

Take Care

303 Lexington Ave, New York City, NY 10016 · +16463490990 · Updated: Jan 14, 2026

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STARTERS 6

TAKE CARE WINGS	\$16.00
buffalo, house ranch	
SPICED CARROT HUMMUS	\$12.00
za'atar, grilled pita	
CHIPS & DIP	\$9.00
whipped goat cheese, everything spice	
CITRUS MARINATED OLIVES	\$6.00
MARGHERITA FLATBREAD	\$16.00
mozzarella, fresh basil	
CRISPY ARTICHOKEs	\$10.00
lemon caper aioli	

EAT YOUR VEGGIES 4

CLASSIC CAESAR	\$14.00
romaine, garlic breadcrumbs, anchovy dressing	
BRASSICA	\$15.00
shaved kale and sprouts, crumbled goat cheese, toasted almonds, dried cherries, caraway dressing	
HARVEST	\$17.00
black bean falafel, carrot hummus, quinoa, cucumber, tomato, radish, avocado, toasted pumpkin seeds, yogurt tahini dressing	
HOUSE	\$13.00
mixed greens, cucumber, tomato, red onion, red wine vinaigrette	

SANDWICHES & BURGERS 5

TAKE CARE BURGER	\$25.00
\$1 per sale goes to the NYC Impact Foundation grilled pat lafrieda patty, cheddar, onion jam, special sauce, seeded brioche bun	
CRISPY CHICKEN SANDWICH	\$22.00
gochujang chili, basil, buttermilk dressing, slaw, pretzel roll	
CHICKEN CAESAR WRAP	\$21.00
[grilled or fried chicken] romaine, garlic breadcrumbs, parmesan, anchovy dressing, flour tortilla	

VEGGIE PATTY	\$19.00
black bean quinoa patty, tomato, alfalfa sprouts, cashew chipotle aioli, lettuce, no bun [vegan]	
B.A.L.T.	\$19.00
bourbon pepper bacon, avocado, lettuce tomato, dijonnaise	

BOWLS & PLATES 8

HARISSA MARINATED SALMON & GRAINS	\$26.00
“tabouleh salad” quinoa, cracked wheat, tomato, parsley, cilantro, lemon, yogurt-tahini dressing, lime	
STEAK FRITES	\$36.00
bone marrow gravy, roasted garlic, fries	
FISH & CHIPS	\$26.00
beer battered cod, mushy peas,fries, tartar sauce	
TUNA POKE	\$24.00
sriracha, soy, sesame, jasmine rice, edamame beans, cucumber, radish, avocado, furikake	
SPAGHETTI & MEATBALLS	\$22.00
parmesan, ricotta	
CHICKEN SCHNITZEL	\$28.00
parsley butter, fries	
GRILLED CHICKEN KEBAB	\$24.00
quinoa, black beans, charred corn, crispy tortilla, lime dressing	
THAI GREEN COCONUT CURRY	\$24.00
tofu, sweet potato, eggplant, zucchini, basil, lime, jasmine rice	

SIDES 8

FRIES	\$9.00
TATER TOTS	AVAILABLE OPTIONS
	\$9.00
	make them loaded - bacon, cheddar, and ranch: \$4.00
CRISPY SPROUTS	\$12.00
sesame, hoisin, mint, chili	
ARUGULA & PARMESAN	\$8.00
balsamic glaze, evoo	
MUSHROOMS	\$12.00
roasted heirloom variety, garlic herb butter	
AVOCADO	\$4.00
HARISSA MARINATED SALMON	\$12.00

