PROPER FOOD & DRINK

PARKER & QUINN

NEW YORK | NEW YORK

dietary observations menu

FOR THOSE OF US WITH DIETARY RESTRICTIONS

we'll keep it super simple: below you'll see some icons with food allergens if the icon is colored, the allergen is present,
if the icon is dimmed, the allergen is not present – please consider this when ordering

GL gluten · GA garlic · N nut · D dairy · SHF shellfish · P pork · S soy

small plates

GL GA D P	TOMATO-BACON BISQUE	11
GA	WARM OLIVES	7
GL GA D P	FRIED CHICKEN SLIDERS buttermilk, bacon butter, hot sauce	16
GL GA S	SEARED TUNA yuzu kosho tahini sauce, avocado	17
GL GA P	OCTOPUS CARPACCIO chorizo vinaigrette, crispy potatoes, aioli	18
GL GA D SHF P S	LITTLENECK CLAMS smokey dashi bacon broth, fingerlings	19
GL GA D P	BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	13
GL GA D S	"RAMEN-SPICED" SHISHITOS miso ranch	12
GL D	FRESH MOZZARELLA FOR TWO made to order, with foccacia & calabrian chile butter + evoo	18
GL GA	HUMMUS crispy chickpeas, laffa bread, cucumber	14

cheese & charcuterie

daily artisinal selection with accoutrements

cheese 21 (D) · charcuterie 22 (P)

east & west coast oysters

half dozen 18 - full dozen 36

SHF

flatbreads

GL GA D	MARGHERITA sauce, basil, fresh mozzarella, grana-padano	16
GL GA D P	FENNEL SAUSAGE burrata, sauce, pepperoncini, caramelized onion	17
GL GA D	ROASTED MUSHROOM alpha tolman, kale, shallot confit	18
GL GA D P	PEPPERONI smoked mozz, pickled chiles, honey	17

salads

GL N S	ROASTED BEET salad honeycrisp apple, vegan hazelnut citrus dressing	14
GA D	ARUGULA tomato, fennel, onion, parm, lemon vin	13
GA D	GREEK SALAD feta, pepperoncini, olives, pickled tomato, cucumber	15
GL GA D	CAESAR little gems, croutons, watermelon radish, crispy parm add: boquerones 3	14
GL GA N SHF S	KALE kung pao dressing, citrus, cashews, crispy crunchies	14

add

hanger steak 13 · salmon 13 · veggie burger 9
grilled chicken 9 · grilled shrimp 12

mains

	8 oz HANGER STEAK	24
	16 oz BONELESS RIBEYE	41
GL GA P	PORK SHANK braised collard greens, heirloom beans, pomegranate gremolata	27
GA D	HALF CHICKEN COOKED UNDER A BRICK roasted garlic, charred lemon	29
D SHF P	SEARED SEA SCALLOPS sunchokes, green apple & brussels slaw, crispy pancetta	34
GA N	GRILLED BRANZINO ginger, castelvetrano olives, almonds, crispy broken potatoes	29
GL GA S	TRUE NORTH SALMON ginger soy glaze, squash, swiss chard	29
GL GA D	RIGATONI lamb ragu, grana-padano, black truffle	16 / 26
GL D	MAC & CHEESE shells, grafton cheddar, buttered crumbs	16 / 26

burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

GL GA D	BURGER brioche, sour pickle, choice of cheese add : avocado 4	18
GL GA D	LAMB BURGER peperonata, goat cheese, harissa aioli	23
GL GA D	FRICO GRILLED CHEESE cave-aged cheddar, gruyère	17
GL GA D P	SOUP & SANDWICH* pq grilled cheese, tomato-bacon bisque	20
GL GA D S	FRENCH DIP gruyère, caramelized onion, horseradish aioli, miso au jus	20
GL GA D	QUINOA VEGGIE BURGER chipotle aioli, feta yogurt, pickles	18

* not served with kettle chips or arugula salad

sides

GL GA SHF S	CRISPY BRUSSELS SPROUTS sweet chile, fish sauce	10
GL GA D	MASHED POTATOES truffle butter	10
	HOUSE CUT FRIES	7
GA D	WILD & CULTIVATED MUSHROOMS	12
GA N	GRILLED BROCCOLINI preserved lemon romesco, almonds	10
GL GA D	EGGPLANT FRENCH FRIES curry aioli	10