

# Prune

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MenuPages **PRIME** Advertising

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## Lunch

Mon-Fri 11:30am-3:30pm.

1/2 Avocado with hojiblanca olive oil, salt and lemon.....	4.00
Shaved Tuscan Kale with toasted pine nuts and parmesan.....	9.00
Fried Sweetbreads with bacon and capers.....	16.00
Florida Grouper Stew with potatoes and piquillo peppers.....	12.00
Classic NY Deli Egg-On-A-Roll.....	10.00
Rock Shrimp Roll with old bay french fries.....	14.00
Ratatouille Sandwich.....	14.00
Swordfish with anchovy butter and potato slaw.....	15.00
Petite Poule Vert.....	15.00
Grilled Hamburger with sharp cabot cheddar on toasted english muffin.....	15.00
Shaved Celery Salad with warm blue cheese toast.....	12.00
Coddled Egg with mushrooms, cream, toast, and a salad.....	14.00
Daily Some Chef Salad.....	14.00

## Dinner

7 Nights 5:30pm-11:00pm

Parmesan Omelette.....	8.00
Roasted Marrow Bones parsley salad, sea salt....	16.00
Snails with walnuts.....	14.00
Grilled Head-On Shrimp with anchovy butter.....	15.00
Trippa Milanese.....	12.00
Radicchio, Endive And Lettuce Salad with crumbled valdeon and boiled egg.....	12.00
Braised Rabbit Legs In Vinegar Sauce.....	31.00
Grilled Pork Chop with warm cabbage and apple slaw.....	26.00
Roasted Duck Breast with dandelion greens in raisin-caper dressing.....	28.00
Lamb Shank Braised with tomato, cinnamon, cumin and preserved lemon.....	27.00
Whole Grilled Branzino fennel oil, gros sel.....	28.00
Red Grouper with ginger, chili, cilantro, cabbage and potatoes.....	28.00
Saffron Carrots.....	9.00
Roasted Baby Brussel Sprouts with butter toasted croutons.....	12.00
Roasted Garnet Yam with brown butter vinaigrette.....	10.00
Baby Lettuces And Herbs Salad.....	9.00
Collard Greens with mushrooms, tomato and guanciale.....	12.00

## Dessert

Calvados Omelette.....	9.00
Candied Pumpkin And Sugared "Hay" with greek yogurt and honey.....	8.00
Mascarpone Ice Cream with salted caramel croutons.....	9.00
Bitter Chocolate Pot De Creme.....	7.00
Fromager Affinois with honey, candied pecans and apples.....	12.00
Olive Oil Cake with candied orange.....	9.00
Traditional Irish Coffee with jamesons and soft whipped cream.....	12.00

## Bar

Sardines with triscuits and mustard.....	5.00
Radishes with sweet butter and kosher salt.....	5.00

Grilled Handmade Lamb Sausages.....	9.00
Garrotxa, Buttered Brown Bread, Salted Red Onion.....	8.00

## Cocktails \$10

Junipero Gibson with our own pickled pearl onions.....	
Bitter Orange fresh orange juice and soda.....	
Negroni equal parts, on the rocks, classic.....	
Long Island Iced Tea premium liquors, coca-cola & perfectly balanced, this is art the one you had at senior prom.....	
3 Rum Punch barbancoart bacardi, take care this is potent.....	
Pimms Cup with gin, ginger ale, cucumber & lime.....	
Sidecar brandy, triple a lemon juice.....	
Ghost Of Mary flour our good friends at great bay in boston.....	
Corpse Reviver #2 gin, cointreau, lillet, lemon juice.....	
Dark & Stormy the original, with , ginger beer & lime.....	

## Dinner - Wines By The Glass

### Sparkling

Cava Brut castelloig, sp.....	9.00
Festejarl domaine la boheme, fr.....	12.00

### White

Scheurebe muller-catoir, ger 10.....	14.00
Riesling steinmetz, brauneberger juffer, ger 94.....	12.00

### Rose

Coteaux Du Languedos mas del demoura, fr 10.....	9.00
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### Red

Cabernet Franc paumanok, ny 08.....	10.00
Domaine Thenard givry cellier a moines, fr 07.....	14.00
Chianti Classico montesecondo, it 08.....	12.00
St. Laurent reinisch, at 08.....	11.00

## Brunch

Sat & Sun 10:00am-3:30pm.

