

SNACKS



Sriracha Glazed Cashews [9]
tamari, maple, black sesame seeds, cilantro, maldon

SMALL PLATES

Jalapeno Brussels Sprouts [13]
jalapeno jam, lemon, puffed quinoa

Za'atar Carrots + Pomegranate [16]
cashew labneh, smoked paprika oil, zaatar, pomegranate seeds

Kale + Lemon Dill _ Tahini [15]
persian cucumbers, pickled mustard seeds, watermelon radish
turmeric spiced pickled onions, spiced harissa chickpeas

Chipotle Roasted Sweet Potato Wedges [13]
green onion, choice of harissa ketchup or aioli

LARGE PLATES

Vadouvan Spiced Cauliflower [18]
cardamom black rice, coriander pepita pistou
spiced cashew, pickled onion, mint yoghurt sauce, herbs

Gochujang BBQ Yuba Deli Sam [17]
deli bun, daikon + carrot slaw, garlic aioli
mint, cilantro + smoked peanuts, fingerling potato salad

Barbacoa Maitake Tacos [21]
heirloom corn tortilla, salsa borracho
almond cotija, crispy onions, micro cilantro, lime

SWEETS

Salted Caramel Tahini cheesecake [13]
graham cracker crust, toasted meringue

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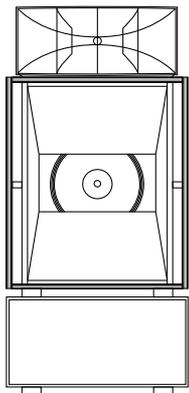
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Our Food + Beverage menus are 100% vegan out of respect for the history of our building and our efforts to minimize impact on our earth. We use mainly sustainably sourced and organic ingredients and strive to limit waste wherever possible.



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233butler st
brooklyn ny
11217

hello@publicrecords.nyc
+1 [347] 529-4869



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