

EST. 2010

WHITMANS

NEW YORK

whitmansnyc.com

@whitmansnyc

STARTERS

LOCAL PICKLES \$6

FRIED PICKLES \$8

SHISHITO PEPPERS \$8

LOADED TOTS \$9

CHEESESTEAKS

SERVED ON A HOAGIE ROLL WITH HAND-CUT FRIES

EAST VILLI CHEESESTEAK \$17
chip steak / sautéed onions / melted cheese

CHICKEN CHEESESTEAK \$17
chicken / sautéed onions / melted cheese

VEGGIE CHEESESTEAK \$16
mushrooms / sautéed onions / melted cheese

SALADS

WHITMANS HOUSE \$12
iceberg lettuce / roasted peppers / red onion / tomato / house-made vinaigrette

WEDGE \$12
iceberg lettuce / applewood smoked bacon / croutons / house-made blue cheese dressing

CLASSIC KALE \$12
kale / golden raisins / shallots / parmesan cheese / lemon dressing / croutons

WHITMANS COBB \$16
iceberg lettuce / blue cheese / avocado / tomato / red onions / crispy applewood smoked bacon / hard-boiled egg wedges / house-made balsamic vinaigrette

BRUSSELS SPROUT \$15
shredded fresh brussels sprouts / dried cranberries / feta cheese / shallots / house-made red wine vinaigrette

PROTEIN TO ADD \$7 beef burger / turkey burger / grilled chicken / veggie and beyond

CHICKEN & HAND HELDS

GRILLED CHICKEN CLUB \$17
grilled free-range chicken breast / applewood smoked bacon / bibb lettuce / tomato / pickles / special sauce on a toasted sesame bun / served with your choice of house-made chips or crack kale

CHICKEN ON GREENS \$17
grilled free-range chicken breast / served on a bed of sautéed kale or baby arugula / parmesan cheese / lemon-oil dressing

BLT \$8
applewood smoked bacon / lettuce / tomato / special sauce / on pullman bread

HOT DOG \$6
all beef Pat La Frieda frankfurter with natural casing / caramelized onion or sauerkraut

GRILLED CHEESE \$9
smoked gruyere / cheddar / american cheese / pullman bread / served with pickle and house-made chips

BURGERS

JUICY LUCY \$16
beef short rib blend patty stuffed with pimento cheese / caramelized onions / bibb lettuce / tomato / pickles / special sauce / on a sesame bun

BLUICY \$16
beef short rib blend patty stuffed with crumbled blue cheese / red onion / arugula / tomato / pickles / special sauce / on a sesame bun

WHITMANS CLASSIC \$12
beef short rib blend patty / seared onion / bibb lettuce / tomato / pickles / special sauce / on a potato bun

THE HOUND \$16
applewood smoked bacon infused patty / arugula / smoked gruyere / potato crisps / on a potato bun

THE MANGOLD \$15
beef short rib blend patty / melted cheddar / bibb lettuce / red onions / horseradish cream sauce / on a toasted sesame seed bun

SPICY PATTY \$16 🌶️
beef blend spiced patty blended with habanero / sliced jalapeño and serrano peppers / avocado / arugula / pickled red onions / on a sesame bun

GREEN CHILI BURGER \$15
beef short rib blend patty / house-made green chili relish / provolone cheese / pickled red onions / avocado / arugula / on a sesame bun

SMASH BURGER \$14
double smash burger / white american cheese / seared onions / special sauce / on a potato bun

HIGHLINE HANGER BURGER \$16
hanger steak blend patty / caramelized onions / arugula / on a brioche bun

LAMB BURGER \$16 🌶️
lamb blend patty / goat or feta cheese / red onion / arugula / mayonnaise / on a toasted sesame bun

BACON, EGG & CHEESE \$15
beef short rib blend patty / applewood smoked bacon / fried egg / american cheese / on a potato bun

TURKEY BURGER \$15
ground turkey with minced shallots cooked in sesame oil / avocado / sprouts / cilantro mayo / on a toasted sesame bun

VEGGIE BURGER \$14
cooked brown rice / corn / carrots / onions / green peppers / arugula / tomato / special sauce / on a potato bun

BEYOND BURGER \$15
plant-based patty / seared onion / bibb lettuce / tomato / pickles / special sauce / on a potato bun

