



Signature Burgers

GATSBY BURGER

= 14.90 =

IRISH ANGUS BEEF, FRENCH EMMENTAL AOP, SAUTÉED MUSHROOMS, GRILLED BACON, LETTUCE, HOMEMADE BLACK TRUFFLE MAYO

ROCKEFELLER BURGER

= 13.90 =

IRISH ANGUS BEEF, MATURED CHEDDAR, GRILLED BACON, CARAMELIZED RED ONIONS, LETTUCE, HOMEMADE SMOKEY BBQ SAUCE

EMPIRE CHEESEBURGER

= 12.90 =

IRISH ANGUS BEEF, MATURED CHEDDAR, TOMATO TARTARE, PICKLED CUCUMBERS, LETTUCE, HOMEMADE SECRET SAUCE

The Classics

GOTHAM BURGER

13.90

IRISH ANGUS BEEF, TOMME DE SAVOIE AOC, CARAMELIZED RED ONIONS, LETTUCE, HOMEMADE PEPPER SAUCE

K-TOWN CHEESEBURGER

14.90

IRISH ANGUS BEEF, MATURED CHEDDAR, SPICY KIMCHI, PICKLED CUCUMBERS, CRISPY ONIONS, HOMEMADE KIMCHI SAUCE

BUTCHER'S BÉARNAISE BURGER

13.90

IRISH ANGUS BEEF, FRENCH EMMENTAL AOP, PICKLED RED ONIONS, GRILLED BACON, LETTUCE, HOMEMADE BÉARNAISE

CENTRAL PARK KIDS' BURGER

10.50

IRISH ANGUS BEEF, HOMEMADE KETCHUP

Flame-grilled Chicken

TRIBECA CHICKEN BURGER

13.60

FLAME-GRILLED CHICKEN, MATURED CHEDDAR, TOMATO TARTARE, PICKLED RED ONIONS, LETTUCE, HOMEMADE PEPPER SAUCE

HARLEM CHICKEN BURGER

13.90

FLAME-GRILLED CHICKEN, MATURED CHEDDAR, PICKLED JALAPEÑOS, TOMATO TARTARE, CRISPY ONIONS, LETTUCE, HOMEMADE CHIPOTLE MAYO

Veggie

BROOKLYN FALAFEL BURGER

13.90

CRISPY FALAFEL, FRESH TZATZIKI, PICKLED RED ONIONS, PICKLED CUCUMBERS, TOMATO TARTARE, LETTUCE, HOMEMADE SMOKED AIOLI

Salad

MADISON CHICKEN SALAD

17.90

FLAME-GRILLED CHICKEN, BABY GEM SALAD, TOMATO TARTARE, PICKLED RED ONIONS, PARMIGIANO REGGIANO DOP, SOURDOUGH FOCACCIA CROUTONS, FRESH HERBS, SUMAC, LEMON TAHINI CAESAR DRESSING

