

LOX

by David Teyf

BETWEEN THE BREAD

CLASSIC EGG SALAD

Challah with lettuce and seasonal tomatoes.

CARROT LOX ON BAGEL

(Made of carrots)

Smoked carrots, whipped avocado cream, cucumbers, seasonal torched tomatoes, onions, capers.

GRILLED CHEESE

Rye bread with seasonal tomatoes, sea salt, and freshly rubbed garlic.

GRANDMA'S TUNA

Healthy borodinsky black bread with egg whites, house mayo, dill, lettuce, and seasonal tomato.

CLASSIC TUNA

Toasted rye bread, carrots, celery, lettuce, house mayo, and seasonal tomatoes.

AVOCADO TOAST

Served on healthy borodinsky black bread, avocado, seasonal torched tomatoes, fresh cilantro. Add 2 poached eggs - \$12.

AIR DRIED COLD SMOKED TUNA BRESAOLA

Challah with butter and cucumbers.

CHALLAH FRENCH TOAST

Served with lime zest, warm butter, and warm maple syrup.

SALAD SELECTION

RED BEET CARPACCIO SALAD

Arugula, pickles, seasonal heirloom tomatoes, pistachio dust, cucumber dill cream, extra virgin olive oil, fresh lemon.

MEDITERRANEAN FETA SALAD

Seasonal kumato tomatoes, Israeli cucumbers, shaved pickled onions, olives, capers, extra virgin olive oil, lemon, and oregano dust.

NEW YORK CITY SALAD

Shaved cucumber, pickled onions, pickled fennel, extra virgin olive oil, and grapefruit segments. Served with gin lox - grapefruit with juniper berries and 46 botanical house gin.

LOX

13 ORIGINAL BAGEL AND LOX 25

Signature dill lox served on a bagel with whipped cream cheese, cucumbers, seasonal tomatoes, and onions.

LOWER EAST SIDE 29

Pastrami lox, house Russian dressing, pickled slaw, house deli mustard, and onions on toasted rye bread.

Add 2 eggs over easy with pastrami spice - \$12.

SIGNATURE SANDWICH 30

Sake ginger lox with farmer cheese, seasonal torched tomatoes and chopped onions on challah served open face.

21 HEALTHY DUO LOX & EGG WHITE OMELETTE 30

Avocado, double smoked lox on borodinsky healthy black bread.

HOUSE SPECIALTY: LOX FIVE WAYS

2 people 89

3 people 109

4 people 120

A tasting of our lox five ways selections served with whipped cream cheese, scallion cream cheese, cucumber, tomato, onion, capers, bagel & bread basket.

Signature house dill lox

Vodka infused dill.

Grapefruit and gin lox

Grapefruit with juniper berries and 46 botanical house gin.

Pastrami lox

House spice blend.

Double smoked lox

Cold hickory and mesquite smoked.

Sake ginger lox

Wasabi, ginger, sake.

To inquire about events and catering, please email:

Tollan@madisonandparkgroup.com

MADISON & PARK
— HOSPITALITY GROUP —



www.madisonandparkgroup.com

LOX

by David Teyf

LIGHTER BITES

BAGEL AND CREAM CHEESE

Your choice of bagel.
Regular or scallion cream cheese.
Lox cream cheese - \$12.

DEVILED EGGS

Wild mushrooms, caramelized onions, fresh dill.

SIGNATURE CRISPY POTATOES

Fresh dill and garlic.

TUNA PIROZHKI AKA KNISH

Egg whites, dill.

CAVIAR

RED CAVIAR BLINIS

Crepes with salmon roe and sour cream.

CHALLAH & CAVIAR

Challah, butter, and cucumbers. Served open faced.

HERRING (SILODKA) FROM THE BARREL

Herring dishes served with a complimentary iced vodka shot.

CLASSIC HERRING AND POTATO

Pickled onions with dill, fresh cucumbers, boiled potatoes. Served with healthy borodinsky black bread.

SCHMALTZ OR MATJES HERRING

With pickled onions, cucumbers, country butter, healthy borodinsky black bread.

CHOPPED HERRING

With fresh cucumbers, onions, granny smith apples, hard-boiled egg served on bread.

HERRING IN A FUR COAT

With beets, potatoes, carrots, red caviar, onions, and a dill aioli served on bread.

JEWISH BENTO

Schmaltz - matjes and pickled herring in cream sauce served with garlic dill potatoes, country salad, shot of borscht, a matzo babka bite and healthy borodinsky black bread. (20 minutes preparation)

We proudly only cook with olive oil, extra virgin olive oil, and country butter.

TRADITIONAL FAVORITES

9 MINSK MATZO BABKA 13

Special family recipe with fresh garlic butter.

COLD OR HOT BORSCHT WITH SOUR CREAM 18

Served with healthy borodinsky black bread, garlic, and fresh dill.

21 DRANIKI AKA POTATO LATKES 18

Hand grated latkes served with sour cream and applesauce.

Add salmon roe - \$18.

SIRNIKI 25

Farmer cheese pancake with sour cream and house made fruit preserve.

36 MY GRANDFATHER'S CHEESE BLINTZES 25

Fresh farmer cheese. Served with sour cream.

OLD WORLD BAKERY

CHOCOLATE BABKA 13

CHOCOLATE STRUDEL 13

POPPY SEED STRUDEL 15

CHEESE STRUDEL 15

SIGNATURE RUSSIAN COFFEE CAKE 15

21 BABKA DOUGH ICE CREAM 18

Choice of chocolate babka or cinnamon babka.

21 CHEF DAVID PAN FRIED SEARED CHEESE STRUDEL 21

Lemon and lime zest. Served with your choice of vanilla bean ice cream or house special vanilla rum raisin.

VISIT OUR SISTER RESTAURANTS:

GREENWICH & DELANCEY

David Teyf

50 West St, New York, NY 10006

Tel.: (212)-884-1558

59 E Putnam Ave, Cos Cob, CT 06807

Tel.: (203) 340-2733

LOX

by David Teyf

FROM THE BAR

SHIRLEY TEMPLE	6
ICED VODKA SHOT	6
ICE COLD BEER	12
PROSECCO	16
MIMOSA	18
BELLINI	18
SAUVIGNON BLANC	18
MERLOT	18
CABERNET SAUVIGNON	18
CLASSIC MARTINI	21
DIRTY MARTINI	21
VERY DIRTY MARTINI	21
PICKLED MARTINI	21
DAVID'S SIGNATURE GIN AND TONIC Served with Tanqueray Ten. Table side	23
LOX CLASSIC OLD FASHIONED Served table side	23

DRINKS

TEA SELECTION FROM HARVEY & SONS	6
SOFT DRINKS	6
ACQUA PANNA SMALL	6
SAN PELLEGRINO SMALL	6
COFFEE	6
ESPRESSO	6
ICED COFFEE	7
FRESH ICED TEA WITH MINT	8
HEALTHY HIBISCUS TEA	9
CAPPUCCINO	9
LATTE	9
FRESH SQUEEZED ORANGE JUICE	10
ACQUA PANNA LARGE	12
SAN PELLEGRINO LARGE	12
CAFÉ GLACÉ SERVED WITH VANILLA ICE CREAM	12

VISIT OUR SISTER RESTAURANTS:

GREENWICH & DELANCEY
David Teyf

50 West St, New York, NY 10006
Tel.: (212)-884-1558

59 E Putnam Ave, Cos Cob, CT 06807
Tel.: (203) 340-2733



To inquire about events and catering, please email:

Tollan@madisonandparkgroup.com
www.madisonandparkgroup.com