

DINNER

THE PARLIAMENT



snacks

- NY CHEESE & CHARCUTERIE** 35
Warm Spiced Nuts, Grilled Bread
- WARM ARTICHOKE DIP** v 18
Spinach, Piment d' Espelette, Wonton Chips
- 1/2 DZ. OYSTERS** gf, df 31
Seasonal West & East Coast, Fennel & Fresno Chili Mignonette
- SHRIMP COCKTAIL** gf, df 26
Cocktail Sauce & Dijonnaise
- STEAK TARTARE** 30
Anchovy, Aged Cheddar, Grilled Bread
- RICOTTA BEEF MEATBALLS** 21
Sunday Sauce, Parmigiano Reggiano, EVO
- CRISPY BRUSSELS SPROUTS** gf, df 18
Truffle & Hot Honey Vinaigrette
- FRENCH FRIES** v 13
Garlic Aioli + Truffle Oil & Parmesan +4

soups & salads

- ROASTED SQUASH SOUP** v 18
Pine Nut Crumble & Aged Cheddar
- HUDSON CHICKEN BROTH** 18
Orecchiette, Shishito Pepper, Parsley
- LITTLE GEM CAESAR** v 21
Roasted Garlic Croutons, Grana Padano
- THE PARLIAMENT SALAD** v 23
Fresh and Pickled Apples, Pistachio Crumble, Celery Hearts, Stilton Cheese

toppers

- + HERB ROASTED CHICKEN 12
- + GRILLED SHRIMP 14
- + 4OZ FLAT IRON STEAK 16
- + 7OZ ORGANIC SALMON 16

mains

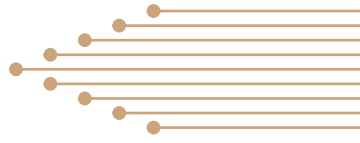
- SAN MARZANO MARGHERITA FLATBREAD** v 22
Stracciatella, Chili, Basil
- GRILLED BRANZINO** gf 34
Roasted Fennel, Citrus, Minted Salsa Verde
- HERB ROASTED CHICKEN** 33
Farro Risotto, Roasted Mushrooms, Honey-Chicken Jus
- NDUJA FARRO RISOTTO** 25
Nduja, Mascarpone, Egg Yolk, Parmesan, Bacon, Shallot, Garlic, Parsley
- ROASTED VEGGIE PENNE** vg 22
Squash, Brussels Sprouts, Snap Peas, Tomato Sauce
- THE PARLIAMENT BURGER*** 30
Pickled Onion, Tomato, Boston Bibb Lettuce, Aged American, House Pickles, Garlic Aioli, Brioche Bun + Truffle Oil & Parmesan +4
- PAN ROASTED SALMON** 34
Pistachio Dukkah, Zhoung Yogurt Sauce, Harrisa Carrot, Frisée, Dill
- FLAT IRON STEAK FRITES*** 45
8oz Prime Flat Iron, Herb Butter, Truffle Fries, Garlic Aioli

sweets 18

- LEMON-OLIVE OIL CAKE**
Cold Sabayon, Candied Lemon
- THE PARLIAMENT SUNDAE**
Il Laboratorio del Gelato Vanilla, Toasted Peanuts, Luxardo Cherries, Brownie, Chocolate Sauce
- DAILY ICES**
Selection of Three Rotating Il Laboratorio del Gelato Flavors
- BITTERSWEET CHOCOLATE PUDDING**
Candied Hazelnuts & Sea Salt
- ALMOND POT DE CRÈME**
Vanilla Infused Citrus Segment, Whipped Cream

gf / gluten friendly • v / vegetarian • vg / vegan • df / dairy free

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any food allergies.
A service charge of 18% will be added to parties of 6 or more.



THE PARLIAMENT



BEVS

signature cocktails

LOBBYIST SPRITZ 19
Italicus Bergamot, Fresh Lemon Sour,
Club Soda, Altaneve Prosecco

DIPLOMAT MANHATTAN 21
Old Forester Bourbon, Carpano Antica
Vermouth, Orange & Angostura Bitters

MADAME SPEAKER COSMO 21
Blueberries, Grey Goose Vodka, St. Germain,
Cranberry

THE FILIBUSTER 21
Don Fulano Reposado, Passion Fruit Mash,
Lime Agave Syrup

THE CHAMBER NEGRONI 21
The Botanist Gin, Aperol, Cold Brew, Carpano
Antica Vermouth

MIDNIGHT VOTE 21
Belvedere Vodka, Espresso, Jameson,
Frangelico

THE NIGHT OWL 21
Los Siete Misterios Mezcal, Amaro, Demerara
Syrup, Orange Bitters

PICKLED AND DIRTY 21
Olive Brine, Cornichon Brine,
Beluga Vodka, Vermouth

beer

DRAFT
Stella Artois 12

Captain Lawrence IPA 12

Blue Moon 12

Bronx Hazy IPA 12

Michelob Ultra 11

BOTTLES

Heineken 0.0 10

Peroni 11

Corona 11



zero-proof

THE ADVISORY MINT 17
Camu-Camu Concentrate, Lemon Juice,
Mint, Honey, Sparkling Water

MATCHA MANDATE 17
Matcha Concentrate, Lemon Juice,
Pineapple, Blue Agave

THE ELDERFLOWER ACCORD 17
Blue Spirulina, Pineapple, Elderflower,
Rosemary Syrup, Sparkling Water

wines by the glass

sparkling

	gls	btl
Champagne, Lanson, Brut, NV	30	145
Brut Rose, Roederer Estate, Carneros, NV	29	140
Prosecco, Altaneve, Veneto, NV	19	90

white

	gls	btl
Pinot Grigio, Terlato, Friuli, 2023	20	95
Albariño, Terras Gauda, Spain, 2023	19	90
Sancerre, Jacques Dumont Cuvée Veret, France, 2024	22	105
Sauvignon Blanc, Tiraki, New Zealand, 2024	19	90
Chardonnay, Domaine Daniel Damp, Petit Chablis, 2023	19	90
Chardonnay, Chalk Hill, Sonoma, 2023	19	90

rosé

	gls	btl
Domaine Ott by Ott, Côtes de Provence, 2024	19	90

red

	gls	btl
Pinot Noir, Nielson, Santa Barbara, CA 2023	20	95
Tempranillo, Lopez de Haro, Gran Reserva, Rioja, 2016	19	90
Bordeaux Blend, Château Les Clauzots, Graves, 2023	20	95
Sangiovese, Gioventu, Chianti Classico, 2023	19	90
Malbec, Clos de Siete, Mendoza, 2021	19	90
Cabernet Sauvignon, The Vice, Napa, 2023	22	105

