

DAGNY



SMALL PLATES

brussel sprouts au gratin 13*

fontina, mozzarella, parmesan

burrata 12* \$2.00 bread

grilled eggplant, walnut pesto, thai basil

pork belly sliders 12

house made pickles, spicy mayo, cilantro

patatas bravas 12*

crispy yukon gold potatoes, salsa brava, garlic aioli

roasted cauliflower 13**

cauliflower puree, parsley almond pesto, charred lemon

roasted chicken sandwich 14

joyce's farm chicken thigh, carrot-parsnip slaw, pickled jalapenos



SOUP & SALADS

\$2.50 avocado \$5.00 chicken \$6.00 shrimp

grilled caesar salad 14

little gem, garlic breadcrumbs, boquerones, parmesan

brussel sprouts salad 12*

quince yogurt, granny smith apples, pistachios, apple cider vinaigrette

creamy parsnip soup 10** \$2.00 bread

roasted parsnips, coconut cream, crispy shallots

ENTREES

entrees comes with side home fries except crepes & frittata

dagny omelet 18* \$2.50 avocado/ bacon/ ham/ turkey / cheddar / provolone

free-range eggs, spinach, tomato

steak and eggs 24

21 day dry aged ribeye, 2 sunny-side eggs, steak jus

breakfast burrito 20

free-range scrambled eggs, rice & beans, provolone, bacon, whole wheat wrap

smashed avocado toast 18*

six minute egg, mixed mushroom, sourdough

hazelnut crepes 15*

seasonal jam, pecans, hudson valley maple syrup

dagny vegan wrap 16**

roasted cauliflower, mixed mushrooms, arugula, vegan pesto

turkey sando 20

smoked turkey, bacon, garlic aioli, spinach, provolone

grilled cheese 12*

mozzarella, provolone, pullman loaf

the dagny sandwich 18

fried egg, ham, provolone, dijon, mayo, brioche bun

winter frittata 16*

mushrooms, baby kale, cheddar

FLATBREAD

\$5.00 chicken \$6.00 shrimp

*vegetarian **vegan



margherita 20*

pomodoro, burrata, mozzarella, basil

nduja 22

spicy pork sausage, mozzarella, arugula, pistachio



EXECUTIVE CHEF: CHRISTOPHER MARCANO

Gratuity will be added to parties of 6 or more.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON HAS FOOD ALLERGY

BRUNCH

SATURDAY & SUNDAY

10:00-3:00