

THE 5&DIAMOND

2072 frederick douglass boulevard, new york 10025

SMALL PLATES

Cavendish Quail & Liege Salad <i>Confit Potato, Haricot Vert, Fines Herbs</i>	\$14
Red Wine Braised Sepia <i>Parsley & Grilled Bread</i>	\$12
Burrata & Tonnata Panzanella <i>Tomato, Arugula, Prosciutto, Melted Eggplant & Nicoise Olive</i>	\$16
Rabbit & Ratatouille Sausage, Spaetzle <i>Pea Shoot & Parmesan Brodo</i>	\$15
Hudson Valley Baby Greens <i>Ricotta Salata, Croutons, Slow Roasted Tomatoes</i>	\$12
Fennel, Escarole & Kolrahbi Salad <i>Spice Roasted Walnut, Gala Apples & Pecorino</i>	\$12

SIDES & BAR FOOD

Deviled Eggs on Pork Toast	\$11
Grilled Prawns with Papas Fritas	\$14
Shrimp & Grits Hush Puppies	\$11
The Burger	\$13
Pomme Pont Neuf & Malt Vinegar Aioli	\$11
Roasted Beets with Goat Cheese Tarragon & Golden Raisins	\$8
Gruyere & Mimolette Mac & Cheese	\$8
Local Market Side (Small Side Bowl)	\$8

GRANDE PLATES

Roasted Black Bass & Quinoa <i>Almond, Lime, Mint & Soybeans</i>	\$24
Crispy Trout & Smoked Black Beans	\$22
Grilled Salmon & Wild Sorrel <i>Easter Radish & English Pea</i>	\$26
Grilled Chicken & Morels <i>Asparagus, Melted Leek Camembert, Fried Chicken Thigh</i>	\$24
Lamb Cassoulet	\$23
Rib, Cheek & Barley "Pot au Feu" <i>Burgundy Carrots, Turnip, Celery Root, Fennel & Local Mushrooms</i>	\$22
28 day Aged Creekstone Bone in Shell Steak <i>Roasted Mushrooms, Creamed Tuscan Kale & Tobacco Onions</i>	\$29
Whole Roasted Loupe de Mer (for 2)	\$50
Calabrian Pepper & Lemon Roasted Chicken (for 2)	\$45
Grilled Rapini, and Garlic Roasted Potatoes	

PASTA

Shellfish Taglietelle <i>Cockles, Mussels, Shrimp, Uni & Guanciale</i>	\$21
Rabbit Sugo Pappardelle <i>Italian Olives, Slow Roasted Tomato, Basil</i>	\$19
Tuscan Kale & Robiola Angnolotti <i>Roasted Radicchio, Chili Flake, Herbed Bread Crumbs</i>	\$18