

ALL-DAY MENU

NOON - 10:45P | DAILY

STARTERS

- TUNA TARTARE** 19
sushi grade tuna, avocado & ponzu, ninja radish, scallions
- SHRIMP COCKTAIL** 16
half-dozen
- GUACAMOLE x CHIPS**  GF 15
hand-smashed avocado, pico de gallo, tortilla chips
- TAHINI HUMMUS**  14
- SOUP OF TODAY** MP

MARKET SALADS

- MARKET GREENS** GF  13
baby lettuce, shaved fennel, cucumber, radish, tomato, aged sherry vinaigrette
- CHOPPED CAESAR** 15
crisp romaine, parmesan, garlic crouton, classic caesar dressing with white anchovy
- A LA CARTE**
AURORA SALMON FILET 14 | GRILLED SHRIMP 16
CHICKEN BREAST 14 | 6 oz. SLICED N.Y. STRIPLOIN 19

PIZZA

- SIGNATURE HOUSE** 19
marinara, spicy sopresata, hot calabrian chili, n'duja, mozzarella, raw honey
- SHRIMP SCAMPI** 25
garlic marinated rock shrimp, spicy tomato sauce, mozzarella, cilantro aioli, parsley
- TRUFFLE 'SHROOM**  21
smallhold organic mushroom mix, black truffle, sunchoke puree, fontina, thyme
- FIVE CHEESE**  18
house marinara, farmstead cheese blend, sicilian oregano, extra virgin olive oil
- QUEEN MARGHERITA**  19
fiore di latte mozzarella, roma tomato, fresh basil
- IL VEGANO**  25
plant-based italian sausage, bell pepper, onion, artichoke, red sauce, dairy-free mozzarella

MAINS

- GNOCCHI**  32
handmade potato & squid ink, sweet corn puree, grana padano, fresh black truffle, micro basil
- SALMON a la PLANCHA** GF 32
atlantic salmon, spinach puree, brussels sprout, charred cauliflower, sauce beurre blanc
- MAITAKE PARMESAN** GF  28
organic hen of the woods mushroom, pomodoro, cashew-almond ricotta, arugula, pignoli
- THE WILLIAMSBURGER** 23
one half pound of d'artagnan wagyu beef, caramelized onions, house sauce, brioche bun
- VEGGIE BURGER**  19
brown rice, bean & chickpea patty, alfalfa, griddled onion, chipotle mayo, brioche bun
- BURGER ADDITIONS**
CHEDDAR, GRUYERE, GOAT or SMOKED BLUE 2 | BACON 3
CAMELIZED ONIONS or MUSHROOMS 3
- OAXACAN CHICKEN** GF 31
certified organic chicken leg, jasmine rice, spinach, imported chili-chocolate sauce
- RIBEYE STEAK** GF 54
14 oz. boneless grass-fed beef eye-of-rib steak, truffle butter, mash, asparagus, red wine demi

TWH TAQUERIA

- TACOS BIRRIA** GF 18
red tacos with braised beef & consommé, onion, cilantro, salsa verde
- ROASTED MUSHROOM** GF  16
roasted smallhold mushroom mix, salsa verde, caramelized onion, vegan cheese
- BAJA FISH** 19
catch of the day, tempura de cerveza, cabbage, scallions, arbol chili aioli

SIDES

- FRIES** GF  9
color pattern (e2b1af)
- TRUFFLE FRIES** GF  15
black truffle, grana padano, parsley
- SEASONAL VEGGIES** GF  12
sauteed market vegetables, garlic, olive oil
- SAUTEED GREENS** GF 11
garlic, olive oil, chili flake, sea salt.

20% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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