CHICKEN KEBAB

\$10.00

SWEETS 3

COOKIE SKILLET

\$12.00

salted caramel, vanilla ice cream

BANANA NUT CAKE

\$8.00

coconut cream, toasted coconut

BLACK FOREST BROWNIE

\$8.00

tart cherry, whipped cream

GOOD MORNING SWEET 6

PASTRY BASKET

\$9.00

croissant, danish, and seasonal selections

YOGURT

\$12.00

blueberry compote, toasted oats, chia seed

ACAI BOWL

\$12.00

almond butter, coconut flakes, banana, strawberry

SEASONAL FRUIT PLATE

\$10.00

PANCAKE STACK

\$16.00

maple butter sauce, banana, blueberries

MALTED WAFFLE

\$16.00

orange syrup, matcha mascarpone, strawberry

GOOD MORNING SAVORY 5

TURKISH EGGS

\$16.00

poached eggs, chili butter, mint yogurt, grilled flatbread

OMELETTE

\$14.00

gruyère, ham, mushrooms, spinach

AVOCADO TOAST

AVAILABLE OPTIONS

grilled sourdough, sunflower seeds, watercress, pickled chilis

\$14.00

add an egg: \$3.00

BREAKFAST SAMMY

\$16.00

croissant, bacon, scrambled egg, american cheese, deviled aioli

BREAKFAST BURRITO

\$16.00

scrambled egg, tater tots, tomatillo salsa, chorizo, white beans

SOMETHIN' EXTRA 7

BOURBON PEPPER BACON	\$8.00
HASHBROWNS	\$9.00
TATER TOTS	\$9.00
AVOCADO	\$4.00
CHICKEN APPLE SAUSAGE	\$8.00
TOASTED BAGEL	\$6.00
cream cheese	
TOAST	\$6.00
butter	
JUICE BAR 1	
CARROT, GINGER, LEMON, & TURMERIC	\$8.00
COFFEE & TEA 5	
SWEETLEAF DRIP COFFEE	\$5.00
ICED COFFEE	AVAILABLE OPTIONS
	\$5.00
	add a flavor: hazelnut, mocha, vanilla, seasonal: \$0.50
CAPPUCCINO OR LATTE	\$6.00
LATTE	\$6.00
TEA	\$5.00
english breakfast / green tea / earl grey / decaf chamomile	
SIGNATURE COCKTAILS 8	
WHEN LIFE GIVES YOU LEMONS	\$17.00
le moné meyer lemon aperitif, lyre's italian spritz, lemon, prosecco *low abv FRESH - BUBBLY - CITRUS + HERB	
A MINOR VARIATION	\$18.00
alb vodka, ancho reyes ancho chili, amaro santoni rhubarb, cucumber, lemon, ginger beer FRESH - HERBAL - HINT OF SPICE	
TAKE FLIGHT	\$18.00
hendrick's gin, lavender, luxardo maraschino, lime FLORAL - CITRUS - TART	
WALLFLOWER	\$18.00
milagro silver tequila, chambord, hibiscus, fever tree grapefruit soda, lemon, agave FLORAL - CITRUS FRUIT - BUBBLES	
WHERE THERE'S SMOKE	\$18.00
illegal mezcal, combier apricot liqueur, lime, agave, tajin. SMOKY - FRUITY - SPICY RIM	

SPICE UP YOUR LIFE	\$18.00
ghost tequila, carrot, ginger, turmeric, lemon, agave. HEAT - CARROT - GINGER	
SUMMER WIND	\$17.00
bacardi rum, coconut, chinola passion fruit liqueur, orange, mint TROPICAL - FRUITY - FRAGRANT	
GO BANANAS!	\$19.00
angel's envy bourbon, combier banana liqueur, pineapple, vanilla, lemon BANANA - BOURBON - MORE BANANA...AND SOME OTHER FRUITS	
FREE SPIRIT 4	
ST. AGRESTIS PHONY NEGRONI	\$15.00
*less than .05% abv	
LAVENDER LEMONADE	\$10.00
CUCUMBER, MINT, & LEMON SODA	\$10.00
CARROT, GINGER, LEMON, & TURMERIC JUICE	\$12.00
DRAFT BEER 6	
MONTAUK SEASONAL	\$10.00
*nyc local	
GOOSE ISLAND HAZY BEER HUG IPA	\$10.00
MODELO ESPECIAL LAGER	\$10.00
STELLA ARTOIS LAGER	\$10.00
CONEY ISLAND MERMAID PILSNER	\$10.00
*nyc local	
GUINNESS IRISH STOUT, 20oz PROPER PINT	\$11.00
BOTTLED & CANNED BEER 6	
BLUE MOON	\$9.00
AMSTEL LIGHT	\$8.00
MICH ULTRA	\$8.00
CORONA	\$8.00
WOLFFER ROSÉ CIDER	\$14.00
*gluten-free	
HEINEKEN 0.0	\$8.00
*non-alcoholic, less than .05%	

SPARKLING & ROSÉ WINES BY THE GLASS 2

PROSECCO CAVALIERE D'ORO, italy	AVAILABLE OPTIONS
	5oz: \$13.00
	8oz: \$21.00
	Bottle: \$52.00

ROSÉ MARIS, france	AVAILABLE OPTIONS
*organic, sustainable, biodynamic	5oz: \$16.00
	8oz: \$26.00
	Bottle: \$64.00

WHITE WINES BY THE GLASS 3

PINOT GRIGIO villa puccini, italy	AVAILABLE OPTIONS
	5oz: \$15.00
	8oz: \$24.00
	Bottle: \$60.00

SAUV BLANC MOMO, new zealand	AVAILABLE OPTIONS
*organic / biodynamic	5oz: \$17.00
	8oz: \$27.00
	Bottle: \$68.00

CHARDONNAY BOEN, california	AVAILABLE OPTIONS
	5oz: \$18.00
	8oz: \$29.00
	Bottle: \$72.00

RED WINES BY THE GLASS 3

PINOT NOIR PARDUCCI SMALL LOT, california	AVAILABLE OPTIONS
*sustainable	5oz: \$16.00
	8oz: \$26.00
	Bottle: \$64.00

