

# café sfa

## fall menu

### TEA AND LEMONADE 6

pomegranate green iced tea  
spiced apple black iced tea  
cranberry lemonade

### HANDCRAFTED SODAS 6

fig  
orange thyme  
ginger pear  
pomegranate  
cranberry cinnamon

### COCKTAILS 14

#### The Scot and the Fig

dewars 12 | cointreau | fig | lemon

#### Italian 75

spring 44 gin | thyme | lemon | prosecco

#### Autumn Bliss

charbay vodka | warwick valley pear liqueur | ginger

#### Bourbon Bite

chile infused maker's mark | hard cider | honey | lemon

#### Sweet and Savory

herradura reposado tequila | grapefruit | sage | lime

#### Fall Spritz

charbay vodka | st. germain | cranberry | lemon

#### Berry Merry

sparkling rosé | cranberry | cinnamon | warwick valley apple liqueur

### WINE glass|bottle

#### SPARKLING

**Prosecco** Canella 10|30  
veneto, italy

**Champagne** Henriot 19|57  
reims, france

**Brut Rosé** Lucien Albrecht 13|39  
alsace, france

**Moscato** Saracco 10|30  
piedmont, italy 2012

#### ROSÉ

**Syrah/Grenache** Jean-Luc Columbo 9|27  
rhône, france 2012

**Merlot/Cabernet Franc** Bedell Cellars 13|39  
north fork, new york 2012

#### WHITE

**Pinot Gris** Benton Lane 12|36  
willamette valley, oregon 2011

**Riesling** Leeuwin Estate 13|39  
margaret river, australia 2010

**Sauvignon Blanc** Duckhorn Vineyards 13|39  
napa valley, california 2012

**Chardonnay** Mer Soleil Reserve 21|63  
monterey, california 2010

**Pinot Grigio** Esperto 9|27  
venezie, italy 2012

**Riesling**, St Urbans-Hof 13|39  
mosel, germany 2011

**Sauvignon Blanc** La Petite Perriere 9|27  
loire, france 2012

**Chablis** Domaine Drouhin-Vaudon 14|42  
burgundy, france 2011

#### RED

**Pinot Noir** Argyle 17|51  
willamette valley, oregon 2011

**Merlot** Canoe Ridge Expedition 14|42  
columbia valley, washington 2009

**Malbec** Aruma 10|30  
mendoza, argentina 2011

**Cabernet Sauvignon** Burgess Cellars 24|72  
napa valley, california 2008

**Sangiovese** Castello di Monsanto 16|48  
tuscan, italy 2009

**Grenache/Syrah** Domaine de Beurenard 13|39  
rhône, france 2010

**Bordeaux** Château Laffite Lujac 23|69  
médoc, france 2010

**Tempranillo** Luis Cañas 11|33  
rioja, spain 2009

### LOCAL CRAFT BEER 9

Ommegang Wheat Ale | Blue Point Toasted Lager | Stoudts Pilsener  
Smuttynose Pumpkin Ale | DOC's Draft Apple Cider

Executive Chef Alex Reyes  
18% gratuity is charged to groups of five or more.  
For private events, please call (212) 940-2138.

## STARTERS

### Garden salad

local lettuces and herbs | charred lemon | spanish olive oil 12

### Goat brie cheese en croute

puff pastry, seasonal fruit 14

### Diver scallops

radishes | persimmon vinaigrette | pickled red onion | red endive 19

### Crab and corn chowder 9

### Seasonal vegetable soup 9

## COMPOSED SALADS

### Pink lady lobster

african blue basil | pink lady apple | butter lettuce | vanilla bean caramel vinaigrette 30

### Lemongrass infused chicken

asian greens | carrots | radish | thai basil | bean sprout | crunchy wheat berries  
cilantro lime vinaigrette 22

### SFA chopped cobb

romaine heart | grilled chicken | tomato | bacon | fingerlakes farms egg | petit croutons  
spanish blue cheese | ranch dressing 21

### Kale caesar

grilled chicken | petit croutons | parmesan | classic dressing 23

### Seven spice steak

medium rare pasture-raised filet | petit lettuces | coriander leaves | cucumber | lime | spring onion  
coconut soy vinaigrette 25

### Bibb lettuce wedge

roasted tomato | bacon | blue cheese dressing 14

add chicken 7 salmon 9 seared shrimp 9

## ENTREES

### Black bass

sweet potato puree | forest mushroom | fig-veal jus 26

### Scottish salmon

cumin heirloom carrots | crunchy wheat berries | sauce carrot mascarpone 26

### Free range chicken paillard

autumn greens | meyer lemon gel | spanish olive oil 24

### Pumpkin ravioli

medjool dates | rosemary | brown butter | parmesan oats 20  
add chicken 7 salmon 9 seared shrimp 9

### Pappardelle

braised short rib | sage | parmesan 22

### Pasture raised petit filet of beef

thyme caramelized shallots | crushed fingerling potatoes | sauce bordelaise 26

## SANDWICHES AND BURGERS

### Free range chicken bánh mí sandwich

green papaya | bean sprouts | carrots | sriracha aioli | baguette | taro root chips 18

### Maine lobster salad sandwich

avocado | frisee | celery | chives | lime aioli | pickled red onion | brioche | french fries 25

### Mediterranean tuna salad sandwich

albacore tuna | lemon | yogurt | cucumber | olives | tomato | mint | seven grain bread | taro root chips 17

### Pasture raised hamburger

tomato | kale | shaved sweet red onion | pickles | portuguese roll | french fries 17

### Tomato and gruyere cheese sandwich

seven grain bread | taro root chips 18

## SIDES

Crushed fingerling potatoes • French fries • Taro root chips 6

Cumin heirloom carrots • Swiss chard • Forest mushrooms 7

## LUNCH BREAK 21

garden salad with charred lemon vinaigrette and

**Choice of half sandwich:** free range chicken bánh mí  
mediterranean tuna salad sandwich • tomato and gruyere grilled cheese

**Choice of soup:** crab and corn chowder • seasonal vegetable soup