

The Odeon

145 W Broadway 10013-3373 · +12122337000 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

French Onion Soup Gratinée	\$18.00
Gruyère cheese, crouton	
Soup Of The Day	\$15.00
Buffalo Chicken Dumplings	\$18.00
6 pieces - blue cheese dipping sauce	
Salmon Tartare	\$22.00
avocado, radish, sesame seeds, citrus - soy vinaigrette, toast	
Half Dozen Island Creek Oysters* (Duxbury, Massachusetts)	\$24.00
mignonette	
Jumbo Shrimp Cocktail	\$24.00
cocktail sauce, mustard rémoulade	
Steak Tartare*	\$23.00
raw, all natural Black Angus beef*, croutons	
Crispy Calamari	\$20.00
chipotle, tartar sauce	

SALADS 5

Mixed Greens Salad	\$15.00
roasted shallot - sherry vinaigrette	
Baby Kale Caesar Salad	\$19.00
creamy garlic dressing, shaved Parmesan croutons	
Country Frisée Salad	\$21.00
Fourme d'Ambert cheese, lardons, croutons, bacon vinaigrette, poached egg*	
Bibb & Roasted Beets Salad	\$20.00
pickled red onions, crispy shallots, truffle - garlic vinaigrette	
Vegetarian Niçoise Salad	\$23.00
mixed greens, marinated vegetables, hard boiled eggs, Niçoise olives, roasted shallot - sherry vinaigrette	

SALAD ADD ONS 6

Half Avocado	\$6.00
<hr/>	
Grilled Chicken Paillard	\$12.00
6 ounces	
<hr/>	
All Natural Chicken Breast	\$15.00
6 ounces	
<hr/>	
Salmon*	\$20.00
6 ounces	
<hr/>	
Strip Steak*	\$22.00
4 ounces	
<hr/>	
Grilled Shrimp	\$22.00
5 ounces	

SANDWICHES 6

Grilled Cheese	AVAILABLE OPTIONS
rye sourdough, aged cheddar or Gruyère cheese	\$23.00
	add tomato: \$2.00
	add bacon: \$2.00
<hr/>	
Lobster Roll	\$41.00
potato bun, celery, lemon aioli, pickled peppers	
<hr/>	
Croque Monsieur	AVAILABLE OPTIONS
pullman white bread, Berkshire ham, prosciutto di Parma, Gruyère cheese, Mornay sauce	\$26.00
	add sunny side up egg*:
	\$2.00
<hr/>	
Beyond® Odeon Burger	AVAILABLE OPTIONS
vegan plant-based patty, brioche bun, lettuce, tomato, caramelized onions, sliced dill pickle and chipotle mayonnaise	\$26.00
	add cheese: \$2.00
	add avocado: \$3.00
<hr/>	
Yellowfin Tuna* Burger	\$30.00
brioche bun, lettuce, tomato, onion, wasabi mayonnaise	
<hr/>	
Odeon Burger*	AVAILABLE OPTIONS
brioche bun, lettuce, tomato, onion, Odeon chipotle mayonnaise	\$26.00
	add cheese: \$2.00
	add bacon: \$2.00
	add avocado: \$3.00

ENTRÉES 10

Roast All Natural Half Chicken Au Jus	\$30.00
savory chestnut and kale bread pudding, confit king trumpet mushrooms, truffle jus	

Moules Frites **\$30.00**

confit tomato, leeks, saffron cream

Spaghetti Bolognese **\$33.00**

red wine duck ragù, chillies, parsley, aged pecorino, Parmesan

Three Egg Omelette* **\$23.00**

choice of french fries or mixed greens. choose four: fines herbes, tomato, spinach, onion, mushrooms, ham, bacon, Gruyère, cheddar, Roquefort

Steak Tartare* **\$36.00**

raw, all natural Black Angus beef*, croutons, choice of french fries or mixed greens

Macaroni & Cheese **AVAILABLE OPTIONS**

cheddar, Gruyère, aged Gouda, brioche breadcrumbs, chives

\$21.00

available plain, with butter or olive oil: \$15.00

Purple Sticky Rice Bowl *a \$1 donation will be made to Edible Schoolyard NY **AVAILABLE OPTIONS**

avocado, kale, shiitake mushrooms, broccoli rabe, Sriracha broth

\$26.00

add poached egg*: \$2.00

Pan Roasted Atlantic Cod **\$39.00**

spaetzle, celery root purée, preserved lemon, lobster bouillabaisse sauce

Pan Seared Faroe Islands Salmon* **\$32.00**

coconut basmati rice, cilantro, roasted napa cabbage, persillade, miso beurre blanc

