

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

CHEF ADAM RAKSIN

**HOUSE MADE MONKEY BREAD**

Whipped Cream Cheese (VG) • \$12

**SWEET**

**ASSORTED PASTRY BASKET • \$25**

**GREAT JONES BOURBON BACON & PECAN STICKY BUN • \$8**

**BANANA & DARK CHOCOLATE MUFFIN • Honeyed Mascarpone (VG) • \$7**

**HOUSE MADE POP TART • A Childhood Favorite Reimagined By Our Pastry Team (VG) • \$9**

**BLUEBERRY COFFEE CAKE • Brown Sugar Streusel, Vanilla Whipped Cream (VG, GF) • \$8**

**SAVORY**

Add 1oz. Golden Kaluga Caviar • \$89

**CAESAR SALAD • Gem Lettuce, Rustic Croutons, Classic Dressing • \$18 • Add Roasted Chicken \$12**

**SHRIMP & GRITS • Roasted Prawns, Creamy Polenta, Confit Garlic - Ancho Chili Butter (GF) • \$27**

**SPENT GRAIN FRIED CHICKEN & WAFFLE • Honey Butter, Coffee Infused Maple Syrup • \$27**

**CROQUE MADAME • Recommended to Share, Limited Availability\* • \$26**

**THE BURGER • Great Jones Bourbon & Bacon Jam, Potato Chips, Aged Cheddar Cheese • \$27 • Add Fried Egg \$3**

**MAINE LOBSTER ROLL • Toasted Brioche, Crispy Shallots, Old Bay Aioli • \$30**

**WHOLE EGG FRITTATA • Roasted Vegetables, Goat Cheese, Toasted Anadama (VG, GF) • \$24**

**SHORT RIB BENEDICT • Poached Eggs, Cheddar Biscuit, Great Jones Four Grain Hollandaise • \$28**

**ACCOMPANIMENTS**

**GREEK YOGURT PARFAIT • Spent Grain Granola, Seasonal Fruit (VG, GF) • \$12**

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

**APPLEWOOD SMOKED BACON (GF) • \$9**

**CHICKEN - APPLE SAUSAGE (GF) • \$9**

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

**LOADED FRENCH FRIES • Braised Bacon, Aged Cheddar Cheese • \$17**