

OVERTURE

CRAB CAKE

Greenpoint Fish & Lobster Co. Lump Crab,
Fresh Corn Salsa, Lemon Aioli -- 21

HOUSEMADE HUMMUS ^V

Sundried Tomato Pesto, Vegetables,
Crispy Pita Wedges -- 14

FRIED CALAMARI

Queen Majesty Hot Sauce, Lemon Aioli,
Banana Peppers, Local Herbs -- 15

ROASTED BEET TARTINE ^V

Hummus, Beets, Watermelon Radish,
Murray's Cave Aged Original Goat Cheese,
Balthazar Ciabatta -- 12

WEDGE SALAD ^V

Little Gem, Heirloom Cherry Tomatoes,
Cucumber, Grated Rainbow Carrots,
Green Goddess Dressing -- 13

THE CRITIC'S SALAD

AKA *SHALLOT & WALDORF*

North Country Smokehouse Bacon,
Heirloom Tomatoes, Green Apples, Roasted Corn,
Walnuts, Fried Shallots, Lively Run Dairy Cayuga
Blue Cheese, Adirondack Winery Black Cherry
Wine Vinaigrette -- 15

SIGNATURE BURGERS

*Our burgers consist of two 4oz Prime Chuck Burgers.
Served on a Toasted Pain D'Avignon Potato Bun.*

THE BENTWOOD*

Old Chatham Creamery Camembert, North Country Smokehouse Bacon,
Caramelized Onion, Tomato, Shredded Lettuce, Garlic Aioli -- 21

BLUE MANHATTAN*

Lively Run Dairy Cayuga Blue Cheese, Adirondack Winery Black Cherry Wine
Reduction, Green Apple, Walnut Pesto, Seasoned Arugula -- 21

CHICAGO TO BROOKLYN*

Merks Cheddar, North Country Smokehouse Bacon,
Fried Shallots, Shredded Lettuce, 78 Tomato Ketchup -- 21

FINGER LAKES TO FRANCE*

Nettle Meadow Kunik Triple-Crème Brie, Wild Mushrooms,
Crushed Saratoga Potato Chips, Thyme, Regalis NYC Truffle Mayo -- 24

SIMPLE DIMPLE*

Single Patty, Cooper Sharp American Cheese, 78 Tomato Ketchup -- 12

*Black Bean Burger Patty is available as a substitute
Make Any Burger A Single -4 | Add a Side of Cottage Fries +4*

NOT-BURGERS

GREENPOINT CRAB CAKE SANDWICH*

Greenpoint Fish & Lobster Co. Lump Crab, Sliced Avocado, Fresh Chives, Lemon Aioli -- 24

FILET MIGNON ON PRESSED FRENCH BREAD*

Fried Shallots, Adirondack Winery Black Cherry Wine Reduction,
Gold's Horseradish Mustard, Arugula -- 24

BSFC (BUTTER SAUCE FRIED CHICKEN)*

Creamy Ranch, Shredded Local Herbs, Shredded Lettuce -- 16

COTTAGE FRIES

PLAIN COTTAGE FRIES

Beef Fat Fried Potatoes -- 9

THE BEAR

Shaved Italian Beef, "Gardinieraioli,"
Lioni Mozzarella -- 15

MEGAN MERKTL'S

Merks Cheddar and North Country
Smokehouse Bacon -- 15

FOREST FLOOR

Nettle Meadow Kunik Triple-Crème Brie,
Sautéed Wild Mushrooms,
Regalis NYC Truffle Mayo -- 15

SWEETS

STUFFED CROISSANT

Nutella, Caramelized Bananas,
Rum Caramel Sauce, Vanilla Ice Cream -- 10

CHOCOLATE PARFAIT

Chocolate Olive Oil Cake, Macerated
Raspberries, Whipped Cream -- 10

^V - vegetarian | ^{VG} - vegan | GF - gluten free

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE
WOOD
YORK

BEHIND THE BENTWOOD



IT CAN BE A ROCKET SHIP.
A RACE CAR.
A VIKING HELMET.
GIANT HIGH-HEELED SHOES.

Babies have even been birthed on these things. It's called a *Bentwood Chair*, and it just might be the single most important item in this room. Named for the method in which wet wood is literally bent into shape, this curved beauty began preventing people from falling down in 1859, thanks to a German cabinet maker named Michael Thonet and his *Chair No. 14*. The simple design-six pieces of wood, ten screws, two nuts-is now one of the most familiar silhouettes in the world, and we wouldn't be The Second City without it.

When The Second City founders Bernie Sahlins, Howard Alk, and Paul Sills began building our first home at 1842 N. Wells, the former site of Wong Cleaners & Dyers, resources were scarce. The nightclub was outfitted with old telephone booths, used stage lights and 150 bentwoods, purchased at auction for \$1 a piece.

On opening night in 1959, six of those chairs served as the scenery.

We haven't changed the scenery in over 64 years.



THE
BENTWOOD
NEW