Aged Prime NY Strip Steak* **AVAILABLE OPTIONS**

french fries or mixed greens

\$46.00

add au poivre, garlic butter, Béarnaise, or Roquefort:

\$3.00

SIDES 7

Spinach **\$12.00**

garlic (sautéed or steamed)

Broccolini **\$12.00**

sautéed or steamed

Grilled Asparagus **\$12.00**

Whipped Potatoes **\$12.00**

chives

French Fries **\$12.00**

Odeon chipotle mayonnaise

Parmesan Fries **\$15.00**

Odeon chipotle mayonnaise

Forest Mushrooms**\$12.00**

scallions

DESSERTS 12**Odeon Chocolate Pudding****\$15.00**

whipped cream

Cinnamon - Sugar Doughnuts**\$15.00**

raspberry jam, maple dipping sauces

Profiteroles**\$15.00**

vanilla ice cream, toasted almonds, chocolate sauce

Sticky Toffee Pudding**\$15.00**

butterscotch, whipped cream

Crème Brûlée**\$15.00**

traditional vanilla bean custard

Molten Chocolate Cake**\$15.00**

vanilla ice cream

Odeon Ice Cream Sandwich**\$12.00**

chocolate cake cookies with vanilla or mint-chocolate chip ice cream

1,2,3 Scoops of Odeon Ice Cream**AVAILABLE OPTIONS**

vanilla, chocolate, mint chocolate chip, raspberry sorbet, passion fruit sorbet

\$6.00

\$10.00

\$14.00

Odeon Ice Cream & Sorbet Pints To Go**\$15.00**

vanilla, chocolate, mint chocolate chip, strawberry, peanut butter, espresso, banana graham cracker, sea salt

caramel, raspberry sorbet, passion fruit sorbet

Harry's Super Sundae**AVAILABLE OPTIONS**

3 scoops of ice cream or sorbet, hot fudge or butterscotch sauce, pralined almonds, whipped cream

\$16.00

add banana: \$3.00

Chocolate Chip Cookies**AVAILABLE OPTIONS**

2 pieces, Maldon sea salt

\$6.00

add scoop of ice cream:

\$6.00

Odeon Granola**\$15.00**

12 ounce bag - whole rolled oats, olive oil, honey, maple syrup, vanilla, pepitas, almonds, sea salt

DESSERT ADD ONS 4**Hot Fudge Sauce****\$3.00****Butterscotch Sauce****\$3.00**

Whipped Cream \$2.00

Pralined Almonds \$3.00

COCKTAILS 14

The Odeon Cosmopolitan \$19.00

Absolut Citron vodka, Cointreau, lime, cranberry

Dama Morada \$19.00

Hiatus reposado tequila, lavender, Cointreau, lemon

Rosé Royale \$19.00

Gruet Rosé sparkling wine, Pamplemousse liqueur

The East Broadway \$19.00

Pinhook bourbon, Campari, Montenegro amaro, calamansi

French 75 \$19.00

Plymouth gin, sparkling wine, lemon

Spicy Mezcal Last Word \$19.00

San Cosme mezcal, Chartreuse, Maraschino, lime, chili

Ginger Martini \$19.00

Ketel One Citroen vodka, ginger, Cointreau, lemon

Cucumber Martini \$19.00

Hendrick's gin, St. Germain, cucumber

Aperol Spritz \$19.00

Aperol, Prosecco

Pimm's No. 1 Cup \$19.00

Pimm's No. 1, lemon, ginger beer, orange, mint

Espresso Martini \$19.00

Stolichnaya Vanil vodka, Mr. Black, espresso, crème de cacao

House Mulled Wine \$19.00

red wine, citrus, warming spices

Big Apple Warm Cider Cocktail \$19.00

Isolation Proof Winter gin, spiced syrup

Classic Hot Toddy \$19.00

Pinhook Bourbon, honey, lemon, cloves, cinnamon

MOCKTAILS 4

Virgin Mary \$15.00

Odeon classic bloody mary mix, celery, lemon

Phony Negroni	\$15.00
St. Agrestis virgin negroni, orange twist	
Ginger Kick	\$15.00
fresh ginger, lime, mint, ginger beer	
Roya's Dress	\$15.00
orange, calamansi, cherry, Demerara	

