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LOWER EAST SIDE  
at the corner of  
LUDLOW & RIVINGTON  
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# SPITZER'S

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OPEN DAILY  
Mon--Fri 12 pm  
Sat--Sun 10 am  
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## LUNCH / DINNER

### BAR BITES

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#### BOWL OF PICKLES

*The Pickle Guys* – LES favorite  
{5}

#### SIGMUND'S HOT PRETZEL

fresh horseradish mustard  
{4}

#### HAND-CUT FRIES

housemade, cut fresh daily  
{5}

#### CHARRED BRUSSEL SPROUTS

olive oil, dried cranberry, walnuts  
{9}

#### PAN-ROASTED CAULIFLOWER

chili flakes, olive oil, shallots  
{8}

#### TRUFFLE MAC & CHEESE

parmegiano reggiano,  
white cheddar, fontina, truffle oil,  
panko, rosemary and thyme  
{11}

#### POT OF MEATBALLS

pasture beef, veal, mangalitsa  
lardo, onion, grana padano,  
ricotta, toasted garlic bread  
{9}

#### ARTISAN GRILLED CHEESE

gruyere, tomato chutney,  
on sourdough  
*add bacon 2*  
{10}

#### PAN-SEARED SEA SCALLOPS

eggplant, yellow squash, zucchini  
red pepper, tomato, mache, chive oil  
{15}

#### SPITZER'S KOBE SLIDERS

three mini kobe burgers, cheddar,  
bacon, lettuce, tomato, pickle,  
toasted brioche buns  
{15}

### SALADS

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#### DUCK CONFIT SALAD

crispy duck leg, frisee  
persimmon, pine nuts  
{14}

#### ROASTED BEET SALAD

coach farm goat cheese mousse,  
arugula, spiced candy hazelnuts,  
hazelnut oil  
{12}

#### FRESH CHOPPED SALAD

celery, chickpeas, cucumber  
grilled corn, jicama, hearts of palm,  
radish, tomato, blue cheese,  
champagne vinaigrette  
{11}

#### GRILLED SHRIMP & AVOCADO SALAD

frisee, celery leaf, chives, green apple,  
red radish, truffle mayo  
{13}

### SANDWICHES

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#### FRIED WHITE CATFISH

cucumber, parsnip, arugula,  
fresh made tartar sauce  
{10}

#### BRAISED PORK BELLY

ginger & soy marinade, garlic, chilies,  
cucumber, parsnip, arugula  
{11}

#### HOUSEMADE MEATBALL

melted cheddar, mildly spicy  
tomato sauce, brioche  
{11}

#### MARINATED HANGER STEAK

caramelized onions,  
fresh horseradish mustard  
{12}

### PLATES

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#### BEER-BATTERED FISH & CHIPS

wheat-beer battered tilapia,  
hand-cut fries,  
fresh made tartar sauce  
{15}

#### PAN-ROASTED SALMON

mussels, cherry tomato, baby potato,  
enoki and cremini mushrooms,  
white wine and ginger broth  
{18}

#### AMISH CHICKEN

sweet potato, collard greens  
dried cranberry, almonds  
bread crumbs, chicken jus  
{18}

#### BERKSHIRE PORK BELLY

braised and seared pork, mache  
parmesan/potato gratin, pan gravy  
{17}

#### VEGETABLE GRATIN

yellow squash, zucchini, tomato,  
artichoke hearts, parmegiano reggiano  
almonds, romesco sauce  
{14}

#### HICKORY BURGER

hickory sauce, lettuce, bbq onions,  
pickle, toasted brioche bun  
*add cheddar 1, bacon 2, egg 1*  
{10}

#### KOBE BURGER

lettuce, tomato, onion, pickle,  
toasted brioche bun  
*add cheddar 1, bacon 2, egg 1*  
{16}

#### LAMB BURGER

coriander leaf, mango powder,  
pomegranate seeds, lettuce, tomato  
toasted brioche bun  
*add cilantro & mint goat cheese mousse 2*  
{16}

## FORTY CRAFT BEERS ON TAP

101 RIVINGTON ST. NYC 10002 SPITZERSCORNER.COM 212.228.0027

To book reservations for parties of 10 or more, please email us at [spitzerscorner@gmail.com](mailto:spitzerscorner@gmail.com)

20% gratuity added for parties of 6 or more