

Sanctuary T DINNER

snacks

edamame -- 6
sprinkled with your choice of T-Dust (Citrus White, Smokey Black, Spicy Rooibos, Tahitian Green) or plain

chai-spiced marcona almonds – 5

soup of the day -- 6

small plates

burger slider -- 9
half-size hamburger on fresh brioche with roasted tomato, onions and cornichons (additional slider, +5)

greek platter -- 10
traditional tzasiki, hummus, feta and mixed olives served with warm pita chips

sanctuary wings -- 8
our secret ingredient makes these the best wings in the city

wild mushroom tartine -- 10
on spiced flatbread over hudson valley goat cheese

classic bruschetta -- 9
with fresh tomatoes

warm brie crisps -- 8
creamy french brie brushed with honey on toasted crisps

fresh salmon tartar -- 12
with wasabi-green tea vinaigrette over crostini

beet salad -- 13
with goat cheese fritters, spinach and walnut dressing

mixed baby greens -- 8
mixed greens, fried shallots and tomatoes in house vinaigrette, add grilled chicken +4, grilled shrimp +6

grand street steak -- 21
grilled hanger steak served with greens, confit tomatoes and french fries

thai curry scallops -- 23
pan-seared and served over risotto with coconut-lemongrass thai curry sauce

red moon salmon -- 18
grilled salmon marinated in strawberry pepper tea served with kaffir lime sauce and mixed vegetables

cheddar fondue -- 16
warm up with cheddar fondue served with mixed vegetables and french bread

tea smoked duck -- 22
tea-smoked organic, free range long island duck with sweet mashed potatoes and tangerine green tea sauce

salads

sanctuary salad -- 11
mixed baby greens, blue cheese, dried cranberries and caramelized walnuts

entrees

ravioli of the day -- 16
ask your server for today's seasonal preparation

traditional fish & chips -- 17
hand battered fish served with house-made tartar sauce and french fries

free range chicken -- 16
french-cut, grilled chicken served with wild mushroom sauce and haricot verts

pork loin -- 18
pork loin rubbed in pear cinnamon tea with braised red cabbage and apple compote

sides

french fries with three tea spices -- 6
macaroni and cheese with truffle oil -- 8
grilled market vegetables -- 5
goat cheese fritters -- 6
sweet potato mash -- 6

prix fixe dinner -- 29
soup of the day or baby greens salad
grand street steak, free range chicken or red moon salmon
dessert
your choice of over 80 specialty teas
(from 5:00-9:00pm / cash only please)