Lower East Side Appetizing smoked salmon, sturgeon, cable chubs from russ daughters with assorted breads and garnishes.....	23.00
Fresh Ricotta fresh soft ricotta with raspberries, sun-dried figs, toasted pine nuts and honey, served with merveilles.....	13.00
Monte Cristo triple-decker ham, turkey and swiss cheese sandwich, custard-style battered and deep fried, with fried eggs and red currant jelly.....	15.00
Spaghetti A La Carbonara the italian way to get your bacon and eggs. with pasta. and plenty of black pepper.....	12.00
Youth Hostel Breakfast fish pastes, liver wursts, lanjaegers, and grainy breads, with butter, jam and condiments.....	16.00
Dutch Style Pancake one large individual pancake, cooked in the oven, with pears, served with canadian bacon, powdered sugar and a side of maple syrup.....	15.00
Classic Eggs Benedict poached eggs on english muffins with hollandaise sauce, canadian bacon and potatoes rosti.....	13.00
Sausages Oysters grilled handmade lamb sausages with 3 malpeque oysters on the 1/2 shell, with stewed tomatoes and grilled peasant bread.....	18.00

Soft Scrambled Eggs on the wet side, with fresh chopped parsley, smoked bacon, potatoes rosti and toasted english muffin.....	12.00
Egg "En Cocotte" coddled egg with savory chicken, buttered white toast, mixed lettuces vinaigrette....	12.00
Steak And Eggs 7oz. prime newport steak, grilled with parsley-shallot butter and 2 eggs, any style toasted english muffin and potatoes rosti.....	19.00
Spicy Stewed Chickpeas butter-crumbed eggs with spicy stewed chick peas, preserved lemons and warm flatbread.....	14.00
Huevos Rancheros baked eggs in tomato, garlic and chilis, with black beans, a avocado, cilantro and lime.....	15.00

## Brunch A La Carte

### Cereals And Fruits \$9

Homemade Toasted Granola with banana and whole milk.....	
Cream Of Wheat with buttermilk ice cream and maple syrup.....	
Steel Cut Irish Oats with brown sugar, walnuts, cream... Ginger-Mint Macerated Fruit Salad.....	

### Eggs And Omelettes

Toasted Caraway Seed And Sour Cream Omelette.....	8.00
Fried Oyster Omelette with remoulade sauce.....	14.00
choices: swiss, cheddar, cream cheese, ham, bacon, smoked salmon, canadian bacon.....	add 1.00
Eggs fried, poached, scrambled, 4-minute, soft boiled.....	(2 eggs) 4.00

### Sides

English Muffin, Pullman White Toast, Dark, Grainy Breads.....	2.00
Grilled Lamb Sausage, Bacon, Canadian Bacon.....	5.00
Potatoes Rosti.....	3.00
Stewed Chick Peas.....	3.00
Stewed Tomatoes.....	3.00
Bibb Lettuces Vinaigrette.....	8.00
Merveilles.....	7.00

### Bloody Marys \$10

Classic vodka, celery and lemon.....	
Danish aquavit, fresh fennel and a marinated white anchovy.....	
Bloody Bullshot absolut vodka, beef-bouillon, worcestershire, tabasco.....	
just beef, no bloody mix.....	
Mariner absolut citrus vodka, clam juice and olives.....	
Southwest herradura anejo tequila, smoked chipotle peppers, limes.....	
Caesar boodles gin, clam juice, and a pickled egg.....	
Maria classic with sauza tequila.....	
Deadly classic with absolut vodka and a splash of sauza tequila.....	
Green Lake absolut vodka, wasabi and a beef jerky swig-gler.....	
Chicago Matchbox homemade lemon vodka, pickled brussels sprouts, baby white turnips, caperberries, green beans, and radishes.....	
Virgin Mary, Any Style \$7. All Garnishes Are Available A La Carte \$2	



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