

starters

- Cheese Bread (v) – roasted garlic butter, parmesan, marinara 7
Warm Pretzels (v) – rock salt, pickled jalapeno, beer cheese, spicy mustard 14
Fried Brussels Sprouts (vg) – maple glaze, chili pepper, spiced almonds 15
Roasted Garlic Hummus (v) – tomatoes, cucumber, za'atar flatbread, dried olive 17
Calamari (gf) – pickled chilis, sweet bell peppers, red onions, tzatziki 19
Thai Curry Mussels – sautéed vegetables, cilantro, chili oil, grilled sourdough 26
Charcuterie Board – cured meats, artisan cheeses, pickles, preserves, crostinis 28

soup/salads

- Spiced Corn Velouté (vg) – lemongrass, toasted coconut, chili oil, cilantro 11
Mixed Greens (vg) – shaved fennel, almond praline, balsamic vinaigrette 13
Caesar – chili focaccia croutons, bacon lardons, cracked pepper parmesan dressing 15
Roasted Beets (v) – toasted buckwheat, goat cheese, roasted shallot vinaigrette 15
Niçoise Salad – ahi tuna, baby potatoes, green beans, tomatoes, olives, mint yogurt dressing 23

pizzas

- Margherita (v) – tomato sauce, gem tomatoes, basil, mozzarella 21
Mushroom (v) – parmesan cream, arugula, goat cheese 24
Queensborough – parmesan cream, spicy Italian sausage, radicchio, garlic sauce, pickled mustard seed 24
Pepperoni – tomato sauce, smoked chili honey, mozzarella 23
BBQ Chicken – bbq sauce, rotisserie chicken, grilled scallions, smoked cheddar 24

Crust Crushers – chili aioli, Borough's ranch, lemon parmesan aioli 3

pastas

- Rigatoni (v) – parmesan cloud, cracked pepper, chili, shaved parmesan, focaccia crumbs 22
Fettucine – smoked pork belly, egg yolk, parmesan, green peas, cracked pepper 25
Ricotta Gnocchi – guanciale, marinated tomatoes, parmesan, fresh basil, burrata 29
Seafood Linguine – mussels, prawns, scallops, baby tomatoes, radicchio, lemon caper butter sauce 37

mains

- Charred Cauliflower (vg) – red lentil purée, fried zucchini, sunflower seed chermoula, crispy chickpeas 25
Saffron Risotto – grilled prawns, red peppers, fennel, crispy 'nduja, chimichurri 32
Roasted Salmon – almond butter crust, ratatouille, crispy polenta, ajvar 36
Rotisserie Half Chicken – shallot crust, hand-cut fries, BBG gravy 31
Grilled Pork Chop – potato pavé, roasted cabbage, cauliflower purée, peach gastrique 42
Wagyu Beef Burger – classic garnishes, American cheese, Borough sauce, sesame milk bun 30

steaks

- 6 oz AAA Flatiron 31 | 12 oz AAA Striploin 59 | 14 oz AAA Ribeye 69
mashed potatoes, broccolini, mustard seed jus

- Enhancements – sautéed mushrooms 7 | (3) sautéed prawns 10 | (3) seared scallops 15

blocks

serves 2 to 4

- Whole Rotisserie Chicken – sweet shallot crust or salt & pepper crust 48
Cedar Plank Salmon – maple sherry glazed, pan grattato 53
20 oz Smoked Short Rib – maple bbq glaze, bread & butter pickles, grainy mustard 85
30 oz AAA Ribeye – sea salt, sherry jus 145

block sides

serves 2 or more

- Roasted Beets(v) – sweet onion crema, hazelnut gremolata, crispy onions 13
Charred Cabbage – brown butter, pickled mustard seed, crispy 'nduja 14
Grilled Broccolini (v) – spicy cashews, black garlic vinaigrette, furikake, miso aioli 16
Mashed Potatoes (v) – smoked cheddar, sourdough bread crumbs, chives 13



Jim BOROUGH bar • grill

DINNER

version 05/25