



FARE

BY ALEX GUARNASCHELLI

STARTERS AND SHARE PLATES

MIXED BAR NUTS

Roasted nuts, crispy chickpeas, blue potato chips, rosemary - 12

PIG IN AN HERB BLANKET

Pat LaFrieda beef hot dog baked in a puff pastry with grainy mustard and spiced ketchup dippers - 18

HUMMUS with MARINATED OLIVES & PITA

Castelvetro and Cerignola olives, roasted grapes - 19

MINI BEEF MEATBALLS

Tomato sauce, aged Parmigiano - 19

YELLOWTAIL CRUDO

Avocado, blue corn tortilla, chili-lime vinaigrette - 23

MEDITERRANEAN CHARCUTERIE PLATTER

Thinly-sliced salami, prosciutto, hot soppressata pickled vegetables, grainy mustard and baguette slices - 32
Serves two

WATERMELON & FETA SALAD

Chilled watermelon, Aleppo-marinated French feta, lemon vinaigrette - 19

BURRATA & FRESH CORN

DiPalo burrata, charred sweet corn, black pepper pecorino, pickled fresno chili - 21

MAIN COURSES

CHICKEN BREAST CUTLET

Gem lettuce salad, red wine vinaigrette - 32

CAVATAPPI PASTA AND YELLOW TOMATO SAUCE

Yellow tomato sauce, heirloom cherry tomatoes, Parmesan cheese - 26

STEAK FRITES

Seared 6-ounce "petite" Pat LaFrieda filet mignon, green peppercorn sauce, French fries - 42

SHRIMP A LA PLANCHA

Sugar snap peas, salsa verde - 39

SIDES

FRENCH FRIES - 11

DESSERTS

CHERRY ITALIAN ICE

Bing cherries, lemon zest - 12

VANILLA FUDGE SUNDAE

Sea salt candied popcorn - 14

SUMMER STRAWBERRY CRISP

Vanilla ice cream - 14

As one of America's most accomplished chefs, Chef Alex is acclaimed for her work in Michelin-starred restaurants, as an author, and as a popular television personality. She has created a seasonal menu of greenmarket-inspired dishes just for you to enjoy at the US Open.

Follow the world renowned Chef Alex:



@guarnaschelli

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEER

Heineken® 12oz Bottle	13.50
Amstel® Light 12oz Bottle	13.50
Lagunitas IPA 12oz Bottle	13.50
Domestic Beer 12oz Bottle	13
Heineken® 0.0 - Alcohol Free 11.2oz Bottle	10

HARD SELTZER

White Claw	11
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BEVERAGES

Coke, Diet Coke, Sprite	7
Snapple Iced Tea	7.50
Lavazza Espresso Single/Double	6 / 6.50
Lavazza Cappuccino	8
Lavazza Café Latte	8
Lavazza Coffee	5.50
Hot Tea	5.50
evian® Natural Spring Water Glass Bottle 750 mL	10
evian® Sparkling™ Natural Spring Water Glass Bottle 750 mL	10.50

SPECIALTY COCKTAILS

GREY GOOSE® HONEY DEUCE US Open Signature Cocktail	22
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FROSÉ Grey Goose® LeMelon Vodka, Rosé, served frozen	18.50
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BLACKBERRY BOURBON LEMONADE Bulleit Bourbon, fresh summer blackberries, fresh lemon, cardamom	18.50
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APEROL SPRITZ Aperol, Prosecco, Topo Chico Soda Water, Blood Orange garnish	18.50
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HOLY BASIL Grey Goose® Vodka, Fresh Basil, Lemon, Ginger Beer	18.50
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ROSEMARY SMOKED WATERMELON PALOMA Herradura Silver Tequila, Mezcal, Rosemary, Fresh Summer Watermelon, Smoked Bitters	18.50
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RICH, FULL WHITES

CHAMPAGNE

Moët & Chandon Brut Impérial <i>Épernay, France</i>	32 / 135
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SPARKLING

La Marca Prosecco <i>Veneto, Italy</i>	17 / 68
Villarnau Cava Brut Methode Traditionnelle <i>Spain</i>	18 / 70

BRIGHT, CRISP AROMATIC WHITES

Lieu Dit, Sauvignon Blanc <i>Santa Ynez Valley, California</i>	20 / 80
Alois Lageder Pinot Grigio <i>Alto Adige, Italy</i>	18 / 72
Eric Louis Sancerre <i>Loire, France</i>	22 / 88

RICH, FULL WHITES

Hess Select Chardonnay <i>California</i>	19 / 76
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REFRESHING ROSÉS

Wölffer Estate Summer in a Bottle Rosé, <i>The Hamptons</i>	19 / 76
Château d'Esclans 'Whispering Angel,' <i>Côtes de Provence, France</i>	20 / 80

APPROACHABLE, MELLOW & MEDIUM REDS

Chianti Classico Banfi <i>Tuscany, Italy</i>	16 / 64
Lyric by Etude Pinot Noir <i>Santa Barbara</i>	20 / 80
Saladini Pilastris Rosso Piceno, (Montepulciano/Sangiovese) <i>Marche, Italy</i>	18 / 70
Flowers Pinot Noir <i>Sonoma</i>	115

ROBUST, FULL REDS

Newton Skyside Cabernet Sauvignon <i>Sonoma</i>	19 / 76
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