

Raw Bar

VEGETABLE CRUDITÉ V, GF	14	LIVE DIVER SCALLOP GF	14
		Yuzu Vinaigrette, Japanese 7 Spice, Fennel	
SHRIMP COCKTAIL 3 EA. / GF	18	HAMACHI CEVICHE GF	22
EAST COAST OYSTER 6 EA. / GF	22	Jalapeno, Pink Lemon, Smoked Salt	
WEST COAST OYSTER 6 EA. / GF	24	TUNA TATAKI 22	
1/2 LOBSTER GF	28	OYSTER SAMPLER 6 EA.	24
FOXTAIL PLATEAU GF	98	Choice of Oysters, Prepared 3 Ways	

foxtail

Snacks

THYME PARKER HOUSE ROLLS V	8	TOMATO AND MOZZARELLA PIZZA V	20
Acorn Squash Butter		Garlic, Parmesan, Basil	
SHOESTRING FRENCH FRIES V, GF	10	PASTA POMODORO PB	22
Seasoning Salt, Herb Mix, Truffle Aioli		Bucatini, Fresh Roma Tomatoes, Basil	
GRILLED KING OYSTER MUSHROOM PB, GF	12	FOXTAIL CHEESE BOARD V	22
Rosemary, Mushroom Vinaigrette		Chef's Selection of Cheeses w/ Grilled Sourdough, Honeycomb, Fig-Almond Cake and Berry Jam	
CHEESEBURGER / IMPOSSIBLE CHEESEBURGER	16/17		
Grilled Onions, Lettuce, Cherry Pepper Relish			
HUMMUS PLATTER PB	18		
Roasted Garlic Hummus, Pickled Vegetables, Freshly Baked Naan Bread			

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V — VEGETARIAN
GF — GLUTEN FREE
PB — PLANT BASED

