

DINNER		THE PARLIAMENT			
snacks		salads & soup		flatbreads	
NY CHEESE & CHARCUTERIE 35	Warm Spiced Nuts, Grilled Bread	CELERY & APPLE SOUP ^{vg} 18	Granny Smith, Leek, Cashew Cream, Walnut	SAN MARZANO MARGHERITA ^v 22	Stracciatella, Chili, Basil + Pepperoni +5
WARM ARTICHOKE DIP ^v 18	Spinach, Piment d’ Espelette, Wonton Chips	HUDSON CHICKEN BROTH 18	Orecchiette, Shishito Pepper, Parsley	GORGONZOLA ^v 24	Gorgonzola Cream, Sous Vide Pear, Hot Honey, Dill
1/2 DZ. OYSTERS ^{gf, df} 31	Seasonal West & East Coast, Fennel & Fresno Chili Mignonette	LITTLE GEM CAESAR ^v 21	Roasted Garlic Croutons, Grana Padano	TANDOORI 25	Chicken, Yogurt, Tandoori Masala, Onion, Ginger
SHRIMP COCKTAIL ^{gf, df} 26	Cocktail Sauce & Dijonnaise	THE PARLIAMENT SALAD ^v 23	Fresh and Pickled Apples, Pistachio Crumble, Celery Hearts, Stilton Cheese	sandwiches	
STEAK TARTARE 30	Anchovy, Aged Cheddar, Grilled Bread	CHOPPED CHICKEN SALAD 24	Radish, Shaved Carrots, Crushed Peanuts, Sesame-Lime Dressing	THE PARLIAMENT BURGER 30	Pickled Onion, Tomato, Boston Bibb Lettuce, Aged American, House Pickles, Garlic Aioli, Brioche Bun + Truffle Oil & Parmesan +4
RICOTTA BEEF MEATBALLS 21	Sunday Sauce, Parmigiano Reggiano, EVO	toppers		SHRIMP BURGER 32	Romaine Lettuce, Remoulade, French Fries
SMOKED SALMON RILLETTE 20	Crispy Salmon Skin, Yogurt, Cream Cheese, Caper, Dill, Lemon	+ HERB ROASTED CHICKEN 12		CRISPY CHICKEN 28	Bacon Jam, Avocado, Cherry Pepper Sauce
sides		+ GRILLED SHRIMP 14		sweets 16	
BRUSSELS SPROUTS 18	^{gf, v, df}	+ 4OZ FLAT IRON STEAK 16		LEMON-OLIVE OIL CAKE	THE PARLIAMENT SUNDAE
TRUFFLE FRIES ^v 16		+ 7OZ ORGANIC CHICKEN 16		Cold Sabayon, Candied Lemon	Il Laboratorio del Gelato Vanilla, Toasted Peanuts, Luxardo Cherries, Malted Chocolate Sauce
CRISPY FINGERLING POTATOES ^v 16				CHOCOLATE PASSION FRUIT MILLE-FEUILLE	ALMOND POT DE CRÈME
ROASTED ASPARAGUS 18	^{vg, df, gf}			Pistachio, Passion Fruit, Strawberry, Micro Mint	Smoked Vanilla Bean & Citrus
				DAILY ICES	
				Selection of Three Rotating Il Laboratorio del Gelato Flavors	
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.			