



SMALL PLATES

MARGHERITA FLATBREAD 14
roasted tomatoes, pesto oil,
marinara, mozzarella, parmesan,
mirco basil

HANGER STEAK FLATBREAD 16
gorgonzola, rosemary oil,
chimichurri, arugula

 **GUACAMOLE & CHIPS** 14

MAC AND CHEESE FRIES 15
marinara dip

BEEF SLIDERS 15
lettuce, tomato, swiss cheese,
caramelized onions,
ainsworth sauce, cornichon

AINSWORTH WINGS 15
choice of mild, hot or bbq

RICOTTA MEATBALLS 13
beef & pork, fresh ricotta,
parmesan, basil

TUNA TARTARE 17
#1 sushi grade tuna, avocado,
shallot-ponzu dressing



GOURMET BURGERS & SANDWICHES


All burgers are served with a side of crispy fries or a salad with mixed greens, cherry tomatoes and cucumbers.

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

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

THE PARK BURGER 17
bleu cheese, bacon marmalade,
caramelized onions

HANGER BURGER 18
seared hanger steak, pickled jalapeños,
parmesan, mayo, brioche bun

 **VEGGIE BURGER** 17
handmade black bean patty, avocado,
roasted tomatoes, garlic purée

TURKEY BURGER 17
rosemary avocado aioli, frisee, avocado,
roasted red peppers

SHORT RIB GRILLED CHEESE 18
braised short rib, caramelized onions,
tomato, provolone

GRILLED CHICKEN BLT 16
bacon, lettuce, tomato, red onion, avocado,
chipotle aioli, brioche bun



FROM THE GRILL

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

FILET (10 oz) 45
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 MP
seasonal vegetables



SOUTH OF THE BORDER

CHICKEN TACOS 15
mixed peppers, fresh radish, guacamole

FRIED FISH TACOS 16
beer-battered market fish, avocado,
pickled slaw, chipotle aioli

SHORT RIB TACOS 17
braised beef shortrib, guacamole, fried onions,
whipped potatoes



GREENS

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

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

APPLE POPPY 15
romaine, cranberries, goat cheese,
granny smith apple, frisée, roasted pecans,
apple vinaigrette

CHOPPED VEGETABLE 15
mesclun greens, scallions, avocado,
radish, cucumber, celery, corn, feta,
hearts of palm, oregano vinaigrette

KALE & CHICKEN 17
roasted chicken, butternut squash, mint,
scallions, dried cranberries, peanuts,
ginger vinaigrette



SIDES

mac & cheese 10

french fries 7

truffle fries 11

brussels with bacon & almonds 10

grilled asparagus 10

 vegan || follow us    @theainsworth | theainsworth.com

** 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.*

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45 EAST 33RD STREET | MIDTOWN, NYC | 10016



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