18
schaller & weber bacon,
caramelized onion,
goat cheese, apples,
mike's hot honey

L

Roasted Chicken 36
SaltBrick brined, collard greens
harlem dirty rice

SaltBrick Prime NY Strip* 85
30 day dry-aged 18 oz bone-in
strip, roasted purple & red
potatoes, broccoli rabe,
red wine sauce

Steak Frites* 36
skirt steak, parsley fries,
red onion jam



fish

S

Fire Roasted Prawns 14
smoked almond romesco

Smoked Trout Deviled Eggs 14
cornichon, dijon, herbs

City Island Mussels 12
cubanelle peppers, parmesan,
chili oil, bread crumbs

M

**Smoked Pastrami Salmon
Flatbread** 19
fresh horseradish, shallots,
capers, everything bagel crust

Can O’ Tuna Poke* 21
green onions, sesame, lime,
ginger, toasted nori,
lettuce cups

Tuna Nicoise* 26
olive oil poached tuna, haricots
verts, hard-boiled egg, olives,
new potatoes, overnight tomatoes,
roasted shallot vinaigrette

**Lobster BLT Steamed
Buns** 21
old bay aioli, candied bacon

L

K-town BBQ Salmon* 36
scallion pancakes, kimchi,
pickled vegetables,
gochujang glaze

Striped Bass 32
eggplant & pigeon pea pepperpot,
yogurt sauce



sides

10 each

Broccoli Rabe
Brussels Sprouts
Collard Greens
Dirty Rice
Roasted Mushrooms

Sweet Potato Knish
Chickpea Fries
French Fries
Roasted Potatoes
Jar of House-Made Pickles



Executive Chef Michael Franey

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@davidburkefabrick

*Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.

A CRAVEABLE EXPERIENCE