



PLATE

served on top of roast garlic quinoa
OR
cheddar grits

SANDWICH

served on Grandaisy ciabatta
OR
a gluten free roll for an additional \$1.50

SPECIAL : THE JERK! 11

Free range jerk chicken, refried beans with bacon, pickled red onion, crispy rice and escarole

THE BUTT 11

cider braised pork butt, broccoli rabe, pepper jelly, dijon mustard, sharp cheddar

SLOPPY GRINGO 9

salsa verde braised squash, black bean hummus, cilantro, red onions, crispy tortillas

MAMMA FORMAGGIO 13

white wine braised lamb shoulder, mint ricotta, pickled carrots, fried lasagna noodles

CARLA BRUNI 9

ciambotta style braised vegetables, whipped goat cheese, olive spread, basil

GENERAL ZAPATA 10

chicken tinga, queso fresco, pickled onions, pickled jalapenos, cilantro, radishes

HOT GOLDIE 12

beer braised beef brisket, red onions, black pepper aioli, sweet and sour cabbage

BOB DOMINIK 10.5

spicy tomato braised beef meatballs, black garlic butter, whipped goat cheese, soft herbs

SOUP

GRUMPY'S CHILI 5.50 / 8
served with pimento cheese toast

TOMATO POBLANO 4 / 6
golden brown garlic, charred onion, grilled poblano peppers, aged cheddar, ciabatta

SIDES

SLICED DILL PICKLES 3.75 / 5.5

CHEDDAR JALAPENO GRITS 3.75 / 5.5

ROASTED GARLIC QUINOA 3.75 / 5.5
roasted garlic, charred onions, quinoa

EGGPLANT PASTA SALAD 3.75 / 5.5
grilled eggplant, charred onion, garlic, sunflower seeds

MARKET GREENS SALAD 3.75 / 5.5
goats milk feta, preserved lemon vinaigrette

DEVILED POTATO SALAD 3.75 / 5.5
yukon gold potatoes, deviled eggs, fresh herbs, aleppo pepper

CHERMOULA ROAST CARROTS 3.75 / 5.5

ROUTE 11 POTATO CHIPS 2.50
regular salted, salt and vinegar, bbq, habanero

UNTAMED GRASS-FED BEEF JERKY 4

DESSERTS

WALNUT CHOCOLATE CHIP 2

ALEPPO PEANUT BUTTER 2

S'MORES 2

BRUNCH

ALL DAY SATURDAY AND SUNDAY

OL' GRUMPY 7

soft scrambled egg, grass-fed beef chili, pimento cheese, hot hot jam, cilantro

JACLYN PARK 7

sunny-side egg, cider braised pork butt, cheddar, dilly beans, black pepper aioli

THE GIULIA 6

sunny-side egg, ciambotta style veggies, olive spread, basil

DRINKS

BLACKBERRY LEMONADE 2.5

BLACK ICED TEA 2.5

BOTTLED SODAS 2.5

SARATOGA natural spring water 2

SARATOGA sparkling water 2.5

BROOKLYN ROASTING cold brew 3.5

PUCK'S natural fountain sodas 2

UNTAMED MEANS NATURAL, UNTOUCHED,
UNBRIDLED. THAT IS THE WAY OUR SUPPLIERS
RAISE THEIR ANIMALS AND GROW THEIR
VEGETABLES. WE PARTNER WITH FARMERS WHO
LOVE THEIR CRAFT AND BELIEVE THAT MOTHER
NATURE PROVIDES EVERYTHING THAT A PIG, A
HEAD OF CABBAGE OR A GRAPE VINE NEEDS TO
THRIVE AND BE HAPPY. AND HAPPY ANIMALS AND
VEGETABLES MAKE BETTER TASTING FOOD THAT
ALSO HAPPENS TO BE BETTER FOR YOU.

THAT'S UNTAMED.

WANT MORE FRIENDS?

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1 RANDALLS ISLAND @ SPORTIME TENNIS CENTER
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WWW.UNTAMEDSANDWICHES.COM

MONDAY TO FRIDAY 11 AM - 9PM LUNCH / DINNER
SATURDAY & SUNDAY 11 AM - 5PM LUNCH / BRUNCH