

# fabrick

## lunch menu



### mostly veg

- S** **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

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

- Matzo Ball Soup** 14  
carrot, onion, celery, parsnip, herbed broth
- fabrick Burger\*** 24  
american cheese, bacon, primehouse mayo, house-made pickles, fries or salad
- Chicken Sandwich** 20  
arugula, smoked almond romesco, toasted sourdough

- L** **Steak Frites\*** 36  
skirt steak, parsley fries, red onion jam
- Chicken Milanese** 26  
baby arugula, cherry tomatoes, parmesan, tomato vinaigrette, lemon



### 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
- Crab Cake BLT** 28  
maryland style crab cake, challah candied bacon, chipotle aioli,
- 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 @dbfabrick @davidburkefabrick

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

A CRAVEABLE EXPERIENCE