




## SMALL PLATES

**CANDIED BACON** 12

**CRISPY ARTICHOKE** 15  
lemon-garlic aioli

**MAC & CHEESE FRIES** 14  
marinara dip

**BEEF SLIDERS** 11  
american, plum tomato, pickle, ainsworth sauce

 **SHISHITO PEPPERS** 12  
lemon, sea salt

**AINS WORTH WINGS** 15  
choice of mild, hot, bbq or sweet tea

**CHICKEN LETTUCE WRAPS** 15  
sweet & spicy, pickled cucumber slaw, peanuts

## SIDES

**mac & cheese** 10

**french fries** 7

**truffle fries** 11

**asparagus with fried egg** 10

**brussels sprouts with bacon** 10



## GOURMET BURGERS

*All burgers are served with a side of fries. Substitute mixed greens with citrus vinaigrette for \$2. Add candied bacon for \$5.*

**MAC & CHEESE BURGER** 19  
panko crusted mac & cheese patty,  
beef patty, mac & cheese, sesame bun

**THE A BURGER** 17  
double patty, american, caramelized onion,  
lettuce, tomato, ainsworth sauce, brioche bun

**CLASSIC BURGER** 17  
hanger grind, bacon, american,  
green leaf, red onion, beefsteak tomato,  
ainsworth sauce, brioche bun

**FRENCH ONION BURGER** 17  
caramelized onions, beef jus, swiss,  
onion ring, english muffin

**HANGER BURGER** 18  
pickled jalapeños, parmesan, kewpie,  
brioche bun

**LONE ★ BURGER** 17  
panko pepperjack cheese, onion ring,  
bbq sauce, brioche bun

 **VEGGIE BURGER** 17  
handmade patty, bbq sauce, mustard, lettuce,  
tomato, pickle, whole-grain bun

**TURKEY BURGER** 17  
rosemary-avocado aioli, frisèe, avocado,  
roasted red pepper, whole-grain bun

**BURRATA CAPRESE BURGER** 18  
burrata, heirloom tomato, basil pesto,  
balsamic, brioche bun



## FROM THE GRILL

*All steak entrées are served with a side of steak fries, horseradish aioli, chimichurri and butter.*

**FILET (10 oz)** 45  
**NY STRIP (12 oz)** 35  
**RIBEYE (14 oz)** 40


**SKIRT STEAK** 30  
pineapple-chipotle marinade, chimichurri,  
bacon-almond brussels sprouts

**BRICK-PRESSED CHICKEN** 25  
asparagus, port wine sauce

**MARKET FISH** 26  
seasonal vegetables



## SOUTH OF THE BORDER

 **GUACAMOLE** 14  
tortilla chips  
add pineapple \$2 | pomegranate \$2

**FRIED CHICKEN TACO** 14  
chipotle aioli, pico de gallo, corn tortilla

**COFFEE-RUBBED FISH TACO** 16  
pineapple pico de gallo, avocado purée, corn tortilla

**SHORT RIB TACO** 17  
red cabbage, housemade pickled jalapeños, corn tortilla

 **vegan** || follow us    @theainsworth | theainsworth.com



## GREENS

*All salads are chopped.  
Add protein to any salad for an additional charge.  
chicken \$5 | steak \$7 | market fish \$9 | avocado \$3*

**COBB** 17  
grilled chicken, bacon, avocado,  
egg, blue cheese, red wine-shallot vinaigrette

**MEDITERRANEAN** 15  
israeli couscous, arugula, roasted beets,  
feta, orange, citrus vinaigrette

**APPLE POPPY** 14  
romaine, cranberries, goat cheese,  
granny smith apple, frisèe, roasted pecans,  
apple vinaigrette

**HEIRLOOM PANZANELLA** 15  
burrata, heirloom tomatoes, micro basil,  
herb croutons, basil vinaigrette



## SANDWICHES

**PEPPERJACK CHICKEN** 17  
chicken cutlet, bacon, lettuce, tomato,  
red onion, mayo, potato roll

**SHORT RIB** 18  
braised short rib, pickled onions,  
granny apple smith slaw, brioche bun

**ROASTED CHICKEN BLT** 16  
bacon, lettuce, tomato, red onion,  
chipotle aioli, ciabatta

*\* We support local, natural, sustainable and organic practices whenever possible. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.*

# WEEKDAY SPECIALS

## HAPPY HOUR

\$5 BEERS | 4PM TO 7PM | 1/2 PRICE WINE

## \$15.99 LUNCH SPECIAL

*your choice of the classic burger, sandwich or salad,  
along with one appetizer and a soft drink*

## STEAK MONDAYS

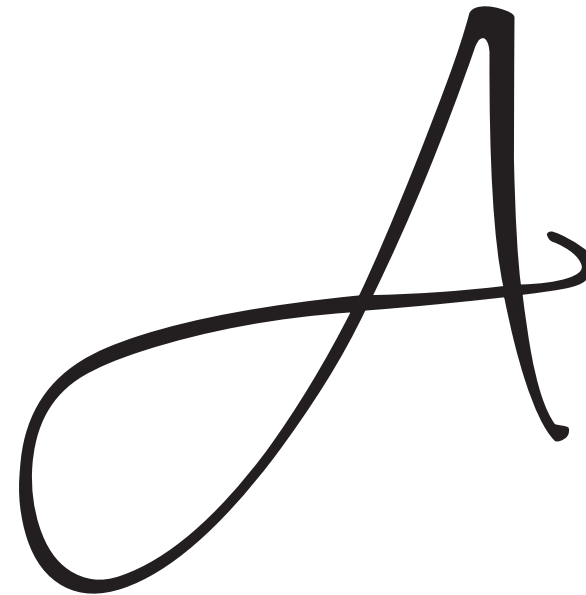
1/2 PRICE SELECT STEAKS & BEER PITCHERS

## TACO TUESDAYS

1/2 PRICE TACOS | \$5 MEXICAN BEERS

## BURGERS & BOURBON

WEDNESDAYS | FREE BOURBON WITH ANY BURGER



64 THIRD AVENUE | NEW YORK CITY | 10003



\* We support local, natural, sustainable and organic practices whenever possible. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.