APERITIFS 9

Aperol	\$15.00
Campari	\$15.00
Lillet	\$15.00
Pimm's No. 1	\$15.00
Antica Formula	\$15.00
Cynar	\$15.00
Chartreuse	\$15.00
Pernod	\$15.00
Absinthe	\$15.00

SINGLE MALT SCOTCH WHISKY 10

Laphroaig	\$23.00
Isle of Islay - 10 yr	
The Balvenie	\$23.00
Doublewood - 12 yr	
Macallan	\$29.00
Highland - 12 yr	
Dalwhinnie	\$28.00
Highland - 15 yr	
Glenlivet	\$27.00
Highland - 12 yr	
Talisker	\$26.00
Isle of Skye - 10 yr	
Oban	\$32.00
West Highland - 14 yr	

Lagavulin **\$30.00**
Isle of Islay - 16 yr

Akashi **\$31.00**
Japan

Glenmorangie **\$39.00**
Highland - 18 yr

AMERICAN WHISKEY 9

Pinhook **\$13.00**
Straight Rye Whiskey

Pinhook **\$13.00**
Kentucky Straight Bourbon

Bulleit **\$16.00**
Kentucky Straight Bourbon

Bulleit **\$16.00**
Kentucky Straight Rye Whiskey

Woodford Reserve **\$17.00**
Kentucky Straight Bourbon

Rowan's Creek **\$15.00**
Kentucky Straight Bourbon

Knob Creek **\$17.00**
Kentucky Straight Bourbon 9 yr

Whistlepig **\$20.00**
Straight Rye Whiskey

Whistlepig **\$35.00**
Straight Rye Whiskey 12 yr

WHITE 5

Pinot Grigio **\$16.00**
Friuli Isonzo 2022 Italy

Sauvignon Blanc **\$17.00**
Bordeaux 2022 France (organic)

Sancerre **\$19.00**
Loire 2021 France

Grüner Veltliner **\$18.00**
Wachau 2021 Austria

Chablis**\$19.00**

Bourgogne 2022 France

RED 5**Pinot Noir****\$20.00**

Willamette 2021 France

Côtes du Rhône**\$18.00**

Rhône 2019 France

Malbec**\$18.00**

Cahors 2018 France

Bordeaux**\$18.00**

Bordeaux 2018 France

Cabernet Sauvignon**\$18.00**

Columbia Valley 2020 Washington

CHAMPAGNE & SPARKLING 4**De Perrière****\$16.00**

Blanc de Blancs Brut NV France

Gruet Rosé**\$16.00**

Brut NV United States (organic)

Prosecco**\$17.00**

NV Italy

Chapuy**\$20.00**

Brut NV France (organic)

ROSE 3**Côtes de Provence****\$17.00**

Provence 2022 France

Sancerre**\$19.00**

Loire 2020 France

Bandol**\$80.00**

Provence 2022 France

BOTTLED BEER 8**Budweiser****\$11.00**

Lager, USA - 12 oz

Amstel Light	\$11.00
Lager, Holland - 12 oz	
Stella Artois	\$12.00
Lager, Belgium - 12 oz	
Tröegs	\$12.00
Imperial Pale Ale, Pennsylvania -12 oz	
Estrella Galicia	\$11.00
Non Alcoholic, Lager, Spain - 12 oz	
Aval	\$14.00
Cider, France - 11.2 oz	
Allagash	\$14.00
White Wheat, Maine - 12 oz	
Chimay Ale	\$15.00
Rouge, Belgium - 11.2 oz	
DRAUGHT BEER 4	
Kronenbourg 1664	\$13.00
Lager, France	
EBBS Fest No. 1	\$13.00
Lager, New York	
Finback	\$13.00
India Pale Ale, New York	
Guinness	\$13.00
Stout, Ireland	
CHARDONNAY 7	
Chablis	\$76.00
"Sainte Claire," Jean-Marc Brocard, Bourgogne 2022 France	
Chardonnay	\$86.00
Matthiasson, Napa Valley 2021 California	
Ladoix	\$94.00
Camille Giroud, Bourgogne 2016 France	
Chablis Premiere Cru	\$120.00
Côte de Léchet, Domaine du Vieux Château, Bourgogne 2010 France	
Chardonnay	\$125.00
Favia Carbone, Napa 2019 California	

