**Torch Caesar Salad $9**
Romaine, Brioche Croutons, Parmigiano Reggiano, Homemade Caesar Dressing

**Greene Street Spinach Salad $8**
Baby Spinach, Strawberries, Mandarin Oranges, Hickory Smoked Bacon, Organic Wild Mushrooms, Dijon Cider Vinaigrette

**Farro Salad $8**
Farro, Asparagus, Mixed Cherry Tomatoes, Butternut Squash, Roasted Red Peppers, Organic Wild Mushrooms, Dried Cranberries, Strawberries, Novel Oranges, Balsamic Glaze

**The Village Waldorf Salad $10**
Blend of Baby Arugula and Baby Spinach, Celery, Dried Cranberries, Agave Almonds, Grapes, Seasonal Apples, Strawberries, Apple Cider Vinaigrette

**Greene Street Chopped Salad $11**
Romaine, Seasonal Apples, Cherry Tomatoes, Dried Cranberries, Carrots, European Cucumbers, Roasted Red Peppers, Kalamata Olives, Bermuda Onion, Feta, Agave Almonds, Pomegranate Balsamic Vinaigrette

**Enhance Your Salad: Avocado ($4), Grilled Chicken ($7), Grilled Hanger Steak ($10), Grilled Shrimp ($10), Grilled Salmon ($10)**
(Steak and Salmon cooked Medium Rare unless otherwise requested)

**Served with your Choice of Roasted Sea Salt Potato Wedges or Side Salad**

**West Village Soup du Jour (Meat) $6**

**East Village Soup du Jour (Vegetarian) $6**

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**Sandwiches**

**Torch Club Burger $11**
Our Own Blend of Ground Beef, with Beefsteak Tomato, Hickory Smoked Bacon, Romaine, Fire Roasted Tomato Aioli, on French Roll

**Black Bean Burger $8**
Our Own Blend of Black Bean, Bell Pepper, and Bermuda Onion, with Beefsteak Tomato, Romaine, Sriracha Aioli, on Tomato Ciabatta

**Seven Spice Grilled Chicken Breast $10**
Seven Spice Grilled Chicken Breast, Beefsteak Tomato, Hickory Smoked Bacon, Romaine, Chipotle Aioli, on Rosemary Ciabatta

**Salmon Burger $12**
Seared Scottish Salmon, Apple Fennel Salad, Dill Aioli, on Brioche Roll

**Hamburger and Salmon Burger Cooked Medium Rare Unless Otherwise Requested**

**Entrees**

**Chicken a l’Orange $14**
Skin On Chicken Breast, Orange Glaze, Grilled Asparagus, Grilled Orange Slices, Savory Strawberry Sauce

**Grilled Hanger Steak $18**
Red Wine Marinated Grilled Hanger Steak, Organic Wild Mushrooms, Red and White Pearl Onions, Veal Jus

**Grilled Salmon $15**
Red Miso Marinated Grilled Scottish Salmon, Papaya Mango Salsa, Baby Rainbow Carrots

**Red Quinoa The NYC Way $18**
Red Quinoa, Organic Wild Mushrooms, Butternut Squash, Roasted Red Peppers, Seasonal Apples, Mixed Cherry Tomatoes, Strawberries, Dried Cranberries (Vegan and Gluten Free)

**Seasonal Violet Plate Special $18**
Chef’s Weekly Special

**Sides**

**Roasted Sea Salt Potato Wedges $4**

**Organic Wild Mushrooms, Pearl Onions $6**

**Grilled Asparagus, Balsamic Glaze $5**

**DESSERTS**

**Gelato $7**
Pistachio and Tahitian Vanilla, Strawberries, Chocolate Sauce

**Junior’s® NY Cheesecake $7**
Strawberry Coulis, Strawberries, Rose Cystals

**Seasonal Berry Plate $7**

**Dessert of the Week $7**

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In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.