

W O Fourteen

Dinner

Starters

Seasonal soup	9
Ask for today's selection	
Buffalo Cauliflower	15
Fresh herbs, 214 sauce	Veg. GF
Spring Salad	15
pickled fennel & haricot vert, arugula, kale, chicory & tahini grapefruit	
	Veg. GF
Beet Salad	16
golden beets, whipped goat cheese, hazelnuts, arugula	
	Veg. GF
Lamb Meatballs	17
chermoula, harissa, tahini yogurt sauce	
	GF
Cheese Plate	21/42
selection of three cheeses, cabernet fig jam, honeyed grapes, nuts, crostini, apples	
	Veg

Small Plates

Bread Pudding	14
mushroom & leek, with goat cheese crema top	
	Veg.
Blistered Shishitos	14
gochujang, sesame	
	Veg. V
Chicken Wings	16
truffle, parmesan, 214 sauce	
	GF
Chicken Caesar	16
crispy thigh, shaved reggiano, croutons	
Sub Salmon/Steak - 28/30	
Korean Pork Belly	16
yuzu sesame slaw, red chili threads	
Spicy Soju Mussels	17
kimchi, furikake, grilled bread	

Mains

Hangar Steak	34	Hudson Valley Duck	32
crispy brussels, gorgonzola & arugula pesto butter		duck breast, pistachio, shaved brussels, pomegranate	
	GF		GF
Kimchi Ramen Fried Rice	20	Grilled Salmon	29
kimchi, lotus root, furikake		warm eggplant puree, charred baby carrots, crispy kale, pomegranate	
add chicken/salmon/steak - 28/32/35			GF
214 Burger	21	Orecchiette	20
ground wagyu, bourbon bacon jam, smoked cheddar, arugula, tomato		blistered tomato, arugula, parmesan	
		add Chicken/Salmon/Steak - 28/32/35	
			Veg.
Korean Chicken Sandwich	19	Smash Burger	20
fried thigh, kimchi mayo, pickled cabbage		two patties, caramelized onion, gruyere, arugula, tomato	
Wagyu Meatloaf	26	Pan Seared Scallops	35
w/ black garlic ketchup glaze, celery root puree & haricot vert		green pea risotto, arugula pesto, spring radish	

Sides

HAND CUT TRUFFLE FRIES	Veg., GF	12
SWEET POTATO FRIES	Veg., GF	13
LOBSTER MAC N' CHEESE		19
CRISPY BRUSSELS SPROUTS	Veg., GF	13

Desserts

RASPBERRY CHOC' BREAD PUDDING		12
FLOURLESS CHOC' TORTE	GF	12
PETITE CHEESECAKES		12

*Veg. - Vegetarian *V - Vegan. *GF - Gluten Free
Please make server aware of any allergies or restrictions