

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