

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.



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HOUSE MADE BRIOCHE

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

Add 1oz. Golden Kaluga Caviar • \$89

APPETIZERS

DRESSED BEAUSOLEIL OYSTERS • Fennel, Cucumber and Fresno Chili Mignonette (GF) • \$26 / 52

LOCAL BURRATA • Charred Scallion Pesto, Lipstick Peppers, Toasted Focaccia (VG) • \$24

CAESAR SALAD • Gem Lettuce, Rustic Croutons, Classic Dressing • \$18

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

NY STATE MAPLE BRAISED BACON • Black Dirt Apple Jack, Creamy Polenta, Spent Grain Tuile • \$23

FOREST MUSHROOM GNOCCHETTE • Black Truffle Confit, Whipped Ricotta (V or VG) • \$25 / 29

ENTREES

THE BURGER • Great Jones Bourbon & Bacon Jam, Potato Chips, Aged Cheddar Cheese • \$27

SPENT GRAIN CRUSTED SALMON • Toasted Farro, Forest Mushrooms, Almond Vinaigrette • \$37

SEARED YELLOWFIN TUNA • Coriander Crust, Charred Eggplant, Toy Box Heirloom Tomatoes (GF) • \$37

LONG ISLAND DUCK BREAST • Roasted Sunchokes, Confit Chestnut, Great Jones Rye “Manhattan” (GF) • \$43

ROASTED LAMB PORTERHOUSE • Braised Shoulder, Gigandes Beans, Aged Balsamic Jus (GF) • \$44

PRIME FLAT IRON STEAK • Potato Gratin, Great Jones Four Grain - Mustard Sauce (GF) • \$43

SLOW BAKED SQUASH • NY State Maple Syrup, Poached Cranberries, Citrus Labneh (V or VG, GF) • \$26

ACCOMPANIMENTS

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

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

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