Auxey-Duresses Premier Cru **\$140.00**

"Les Grands-Champs", Domaine Dubuet-Monthelie, Bourgogne 2019 France

Meursault **\$150.00**

"Vielles Vignes", Florent Garaudet, Bourgogne 2021 France

SAUVIGNON BLANC 5

Sauvignon Blanc **\$68.00**

Château Acker-Perreau, Bordeaux 2020 France

Sancerre **\$84.00**

"Domaine de Carrou", Dominique Roger, Loire 2022 France

Pouilly Fumé **\$74.00**

"Les Cris" Domaine Alain Cailbourdin, Loire 2021 France (organic)

Fumé Blanc **\$78.00**

Grgich Hills Estate, Napa Valley 2018 California (organic)

Sauvignon Blanc **\$88.00**

ZD Wines, Napa Valley 2021 California

OTHER VARIETALS 4

Pinot Grigio **\$64.00**

Villa Dugo, Friuli Isonza 2022 Italy

Riesling **\$68.00**

Empire Estate, Finger Lakes 2018 New York

Grüner Veltliner **\$72.00**

Zum Martin Sepp, Niederösterreich 2022 Austria

Gewurztraminer **\$72.00**

Domaine Zinck, Alsace 2016 France

ROSÉ 3

Côtes de Provence **\$68.00**

Château de Porcieux, Provence 2022 France

Sancerre **\$76.00**

Régis Jouan, Loire 2022 France

Côtes de Provence **\$99.00**

Château d'Esclans, Provence 2019 France

ORANGE 1

Loire **\$79.00**

"Contact SGS", Vivanterre, Loire 2021 France (natural, organic)

PINOT NOIR & GAMAY 6

Brouilly **\$74.00**

Château des Tours, Beaujolais 2020 France (chilled)

Pinot Noir **\$84.00**

Luli, Santa Lucia Highlands 2021 California

Pinot Noir **\$89.00**

Peter Paul, Sonoma Coast 2021 California

Pinot Noir Chorey-Lès-Beaune **\$94.00**

Domaine Arnoux Père et Fils, Bourgogne 2020 France

Pinot Noir **\$110.00**

Samsara, Santa Rita Hills 2018 California

Chassagne - Montrachet **\$120.00**

Henri Prudhon, Bourgogne 2017 France

SYRAH & OTHER RHONE VARIETALS 5

Vacqueyras **\$66.00**

Domaine de L'Oiselet, Rhône 2021 France (organic)

Côtes du Rhône **\$72.00**

"100%", Xavier, Rhône 2019 France

Gigondas **\$87.00**

Domaine Les Goubert, Rhône 2019 France

Saint-Joseph **\$93.00**

"Melody", Marc+Marlène, Rhône 2019 France

Châteauneuf-du-Pape **\$120.00**

Domaine de la Charbonnière, Rhône 2019 France

MERLOT 6

Médoc **\$66.00**

Château Haut Couloumey, Bordeaux 2018 France

Lussac Saint-Émilion **\$72.00**

Château Bel-Air, Bordeaux 2018 France

Merlot **\$78.00**

"NV12", Cain Vineyard and Winery, Napa Valley California

Lalande de Pomerol	\$88.00
Château des Moines, Bordeaux 2018 France	
Saint-Emilion Grand Cru	\$106.00
Château Carteau, Bordeaux 2018 France	
Margaux	\$115.00
Les Hauts du Tetre, Bordeaux 2015 France	

SANGIOVESE & OTHER ITALIAN VARIETALS 5

Barbera d'Alba "Tom"	\$64.00
Eugenio Bocchino, Piedmont 2020 Italy (biodynamic)	
Chianti Classico	\$79.00
Castello di Volpaia, Tuscany 2020 Italy (organic)	
Nebbiolo	\$84.00
"Roccabella", Eugenio Bocchino, Piedmont 2018 Italy	
Brunello Di Montalcino	\$130.00
"Le Raunate", Mocali, Tuscany 2018 Italy	
Barolo	\$140.00
"San Giovanni", Gianfranco Alessandria, Piedmont 2018 Italy	

CABERNET SAUVIGNON 4

Cabernet Sauvignon	\$72.00
Tom Legend, Pasa Robles 2020 California (organic)	
Cabernet Sauvignon	\$88.00
JB Neufeld, Yakima Valley 2020 Washington	
Pauillac	\$99.00
"Récolte" Château Tour SieuJean, Bordeaux 2016 France	
Pessac-Léognan Grand Cru	\$180.00
Château Malartic-Lagravière, Bordeaux 2012 France	