



Portable Provisions Menu 2026

Boards, Breads & Spreads

Artisan Cheese & Charcuterie Boards

*salumi, farmstead cheeses, grapes, dried fruit, house pickles, crisps, fig preserve
(GF-friendly, vegetarian available)*

Mediterranean Mezze & Dips

lemon hummus, cucumber-mint tzatziki, herbed olives, lentil salad, seasonal vegetables **vg**

Calvados Chicken Liver Mousse

sour cherry preserves, candied hazelnuts, pickled vegetable tapenade, baguette & GF crisps

Roasted Tomato, Artichoke & Stracciatella Focaccia

garden herbs, olive oil, crispy capers **v**

Kale Pesto & Acorn Squash Focaccia

arugula, dried cherries, parmesan, pine nuts, caramelized acorn squash **v**

Vegetable-Forward & Plant-Based Shares

Beet & Cannellini Cups

whipped cannellini-beet purée, crispy beet chip, pink peppercorn, cucumber cup **vg**

Roasted Oyster Mushroom Pinwheels

garlic cream, puff pastry, chimichurri, slow-roasted mushroom purée **v**

Confit Turnip & Champagne Mango Tartare

fennel pollen, lemon zest, citrus vinaigrette, white endive **vg, gf**

Sticky Roasted Mushroom Endive Cups

plum hoisin glaze, watermelon radish, sesame, tarragon **vg, gf**

Asian Pear & Kimchi Crispy Rice

sesame oil, garlic, nori chips **vg, gf**



Honeynut Squash Crostini

pomegranate, toasted almond, herbed crostini, goat cheese mousse v

Maitake & Roasted Radish Skewers

sweet soy-hoisin glaze, scallion, crushed peanuts VG, GF

Vegan Butternut Squash Lasagna Bites

cashew ricotta, pepita pesto, olive crumble VG, GF

Ratatouille on Crispy Polenta

garden vegetable ragù, fresh basil, thyme v, GF

Turmeric-Chipotle Roasted Cauliflower Bites

salsa verde, lavash crisp, pickled vegetables VG

Warm Chevre-Filled Honey Roasted Plums

crispy sage, thyme, lemon zest v, GF

Seafood & Chilled Bites

Shiso-Yuzu Tuna Lettuce Wraps

asian pear, puffed black rice, scallion, ginger P, GF, DF

Yuzu Shrimp & Mango Lettuce Wraps

crispy black rice, sesame, gem lettuce P, GF

Scallop Crudo

yuzu-coconut emulsion, white pepper, pickled white radish P, GF, DF

Cured Salmon & Crepe Roulade

herbed cream, crispy caper, dill, trout roe P, GF

Lemon Cured Arctic Char

caper citrus gremolata, horseradish cream, everything bagel crostini P

Garlic Shrimp Salad Crostinis

light crème fraîche & chive dressing, crispy shallots P

Ecuadorian Ceviche with Avocado

cilantro, crispy plantain, lime, red onion, jalapeño P, GF, DF



Meat & Savory Bites

Charred Beef Tostada Bites

blue corn crisp, smoky crema, Asian pear-cilantro pico **GF, DF**

Braised Beef Cheek Rounds

crispy polenta cake, lavender salt, plum-beef jus **GF**

Layered Lamb Kofta Skewers

tzatziki, garlic, wheat lavash, mint

Beef Tenderloin Crostini

sage goat cheese cream, pear chutney, smoked salt

Melon & Smoked Speck Rounds

parmesan frico, basil, saba drizzle

Chipotle Garlic Chicken Empanadas

smoked paprika, caramelized onions, chimichurri

Beef Bibimbap Lettuce Wraps

gochujang, garlic chips, pickled chili, sesame rice **GF**

Deviled Eggs & Comfort Classics

Truffled Deviled Eggs

mascarpone, herbs, crispy chicken skin, white truffle oil

Spicy Korean-Style Deviled Eggs

Gochujang aioli, puffed rice, sesame, chives **V, GF**

Southern Style Deviled Eggs

cornmeal-fried okra, Cajun remoulade, capers **V**

Potato Latkes with Caramelized Apple Compote

crème fraîche, cardamom, tahini, sesame brittle **V, GF**

Red Kuri Squash & Chevre Fritters

romesco aioli, parsley **V**



Warm Gruyère Gougères

seasonal chutney, thyme, parmesan v

Soups & Shooters

Spicy Green Gazpacho Shooters

lemongrass, tomatillo, jalapeño, goat cheese foam

Butternut Squash Bisque

coconut cream, Chinese five spice, frizzled leek VG, GF

Roasted Carrot & Chestnut Bisque Shooters

chestnut-carrot purée, crema, toasted pignoli v, GF

Salads

Petite Roasted Corn & Squash Salad

feta, cucumber, lemon vinaigrette, pistachio

Quinoa, Citrus & Fennel Salad

avocado cream, pickled red onion, arugula, yuzu-sesame vinaigrette VG, GF

Mini Poached Salmon Salad

brown butter potato salad, crispy caper, dill P

Petite Israeli Chopped Salad

za'atar chickpeas, tomato, Persian cucumber, pepitas VG, GF

Chili Crisp Crab Salad

mango, black sesame, puffed rice, rice vermicelli P, GF



Tartlets & Savory Pastries

Maitake & Chestnut Tartlet

caramelized onion, thyme **VG, GF**

Wild Mushroom Duxelle Tartlets

garlic cream cheese, chives, phyllo **V**

Roasted Apple, Goat Cheese & Thyme Tarts

thyme honey, lemon zest **V**

Creamy Spinach & Leek Mini Quiche

gruyère, tarragon **V**

Sliders & Sandwiches

Smoked Beef Brisket Sliders

smoky garlic aioli, cabbage–turnip slaw

Fall Harvest Roast Chicken Sliders

apple-cranberry chutney, aged cheddar, arugula

Herbed Farm Chicken Sliders

tarragon mustard cream, frisée, tomato

Mini Salmon Burgers

caper-dill rémoulade, pickled fennel **P**

Petite Sliders (select one)

