

THE GRID

TAKE A BOTTLE HOME

GREAT JONES STRAIGHT BOURBON	\$39.99
GREAT JONES FOUR GRAIN BOURBON	\$59.99
GREAT JONES RYE WHISKEY	\$39.99
BLACK DIRT APPLE JACK	\$44.99
HANGAR 1 NEW YORK VODKA	\$36.99

THREE SPIRIT TASTING \$15

GREAT JONES STRAIGHT BOURBON,
FOUR GRAIN BOURBON, RYE WHISKEY

FOUR SPIRIT TASTING \$20

GREAT JONES STRAIGHT BOURBON,
FOUR GRAIN BOURBON, RYE WHISKEY,
BLACK DIRT APPLE JACK

LOCALLY-SOURCED INGREDIENTS ARE THE FOCAL POINT OF THE GRID AT GREAT JONES DISTILLING CO.

Our farm fresh ingredients and downtown, down-to-earth roots inspire us to use classic techniques in innovative ways, elevating time-honored favorites while showcasing our one-of-a-kind Great Jones Whiskeys. I draw on the flavors from my travels and the rich culinary tradition of New York City's past and present to craft grand, seasonally-inspired menus.



A handwritten signature in black ink, appearing to read 'A. Raksin'.

CHEF ADAM RAKSIN

HOUSE MADE BRIOCHE

Great Jones Spent Grain Butter (VG) • \$14

Add 1oz. Golden Kaluga Caviar • \$89

APPETIZERS

EAST COAST OYSTERS • Trout Roe Mignonette (GF) • \$28 / 54

LOCAL BURRATA • Serrano Ham, Marinated Peaches, Toasted Focaccia (VG) • \$24

GEM LETTUCE SALAD • Hudson Valley Feta, Toasted Pine Nuts, Green Goddess Dressing • \$18

ROASTED PRAWNS • Confit Garlic - Ancho Chili Butter • \$25

HEIRLOOM TOMATO GAZPACHO • Pain Con Tomate, Extra Virgin Olive Oil • \$17

BRAISED BACON • Black Dirt Apple Jack, Creamy Polenta, Spent Grain Tuile (GF) • \$24

MUSHROOM RAVIOLI • Local Ricotta, Black Truffle Confit (VG) • \$29 / 35

ENTREES

THE BURGER • Great Jones Bourbon & Bacon Jam, Potato Chips, Cheddar Cheese • \$30

POTATO CRUSTED HALIBUT • Roasted Sunchokes, “Manhattan Clam Chowder” (GF) • \$38

SEARED YELLOWFIN TUNA • Coriander Crust, Charred Eggplant, Pickled Sweet Peppers (GF) • \$39

LONG ISLAND DUCK BREAST • Crispy Leg, Ruby Beets, Great Jones Rye “Penicillin” (GF) • \$45

ROASTED LAMB PORTERHOUSE • Braised Shoulder, Gigante Beans, Aged Balsamic Jus (GF) • \$47

DRY AGED NY STRIP • Pomme Puree, Great Jones Four Grain - Bone Marrow Jus (GF) • \$54

WHOLE ROASTED CAULIFLOWER • Tahini Glaze, Chile de Árbol, Greek Yogurt (GF, V or VG) • \$28

ACCOMPANIMENTS

POTATO PAVE • Brown Butter, Grana Padano, Truffle Aioli (VG, GF) • \$15

BRUSSELS SPROUTS • Roasted Bacon, Demi Sec Peaches (GF) • \$15

CHARRED BROCCOLINI • Salsa Verde, Chili Garlic Oil (VG, GF) • \$15

CHIOCCIOLE MAC AND CHEESE • Toasted Bread Crumbs (VG) • \$19