

LUNCH

STARTERS

Tuna Tataki

crispy wonton / ponzu / spicy mayo 18

Charcuterie Board

Duck Rillettes / Chicken Liver Pate / Duck Sausage 34

*Poutine Fries

Short rib gravy / cashew "cheese" / fresno / pickle 18

Maple-Glazed Lamb Bacon

Charred Shishito Peppers 22

BBQ Brisket Sandwich

Purple Slaw / House Sriracha 18

SOUP

Corn Chowder with Chicken

Corn / Potatoes / Dark Meat Chicken / Oyster Crackers 10

Soup of the Day

Please ask your Server

SALADS

LA Caesar

kale / croutons / avocado / sundried tomato 16

Roasted Beets & Tomato

Frisee / cashew candy / orange vinaigrette 14

Duck Confit Salad

Frisee / comice pear / maple red wine glaze 28

Add grilled chicken +14 / salmon +16

SANDWICHES

Served with french fries and watercress salad

Smoked Brisket

Brioche / coleslaw / crispy shallot / citrus mayo 24

Grilled Chicken

Brioche / avocado / veal "bacon" / watercress / chipotle aioli 22

Murray Hill Classic

Pastrami & corned beef / ciabatta / spicy mustard 19

Pump & Nova

Smoked salmon / pumpernickel / arugula / horseradish aioli 22

MARKET SIDES

*Char-Grilled Asparagus 13

*Bacon-Buttered Corn 13

*Hand-Cut Fries 9

*Truffle-Garlic Fries 14

Smashed Roast Fingerlings 12

*Not Parve

BURGERS

Freshly ground using our house blend
Served with french fries and watercress salad

Classic Burger

10oz burger / brioche bun / lettuce / tomato 24

Bedford Burger

10oz burger / brioche bun / veal "bacon" / egg / chipotle mayo 27

ENTREES

Smoked Half Chicken

Sweet & hot glaze / coleslaw 31

Whole Fish

Branzini / chimichurri / caramelized onion 38

Fish of the Day

Please ask your server MP

BBQ Spare Ribs

Cornbread / coleslaw 38

SIGNATURE CUTS

Crusted with our Signature Bedford Rub
Served with Watercress & Cippolini Onion

8oz Eye of Rib 40

10oz Hanger 50

14oz Boneless Ribeye 52

22oz Bone-In Ribeye 65

DESSERTS

14

Coconut Creme Brulee

Mixed berries

Chocolate Chunk Cookie

Vanilla ice cream / mocha-rum sauce

Olive Oil Cake

Vanilla whip / raspberry sorbet

