

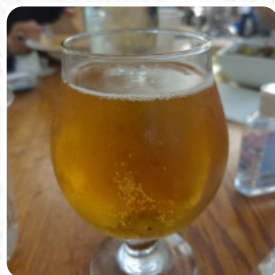


## ***Plant Food Wine New York Menu***

<https://menulist.menu>

67 2nd Ave NY 10003, New York, United States

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The **menu of Permanently Closed Plant Food Wine New York** from New York includes 108 menus. On average, *menus or drinks on [the card](#)* cost about \$17.4. The categories can be viewed on the menu below. What [User](#) likes about Permanently Closed Plant Food Wine New York:

Definitely recommend checking this place out if you want delicious food. I don't practice a fully plant based diet, but do try to eat when I can and with certain friends. We always appreciate innovative uses of ingredients and this was what we got. Definitely planning to go back when we can [read more](#). What [User](#) doesn't like about

Permanently Closed Plant Food Wine New York:

"Vegan isn't an allergy"... what we were told when the server asked if we had any allergies and we said, "no, we are just vegan". Basically summarizes our experience. Food was mediocre [read more](#). Permanently Closed Plant Food Wine New York from New York is a good place for a bar to **a cocktail after work** and be able to sit with friends or alone, Naturally, you should also taste the delicious burgers, accompanied by sides like fries, salads, or wedges offered.

