



SMALL PLATES

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

HANGER STEAK FLATBREAD 16
gorgonzola, rosemary oil, chimichurri

 **GUACAMOLE & CHIPS** 14

MAC AND CHEESE FRIES 15
marinara dip

BEEF SLIDERS 15
lettuce, tomato, swiss, caramelized onions, thousand island, cornichon

AINSWORTH WINGS 15
choice of mild, hot or bbq

SHORT RIB EMPANADAS 14
caramelized onions, peppers, bbq, crème fraiche

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

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

NACHOS SUPREME 12 +chicken \$5 | +beef \$5
black beans, cheddar, jack cheese, jalapeños, guacamole, sour cream, pico de gallo

* 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.

GOURMET BURGERS

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 FULTON 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, roasted red peppers

FROM THE GRILL

RIBEYE (14 oz) 40
available after 5 p.m.
served with a side of fries, horseradish aioli and chimichurri

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

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

SHORT RIB TACOS 17
braised beef short rib, guacamole, fried onions

CHICKEN QUESADILLA 18
red peppers, onions, scallions, cilantro, cheddar, jack cheese, guacamole, sour cream, pico de gallo

 vegan || follow us    @theainsworth | theainsworth.com

GREENS

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

COBB 17
mixed greens, grilled chicken, bacon, egg, avocado, bleu cheese, red wine-shallot vinaigrette

APPLE POPPY 15
mixed greens, 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

SANDWICHES

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

GRILLED CHICKEN BLT 16
bacon, lettuce, tomato, red onion, chipotle aioli, sourdough

SIDES

french fries 7

garlic-parmesan fries 9

mac & cheese 10

grilled asparagus 10

brussels with bacon and almonds 10

WEEKDAY SPECIALS

HAPPY HOUR

\$5 BEERS | 4PM TO 7PM | 1/2 PRICE WINE
**only available at the bar*

TACO TUESDAYS

1/2 PRICE TACOS | \$5 MEXICAN BEERS

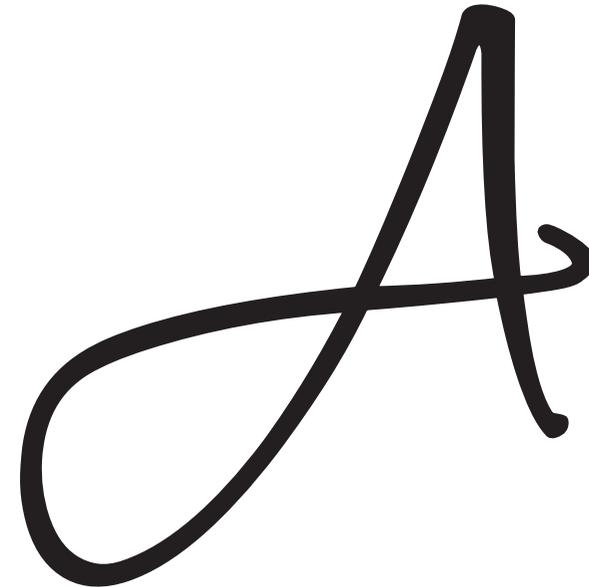
BURGERS & BOURBON

WEDNESDAYS | **FREE BOURBON WITH ANY BURGER**

SUNDAY FUNDAYS

\$2 MIMOSAS + BLOODY MARYS 11AM - 1PM

ALL DAY SUNDAY | **\$25 BEER TOWERS +
\$35 UNLIMITED WINGS & DRAFTS**



121 FULTON STREET | NEW YORK CITY | 10038



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