Toppings

EMMENTAL CHEDDAR	1.90
GRILLED BACON	2.20
CARAMELIZED RED ONIONS	2.90
PICKLED CUCUMBERS	1.60

Homemade sauces

SMOKEY BBQ SAUCE	1.60
SMOKED AIOLI	1.60
MAYO CHIPOTLE MAYO	1.60
SECRET SAUCE	1.60
BLACK TRUFFLE MAYO	2.50

Side Dishes

FRIES: FRESH & BELGIAN

4.50

WITH MAYONNAISE OR SECRET SAUCE

SPICE MIX FRIES

4.50

WITH MAYONNAISE OR SECRET SAUCE

SWEET POTATO FRIES

5.50

PARMESAN

TRUFFLE FRIES

9.20

WITH BLACK TRUFFLE MAYO

CHIPOTLE COLESLAW

5.50

CABBAGE, CARROT, APPLE, LEMON, HOMEMADE CHIPOTLE YOGURT DRESSING

SOHO CHICKEN BITES

7.90

WITH SAUCE OF YOUR CHOICE

= *Fresh* =
OFF THE GRILL

BROADWAY
= SPECIALS =

Only this Fall

BUTCHER'S BÉARNAISE BURGER

= 13.90 =

IRISH ANGUS BEEF, FRENCH EMMENTAL AOP, PICKLED RED ONIONS, GRILLED BACON, LETTUCE, HOMEMADE BÉARNAISE

SWEET POTATO PARMESAN TRUFFLE FRIES

= 9.90 =

WITH BLACK TRUFFLE MAYO



=M=

EMPIRE
CHEESEBURGER

OR

TRIBECA
CHICKEN BURGER

+

• FRIES WITH SECRET SAUCE

• MANHATTN'S HOMEMADE ICED TEA 35CL

• HOMEMADE CHOCOLATE CHIP SEASALT COOKIE

WALL STREET DEAL

= 23.90 =

Signature cocktail / mocktail

MANHATTN'S MARGARITA	HOMEMADE ARNOLD PALMER
= 9.90 =	= 5.50 =

COLD DRINKS

NEW HOMEMADE ICED TEA 35CL	4.50
NEW HOMEMADE YUZU LEMONADE 35CL	4.90
COCA-COLA REGULAR/ZERO REGULAR 20CL	3.50
COCA-COLA REGULAR/ZERO LARGE 40CL	5.50
FONTE MARGHERITA WATER STILL 44CL	4.90
FONTE MARGHERITA WATER SPARKLING 44CL	4.90

COFFEE

ESPRESSO	2.90
DOUBLE ESPRESSO	4.90
AMERICANO	3.90

SHAKES

MADAGASCAR VANILLA MILKSHAKE	6.90
SPECULOOS MILKSHAKE	7.90
OREO COOKIE MILKSHAKE	7.90

BELGIAN BEERS

Manhattn's Pils

ESTAMINET, REFINED LAGER 30CL - 50CL

REGULAR	PINT
4.00	7.00

Belgian All-Stars

BRUSSELS BEER PROJECT, DELTA IPA 30CL - 50CL

5.00 8.50

STEENBRUGGE, BLOND 30CL - 50CL

6.00 9.00

BRUGGE, TRIPEL 30CL - 50CL

POPULAR PICK!

6.00 9.50

RODENBACH, FRUITAGE 25CL

5.50

CORNET, OAKED BLOND 33CL

6.00

BRUSSELS BEER PROJECT, DELTA IPA ZERO 0.3% 33CL

5.50

WINES

PIGHIN & FIGLI - PINOT GRIGIO

6.30

FRIULI GRAVE, ITALIA - WHITE

30.50

Dry and floral wine with flavours of citrus & melon.

FRANCIS COPPOLA ROSSO - CABERNET SAUVIGNON CALIFORNIA, USA - RED

6.50

33.00

Complex wine with flavours of cherries, black raspberries & plums.

GET YOUR SWEET FIX

HOMEMADE CHOCOLATE CHIP SEASALT COOKIE	4.90
HOMEMADE CHOCOLATE CHIP SEASALT COOKIE + ANY COFFEE	5.90
HOMEMADE CHOCOLATE CHIP SEASALT COOKIE + SCOOP OF MADAGASCAR VANILLA ICE CREAM	6.90

THE BEEF



That's where it starts: 100% grass-fed Irish Angus Beef. Frozen? Never. Flame-grilled? Always. We treat it with respect, because great burgers start long before they hit the grill. It seals in the juice, and lands on your tray exactly how it should: rich and honest.

THE BUN



Freshly baked, every single day. Soft brioche with just enough sweetness to balance the grill. Never frozen. Never an afterthought. Strong enough to hold it all together, tender enough to melt into the bite. Because a great burger deserves fresh bread. Every time.

THE FRIES



Double cooked. Belgian. Fresh. That's the standard. Hand cut, never frozen, never rushed. First cook for the fluff. Second cook for the crunch. Golden on the outside, soft on the inside. Exactly how it's supposed to be.



DES QUESTIONS SUR LES ALLERGÈNES Notre équipe se fera un plaisir de vous aider. La composition des plats peut varier. Scannez le QR code pour plus d'informations.

VRAGEN OVER ALLERGENEN Ons team helpt je graag verder. De samenstelling van de gerechten kan wijzigen. Scan de QR-code voor meer informatie.