

# The Flatiron Room

37 W 26th St 10010-1006 · +12127253860 · Updated: Jan 14, 2026

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## FOR THE TABLE 4

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<b>House-Made Focaccia</b>	<b>\$8.00</b>
kampot honey & smoked salt butter, soft roasted brown butter	
<b>Cheese Board</b>	<b>\$30.00</b>
four local & imported cheeses with accoutrements & house-made focaccia	
<b>Charcuterie</b>	<b>\$30.00</b>
four artisanal meats with accoutrements & house-made focaccia	
<b>Combo Board</b>	<b>\$53.00</b>
chef's selection of four cheeses & four meats with accoutrements & house-made focaccia	

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## RAW BAR 2

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<b>Jumbo Shrimp Cocktail</b>	<b>\$32.00</b>
house-made cocktail sauce	
<b>Oysters East / West Coast*</b>	<b>AVAILABLE OPTIONS</b>
ask your server for daily selections	\$24.00
	\$48.00

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## SMALL PLATES 10

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<b>Peated Shishito Peppers</b>	<b>\$15.00</b>
sweet kecap manis, bruichladdich scotch sauce	
<b>Seasonal Salad</b>	<b>\$17.00</b>
chef's selection of seasonal vegetables, balsamic vinaigrette	
<b>Beet Salad</b>	<b>\$18.00</b>
candied beets, herb honey goat cheese, orange segments, pistachios	
<b>Whipped French Feta</b>	<b>\$16.00</b>
roasted maple rainbow carrots, orange salt	
<b>House-Cut French Fries</b>	<b>\$12.00</b>
truffle aioli, sriracha aioli, & old fashioned ketchup	
<b>Flatiron Mac &amp; Cheese</b>	<b>\$18.00</b>
goat cheese, brie, kunik, and parmesan sauce, bread crumbs	

<b>Seared Octopus</b>	<b>\$24.00</b>
garlic lemon aioli, frisée salad	
<b>Scotch Egg</b>	<b>\$19.00</b>
jammy egg, ground pork, bread crumbs, pickled mustard seeds	
<b>Roasted Bone Marrow</b>	<b>\$17.00</b>
herbed bread crumbs, house-made focaccia	
<b>Bourbon BBQ Meatballs</b>	<b>\$21.00</b>
beef, bourbon BBQ sauce	

## LARGE PLATES 9

<b>Hidden Fjord Salmon*</b>	<b>\$42.00</b>
cauliflower purée, asparagus, caper & sultana vinaigrette	
<b>Seared Sea Scallops</b>	<b>\$44.00</b>
sweet potato purée, pomegranate, shallot, smoked trout roe	
<b>Burgundy Braised Beef Short Ribs</b>	<b>\$42.00</b>
parsnip purée, roasted brussels sprouts, rainbow carrots, Burgundy wine demi-glaze	
<b>Crab Cakes</b>	<b>\$42.00</b>
house-made remoulade, petite watercress	
<b>NY Strip Steak*</b>	<b>\$67.00</b>
14 oz angus strip, bourbon bbq sauce, roasted fingerling potatoes	
<b>Citrus Chicken</b>	<b>\$38.00</b>
fire roasted peppers, garlic, lime, fresh herbs, roasted root vegetables	
<b>House-Made Ravioli</b>	<b>\$35.00</b>
butternut squash, pickled fennel, cucumber	
<b>Mushroom Gnocchi</b>	<b>\$32.00</b>
roasted wild mushrooms, toasted pine nuts, vegan sage butter	
<b>Flatiron Burger*</b>	<b>AVAILABLE OPTIONS</b>
garlic confit, roasted red pepper aioli, lettuce, tomato, grilled onion	\$29.00
	add cheese: \$2.00
	add truffle fries: \$9.00

## ADDITIONS 5

<b>Fingerling Potatoes</b>	
pan-fried, lemon garlic aioli, maldon salt, parsley	
<b>Garlic Mashed Potatoes</b>	<b>\$14.00</b>
russet potatoes, EVOO	

<b>Jumbo Asparagus</b>	<b>\$13.00</b>
orange sea salt, fresh chopped chives	
<b>Honey Glazed Carrots</b>	<b>\$14.00</b>
toasted pistachios, orange juice, butter and chili flakes	
<b>Green Bean Almondine</b>	<b>\$14.00</b>
shallots, garlic, lime juice, butter & almonds	

## DESSERTS 5

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<b>The Flatiron Room Sphere</b>	<b>\$24.00</b>
chocolate ganache, vanilla ice cream cake, strawberry sauce, whipped cream, hazelnut sauce	
<b>28 Layer Chocolate Cake</b>	<b>AVAILABLE OPTIONS</b>
chocolate sponge cake, chocolate truffle mousse, dark chocolate fudge	\$24.00
	20 year armagnac chocolate sauce:
	\$14.00
<b>Hazelnut Grove</b>	<b>\$16.00</b>
hazelnut sponge cake, hazelnut chocolate mousse, toasted pistachios	
<b>Scoop of Seasonal Gelato</b>	<b>\$7.00</b>
caramel with chocolate, barrel-aged coffee, or Madagascar vanilla	
<b>Bourbon Barrel-Aged Coffee</b>	<b>\$12.00</b>
We're proud to offer The Morning Dram®, our very own brand of bourbon barrel aged coffee. All the flavor, without any alcohol or artificial additives. Also available for purchase at our venue.	