MONTEPULCIANO BAJO, italy	AVAILABLE OPTIONS
	5oz: \$15.00
	8oz: \$24.00
	Bottle: \$60.00

CAB SAUV JUGGERNAUT, california	AVAILABLE OPTIONS
	5oz: \$18.00
	8oz: \$29.00
	Bottle: \$72.00

SPARKLING WINES BY THE BOTTLE 4

ROSÉ PROSECCO RUGGERI, italy	\$60.00
CHAMPAGNE LANSON PERE & FILS, france	\$95.00

CHAMPAGNE MÖET, france	\$165.00
PÉT-NAT UNICO ZELO SEA FOAM FIANO, australia	\$68.00

*organic / sustainable / vegan

ROSÉ WINES BY THE BOTTLE 1

BELLE GLOS, california	\$60.00
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WHITE WINES BY THE BOTTLE 4

ALBARIÑO TERRAS GAUDA O’ROSAL, spain	\$68.00
ASSYRTIKO APOSTOLOS THYMIOPOULOS, greece	\$62.00
SAUV BLANC MASSICAN, california	\$68.00
CHARDONNAY NEYERS 304 (unoaked), california	\$75.00

RED WINES BY THE BOTTLE 8

PINOT NERO SARACCO, italy	\$65.00
PINOT NOIR BELLE GLOS CLARK & TELEPHONE, california	\$115.00
NEBBIOLO RENATO RATTI, italy	\$70.00
CÔTES DU RHÔNE DOMAINE ROUGE GARANCE, france	\$62.00
GRENACHE JOSEPH GRAU MONTSANT VOLADOR, spain	\$60.00
RED BLEND THREADCOUNT BY QUILT, california	\$65.00
CAB SAUV BRENDEL COOPERS REED BY HEITZ, napa	\$85.00
CAB SAUV JORDAN, alexander valley	\$125.00

BREAKFAST 3

"I DON'T KNOW"	\$12.00
pancakes, berries, maple syrup	
"I DON'T CARE"	\$12.00
scrambled eggs, tater tots, bacon	
BOWL OF FRESH FRUIT	\$6.00

LUNCH + DINNER 4

"I'M NOT HUNGRY"	\$10.00
chicken fingers	
"I DON'T WANT THAT"	\$10.00
grilled cheese	
"WHATEVER"	\$10.00
cheeseburger	
"FINE"	\$10.00
mac + cheese	

JUICES 2

ORANGE	\$4.00
CRANBERRY APPLE	\$4.00

BRUNCH SWEET 5

PASTRIES	\$9.00
basket of assorted pastries	
BANANA NUT CAKE	\$8.00
coconut cream, toasted coconut	
BLACK FOREST BROWNIE	\$8.00
tart cherry, whipped cream	
YOGURT	\$12.00
blueberry compote, toasted oats, chia seeds	
PANCAKE STACK	\$16.00
maple butter, banana, seasonal berries	

BRUNCH SAVORY 6

CHICKEN & WAFFLE	\$24.00
half a fried chicken, maple butter, scallions	
OMELETTE	\$14.00
gruyère, ham, mushrooms, spinach	
TURKISH EGGS	\$16.00
poached eggs, chili butter, mint yogurt, grilled flatbread	
AVOCADO TOAST	AVAILABLE OPTIONS
grilled sourdough, sunflower seeds, watercress, pickled chilis	\$14.00
	add an egg: \$3.00

BREAKFAST CROISSANT SAMMY	\$16.00
bacon, scrambled egg, american cheese, deviled aioli	
BREAKFAST BURRITO	\$16.00
scrambled egg, tater tots, tomatillo salsa, chorizo, white beans	
EAT YOUR GREENS 4	
CLASSIC CAESAR	\$14.00
romaine, garlic breadcrumbs, anchovy dressing	
BRASSICA	\$15.00
shaved kale and sprouts, crumbled goat cheese, toasted almonds, dried cherries, caraway dressing	
HARVEST	\$17.00
black bean falafel, carrot hummus, quinoa, cucumber, tomato, radish, avocado, toasted pumpkin seeds, yogurt tahini dressing	
HOUSE	\$13.00
mixed greens, cucumber, tomato, red onion, red wine vinaigrette	
BOWLS 4	
HARISSA MARINATED SALMON & GRAINS	\$26.00
"tabouleh salad" quinoa, cracked wheat, tomato, parsley, cilantro, lemon, yogurt-tahini dressing, lime	
TUNA POKE	\$24.00
sriracha, soy, sesame, jasmine rice, edamame beans, cucumber, radish, avocado, furikake	
GRILLED CHICKEN KEBAB	\$24.00
quinoa, black beans, charred corn, crispy tortilla, lime dressing	
THAI GREEN COCONUT CURRY	\$24.00
tofu, sweet potato, eggplant, zucchini, basil, lime, jasmine rice	