-Roasted Zucchini & Pepper w/Balsamic Onion Jam & Mozzarella **V**

-Green Goddess Chicken Salad w/cucumber, radish & sunflower seeds **DF**

-Spicy Red Cabbage-Apple Slaw & Miso Roasted Pumpkin **VG**



Tea Sandwich Duo

served on multigrain, brioche, or ciabatta (select two)

farmhouse chutney & cheddar V

thyme, brie & fig jam V

classic caprese V

sesame scallion chicken salad

cucumber & chive butter

fennel & egg salad

hummus, beet & pickled red onion VG

tuna salad with dill, caper & preserved lemon

smoked turkey & gruyère

V = VEGETARIAN

VG = VEGAN

P = PISCATARIAN

DF = DAIRY FREE

GF = GLUTEN FREE

[Gallery](#) of recent events at the PP Townhouse Venue & throughout NYC



House Specialty Cocktail List

(for inspiration- special requests or classics welcome!)

Clementine-Cucumber Collins

cucumber infused vodka, fresh mint, italian lemon soda, clementine

Spiced Pear Margarita

pear puree, fall spice infused agave, fresh lemon, tequila blanco, triple sec

Rose Sangria

asian pear, rosemary muddled berries, sparkling rose, grand marnier

Boozy Cucumber Strawberry Lemonade

fresh mint lemonade, soda, house strawberry infused vodka, cucumber

Spicy Passionfruit Martini

fresh raspberry, lemon, passionfruit juice, jalapeno infused vodka

Charred Pineapple Mule

ginger beer, charred pineapple puree, mezcal, tequila, lime

Jalapeno Passion Fruit Martini

jalapeno-passionfruit puree, lemon, vodka, vermouth

Yuzu White Sangria

lychee juice, macerated stone fruit, yuzu, white wine, soda

Yorkville 75

cava, gin, thyme syrup, fresh lemon, rosewater, fresh berry garnish

Classic Aperol Spritz

aperol, cava, soda, orange twist

The Red Queen

red wine, cassis, blackberries, pomegranate, cranberry, citrus, gin & Soda

White Winter Paloma

tequila blanco, grapefruit juice, lime juice, grapefruit seltzer, rosemary thyme syrup

Bourbon Cider Punch

local cider, ginger Beer, triple sec, fresh mandarin, bourbon

**Gin Gin Gin Mule**

ginger beer, gin, ginger liqueur, lime + mint

Spicy “Green Juice” Margarita

smoked salt rim, lime, jalapeno, tequila blanco, cilantro, mint, cucumber

“The Bee’s Knees”

honey-lemon syrup, gin, cava

Grapefruit Lavender Spritz

lavender-rosemary syrup, fresh grapefruit, vodka, grapefruit soda

Cucumber Vodka Tonic

cucumber infused vodka, fresh orange sour mix, tonic

Woodland Gin & Tonic

elderflower-lemon tonic, grapefruit, tarragon infused gin
thyme sprig, smoked salt

Beach, Please

pineapple infused tequila, lime, house sour, cranberry, agave

“Cappuccino” Martini Shooters

cold brew, baileys, vodka, heavy cream, nutmeg, maple syrup, lemon zest

Espresso Mar-teeny Shooters

cold brew, vanilla infused vodka, orange zest, amaretto, chocolate bitters

Whiskey Penicillin

rosemary simple syrup, fresh lemonade, whiskey, lemon wheel, smoked salt



Updated “Brunch All-Day” Classics

<i>Tangerine Mimosa</i>	<i>Boozy Cucumber Lemonade</i>	<i>Orange Flower Pomegranate Cooler</i>
<i>Jalapeno Bloody Mary</i>	<i>Aperol Spritz Grapefruit Paloma</i>	<i>Yuzu G + T Elderflower Gin Fizz</i>
<i>Sparkling Margarita</i>	<i>Hibiscus Margarita</i>	<i>Mint Julep Bellini</i>
<i>Watermelon-Lime</i>	<i>Passionfruit-Ginger Punch</i>	<i>Green Juice Margarita</i>
<i>Tequila Soda</i>		<i>Limoncello Spritz</i>
<i>Rose Berry Sangria</i>		

Mocktails/Zero Proof

<i>Yuzu-Pomegranate Spritz</i>	<i>Mint No-Jito</i>	<i>Rose-Berry Punch</i>
<i>Cucumber Limonata</i>	<i>Fall Spiced Pear Spritz</i>	<i>Spicy Green Juice Chili-Limeade</i>
<i>Smoked Pineapple Mule</i>	<i>Ginger Berry Cooler</i>	<i>Hibiscus Citrus Iced Tea</i>
<i>Faux Sangria</i>	<i>Mandarin Cider “Mule”</i>	<i>Organic Matcha-Mint Lemonade</i>
<i>Tropical Jalapeno</i>	<i>Melón Agua Fresca</i>	