PATTY MELT \$17
beef short rib patty / smoked gruyere / cheddar cheese / american cheese / pullman bread / served with chips and a pickle

CHEESE OPTIONS \$2

american cheese provolone cheese
cheddar cheese gruyere cheese
swiss cheese blue cheese
pepper jack cheese pimento cheese

TOPPINGS TO ADD

sliced jalapeño \$1
sautéed mushrooms \$2
fried egg \$2
spicy relish \$2
sweet peppers and onions \$2
nueske's applewood smoked bacon \$3
avocado \$3

BUN OPTIONS

gluten free
pretzel bun \$2
brioche bun \$2

SIDES

HAND-CUT FRIES \$7
HAND-CUT BLUE CHEESE FRIES \$8
HAND-CUT SWEET POTATO FRIES \$7

TATER TOTS \$7
LOADED TOTS \$9
ORGANIC POTATO CHIPS \$5
ONION RINGS \$7

BRUSSELS SPROUTS \$8 🌶️
CRACK KALE \$7
SAUTÉED CORN \$7
SAUTÉED KALE \$7

EST. 2010

WHITMANS

NEW YORK

whitmansnyc.com

@whitmansnyc

SIGNATURE COCKTAILS \$16

LEAVES OF GRASS

gin, homemade lemonade, fresh basil
- shaken and served in a mason jar

FRANKLIN EVANS

vodka, pickle brine, dry vermouth,
local pickle - stirred and served up

NOW VOYAGER

rum, pineapple, jalapeño, lime, ginger
- shaken and served on the rocks

I CONTAIN MULTITUDES

mezcal, aperol, cinnamon, lime
- shaken and served on the rocks

TOWARD THE SUNSHINE

elderflower, prosecco, lavender,
sparkling water, lemon - served as a spritz

OUT OF THE DUSK

bourbon, luxardo cherry, fresh mint,
lemon - shaken and served up

CLASSICS \$15

NEGRONI

APEROL SPRITZ
ESPRESSO MARTINI

MOJITO

MARGARITA
OLD FASHIONED
MANHATTAN

COSMOPOLITAN

MARTINI (VODKA OR GIN)
GIMLET (VODKA OR GIN)

DRAFT BEER

ASK YOUR SERVER WHAT'S ON TAP

PINT \$8 / PITCHER \$30

WINES

PINOT GRIGIO	\$11 / \$42
CHARDONNAY	\$12 / \$46
SAUVIGNON BLANC	\$12 / \$46
PROSECCO	\$12 / \$42
ROSÉ	\$12 / \$45
PINOT NOIR	\$12 / \$46
CABERNET SAUVIGNON	\$12 / \$46
MALBEC	\$12 / \$46
MEIOMI PINOT NOIR	\$15 / \$65
DECOY PINOT NOIR	\$15 / \$65
JOSH CABERNET SAUVIGNON	\$15 / \$65
DECOY SAUVIGNON BLANC	\$15 / \$65
MIRAVAL COTES DE PROVENCE ROSÉ	\$17 / \$72

SHOOTERS \$12

LOCAL PICKLEBACK SHOT
(SHOT OF WHISKEY CHASED BY PICKLE JUICE)

BOTTLES / CANS

MONTAUK CANS (IPA, PILSNER, BELGIAN WHEAT)	\$8
PEAK ORGANIC IPA	\$7
SIXPOINT CRISP	\$7
THREES LOGICAL CONCLUSION IPA	\$8
ORIGINAL SIN HARD CIDER	\$7
DOWN EAST CIDER	\$8
NARRAGANSETT	\$6
STELLA ARTOIS	\$8
NEGRA MODELO	\$8
SPECIALTY CANS	\$8

BEVERAGES

COKE	\$3	HOUSE-MADE ICED TEA	\$4
DIET COKE	\$3	HOUSE-MADE LEMONADE	\$4
SPRITE	\$3	HOUSE-MADE	
SELTZER	\$3	ARNOLD PALMER	\$4
GINGER ALE	\$3	REEDS GINGER BEER	\$5
ROOT BEER	\$3		

DESSERT

MILK AND COOKIES \$8
(ASK YOUR SERVER FOR DESSERT SPECIALS)