# Plant Food Wine New York Menu



## Alcoholic Drinks

BEER

## Sandwiches & Hot Paninis

HAMBURGER

## Main courses

LASAGNE

## Extras

SWEET POTATO

## Gnocchi

GNOCCHI

## Sandwiches

THE BIG APPLE \$19.0

## A la carte

TORTA

## Starters

WILD MUSHROOM SANDWICH \$17.0

## Main Course

GYOZA

## Cocktails mit Alkohol

GINGER MOJITO \$16.0

## Brunch Cocktails

BLOOD ORANGE MIMOSA \$15.0

## Share

GRILLED GIAN PIERO BAKERY BREAD \$8.0

## All Day Breakfast "Gourmet Griddle"

BANANAS FOSTER PANCAKES \$17.0

## Winter Cocktails

WILDFIRE \$17.0

## Drinks

DRINKS

## By Hand (3Pd)

PLANT BURGER \$23.0

## Cream Ice

PUMPKIN PIE \$15.0

## French Vanilla Ice Cream Creations

COCONUT CREAM PIE \$15.0

## Super Foods

AVOCADO TOAST \$16.0

## Raw Classics

KIMCHI DUMPLINGS \$17.0

## Salads

LITTLE GEM CAESAR \$16.0

# Plant Food Wine New York Menu



## CAPRESE

### Cider

DOC'S DRAFT, DOC'S HARD PEAR  
APPLE CIDER, WARWICK, NEW YORK \$11.0

DRY WHITE, WOLFFER ESTATE,  
THE HAMPTONS, NEW YORK \$11.0

### Small Plates

ROOT VEGETABLE SALAD \$17.0

KUNG PAO CAULIFLOWER \$10.0

### Rose

THE VICE, 2018 PINOT NOIR\*,  
NAPA VALLEY, CALIFORNIA \$16.0

MATTHEW KENNEY, 2018 ROSE,  
WILLIMATTE VALLEY, OREGON \$15.0

### Condiments and Sauces

MUSHROOM

HUMMUS

### Mains

POLENTA HASH \$19.0

CHICKPEA FRITTATA \$17.0

MUSHROOM VEGETABLE  
BURGER \$22.0

### Side dishes

MAITAKE MUSHROOM  
AGRODOLCE \$10.0

ROASTED BRUSSELS SPROUT \$10.0

TRUFFLE POTATOES \$10.0

### Draft

CHERRY REBUS SOUR, GRIMM,  
BROOKLYN, NEW YORK \$11.0

JUICE BOX IPA SLOOP BREWING,  
EAST FISH KILL, NEW YORK \$11.0

WELL EARNED PILSNER, BRONX,  
BREWERY BRONX, NEW YORK \$11.0

### Restaurant Category

VEGAN

DESSERT

COCKTAIL

### Dessert

NEW TIRAMISU \$16.0

BLOOD ORANGE RIPIENO \$14.0

SOUTH HILL POMMEAU, NV  
CIDER, FINGER LAKES, NEW YORK \$14.0

LA SPINETTA BIANCOSPINO, 2018  
MOSCATO D'ASTI, PIEDMONT, ITALY \$13.0

CHEESE BOARD

### Cocktails

GUAVA BELLINI \$15.0

GREEN MULE \$17.0

SMOOTH CURRANT \$19.0

COSMO WANDA \$16.0

SWORD SHIELDS \$20.0

### Sparkling

SORELLE BRONCA, NV  
PROSECCO DI VALDOBBIADENE, ITALY \$12.0

# Plant Food Wine New York Menu



PERE MATA, 2016 CAVA BRUT  
RESERVA CUPADA #21  
CATALUNYA, SPAIN \$13.0

DIBON, GARNACHA\*, CAVA BRUT  
ROSE, CATALUNYA, SPAIN \$14.0

DOMAINE CHARLES BAUR, NV  
PINOT BLANC, AUXERROIS,  
CHARDONNAY\*, CREMANT  
D'ALSACE ALSACE, FRANCE \$74.0

VIGNETO SAETTI, 2018 ROSSO  
VIOLA\*, LAMBRUSCO  
DELL'EMILIA, SOLERIA, ITALY \$17.0

## ***Bottle***

BLACK DUCK PORTER,  
GREENPORT, HARBOR LONG  
ISLAND, NEW YORK \$11.0

ALLAGASH WHITE, ALLAGASH  
BREWING COMPANY, PORTLAND,  
MAINE \$11.0

LAGUNITAS IPA LAGUNITAS  
BREWING COMPANY, PETALUMA,  
CALIFORNIA \$11.0

PALE SOUR, OMMEGANG  
BREWERY COOPERSTOWN, NEW  
YORK \$11.0

CELEBRATION, SIERRA NEVADA,  
CHICO, CALIFORNIA \$11.0

## ***These types of dishes are being served***

BURGER

NOODLES

SOUP

DESSERTS

SPAGHETTI

## ***White***

SMITH-MADRONE, 2015 RIESLING,  
NAPA VALLEY, CALIFORNIA \$18.0

BILLSBORO, 2017 RIESLING,  
FINGER LAKES, NEW YORK \$15.0

W,T, VINTNERS, 2018 GRUNER  
VELTLINER UNDERWOOD,  
MOUNTAIN VINEYARD COLUMBIA,  
GEORGE, WASHINGTON \$19.0

SERESIN, 2018 SAUVIGNON  
BLANC\*, MARLBOROUGH, NEW  
ZEALAND \$14.0

SKYLARK, 2018 ALONDRA,  
CHARDONNAY, MENDOCINO  
COUNTY, CALIFORNIA \$13.0

ABBAZIA DI NOVACELLA, 2018  
PINOT GRIGIO ALTO ADIGE VALLE  
ISARCO, ITALY \$14.0

## ***Red***

THE GOTHAM PROJECT, NV LA  
COUX ROUGE TAP, GRENACHE,  
SYRAH, RHONE, FRANCE \$13.0

THE VICE, 2016 CABERNET  
SAUVIGNON\*, NAPA VALLEY,  
CALIFORNIA \$24.0

MATTHEW KENNEY, 2017 PINOT  
NOIR, WILLIAMETTE VALLEY,  
OREGON \$16.0

JOHNSON HARRISS, 2018  
FORASTERO, MALBEC ,  
MENDOZA, ARGENTINA \$12.0

QUERCIABELLA, MONGRANA 2016  
SANGIOVESE, MERLOT,  
CABERNET, SAUVIGNON\*,  
TUSCANY, ITALY \$15.0

CARUSSIN, 2016 LIA VI, BARBERA  
D'ASTI\*, SAN MARZANO OLIVETO,  
ITALY \$14.0

QUERCIABELLA, CHIANTI  
CLASSICO 2015 SANGIOVESE\*,  
TUSCANY, ITALY \$90.0

# Plant Food Wine New York Menu



## Dishes are prepared with



MEAT  
COCONUT  
KIMCHI

CHEESE

MUSHROOMS

FRUIT

APPLE

BRUSSEL SPROUTS

AVOCADO

GRAPEFRUIT

POTATOES

TOMATE

ZUCCHINI

CAULIFLOWER GREMOLATA

\$23.0

PLANT BOWL

\$24.0

## Main

GRILLED BAKED IN BROOKLYN  
BREAD \$8.0

SMOKED HUMMUS \$15.0

FLORA ARTISANAL CHEESE  
TASTING \$24.0

CASHEW RACLETTE \$21.0

CALIFORNIA CHOPPED KALE \$17.0

CHESTNUT SOUP \$15.0

KING OYSTER MUSHROOM  
SUNCHOKES GYOZA \$15.0

AVOCADO TIKKA \$17.0

HEIRLOOM TOMATO ZUCCHINI  
LASAGNA \$25.0

PLANT BOWL #1

PLANT BOWL #2 \$24.0

KELP NOODLE CACIO E PEPE \$21.0

PUMPKIN SAGE RISOTTO \$22.0



# ***Plant Food Wine New York Menu***



## ***Plant Food Wine New York***

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United States

### **Opening Hours:**

Monday 17:00-22:00  
Tuesday 17:00-22:00  
Wednesday 17:00-22:00  
Thursday 17:00-22:00  
Friday 17:00-23:00  
Saturday 12:00-16:00 17:00-23:00  
Sunday 12:00-16:00 17:00-22:00

Made with [menulist.menu](https://menulist.menu)

