For Chef Marty, myself and our team, today and over many years, it’s all about transformation in order to bring you the very best of us at that moment in time.
We have transformed from that simple yet delicious and Creative Gourmet Carry-out and Catering Operation in 1986 through our first rendition in 1992 of this our Grand Central location to today.
Chef’s imagination and his amazing crew never ceases and our love of Food, Wine, and Service in the front of the house, along with our desire to serve you, matches it.
We are grateful for your patronage as you are part of the live transformational process into the next version of Mise en Place.

We are Grateful for Your Adventurous Palate and Spirit!
Maryann, Chef Marty, and The Mise en Place Team
APPETIZERS

MISE MEZZE - PIQUILLO PEPPER HUMUS, HARISSA GRILLED EGGPLANT, HERB ROASTED CITRUS CUBAN SALAD, ZVATAR GRILLED FLATBREAD - 12.33
SMOKED SALMON CARPACCIO - ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, GRANA PADANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33
BEEF TENDERLOIN CARPACCIO - ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, GRANA PADANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33
LA PIZZA OF THE MOMENT - 14.33
FRIED CALAMARI - BUFFALO GLAZE, CELERY ROOT SLAW, MAYTAG BLUE AIOLI - 12.33
FRIED GREEN TOMATOES - ROASTED POBANO CHILE BUTTERMILK VINAIGRETTE, PIQUILLO PEPPER OIL, PICKLED FRISNO RELISH - 9.33
FRIED BRUSSEL SPROUTS - CRISPY SERRANO HAM, PARMESAN, APPLES, MARCONA ALMONDS, ALEPPO SALT, BROWN BUTTER SHERRY VINAIGRETTE - 9.33

ENTRÉES

CHICKEN MILANESE - PAN FRIED, LEMON WHITE WINE PAN SAUCE, FENNEL, OLIVE TOMATO ARUGULA SALAD, GRANA PADANO - 16.33
PAN SEARED SALMON - CURRY GREEN APPLE VINAIGRETTE, STEAMED JASMINE RICE, GRILLED ASPARAGUS, ROASTED TOMATOES - 17.33
PETITE FILET - PEPPERCRUSTED HERB CONFIT MARBLE POTATOES, GRILLED ZUCCHINI, CARROTS, HERB BLACK TRUFFLE BUTTER - 22.33
WILD MUSHROOM TAGLIETTE - GOAT CHEESE FONDUE, SPINACH, PEAS, HERBED PASTA CRUMBS - 15.33
RISOTTO - CALAMARI, SCALLOPS, ROCK SHRIMP, FENNEL, OLIVES, GIOPPINO BROTH - 16.33
WILL’S BRUNCH - EGG-AND-THE-LIKE REPertoire - 13.33
PAN SEARED SCALLOPS - HARissa CRUSTED, PRESERVED LEMON WHITE WINE ALEPPO BROTH, CHEMOURA ROASTED BABY CARROTS, ISRAELI COUSCOUS, PISTACHIO DUKKAH - 17.33
GREEN CURRY VEGETABLE STIR FRY - SEARED TOFU, RICE NOODLES, LIME COCONUT SAUCE, CASHEWS, THAI HERBS - 13.33
MIXED QUINOA - ROASTED BUTTERNUT SQUASH, CORN, BLACK BEANS, KALE, POBANO, APPLE RADISH SALAD, SMOKED CHIMICHURRI VINAIGRETTE - 12.33
FISH OF THE DAY - SEARED FRESH Catch WITH JASMINE RICE, WILTED GREENS, PICKLED RED ONIONS, CITRUS BASIL VINAIGRETTE - 17.33

ADD-ONS

GRILLED SHRIMP - 8.33
SEARED SALMON - 8.33
PETITÉ FILET - 15.33
GRILLED CHICKEN - 6.33
SEARED SCALLOPS - 12.33
THICK-CUT BACON - 4.33
SEARED TOFU - 4.33
DUCK CONFIT - 5.33
AVOCADO - 3.33

SIDES

FRENCH FRIES - 4.33
JASMINE RICE - 3.33
SAUTEED GREENS - 3.33
MIXED GREEN SALAD - 3.33
QUINOA BLEND - 3.33

DESSERTS

CHOCOLATE PECAN TOFFEE MUSSSE - 9.33
CRÈME ANGLAISE, TOFFEE SAUCE - 9.33
LEMON GOAT CHEESECAKE - 9.33
GRANOLA, CHANTILLY, STRAWBERRY RHUBARB CONFITURE - 9.33
NUZELLA BANANA BREAD PUDDING - 9.33
COCONUT MARCONA ALMOND ICE CREAM, TOFFEE SAUCE - 9.33
FLAVORLESS CHOCOLATE MATCHA CAKE - 9.33
PASSIONFRUIT FRUIT SAUCE - 9.33
HOT CHOCOLATE, CHANTILLY, CANDIED GINGER - 9.33
TAHITIAN VANILLA BEAN CRÈME BRULÉE - 9.33
STAR ANISE PEAR STRAWBERRY SOUP, BROWN SUGAR CINNAMON SHORTBREAD COOKIES - 9.33
HOMEMADE ICE CREAM & SORBET - 9.33

SALADS

CHOICE OF BROTH OR CREAM - 6.33

SALADS $2 / SANDWICHES & ENTRÉES $4

SANDWICHES

WITH SEASONED FRENCH FRIES OR MIXED GREENS SALAD

GRILLED CHEESE - SMOKED GRATON, GRAUERE, RED PEPPER JELLY - 15.33
BANH MÌ - CHOICE OF CHICKEN & TOFU, PICKLED DAikon, CARROTS, CUCUMBERS, HERB CHILI SALAD, SAMBAL AIOLI, CUBAN BREAD - 11.33/13.33
FRIED GREEN TOMATO BLT - LEMON AIOLI, BIBB, TOASTED Brioche - 12.33
SEARED TUNA CLUB - NUESKE APPLEWOOD SMOKEd BACoN, AVOCADO, BIBB, TOMATOES, WHITE CHEDDAR, LOUIS SAUCE, BROCHIE BUN - 16.33
THE WILLY MOORE - CURRIED CHICKEN SALAD, PROVOLONe, BIBB LETTUCE, MANGO RAISIN CHUTNEY, TOMATO, PUMPERNICKEL - 13.33
BUTTERMILK FRIED CHICKEN - GREEN TOMATO CHUTNEY, POBLANO CHILd AIOLI, PICKLES, BRIoChe - 13.33
DEVILED CRAB BLT - CORMElL CRUSTED SOFT SHELL CRAB, BACoN, LEATuTO, TOMATO, DEViled CRAB AIOLI, BRIoCHIE BUN - 14.33
ZIPPy DIPPY BURGER - PAT LAfRIDA SHORT Rib, GRAtFON SMOKEd CHeDdAR, BUTTER LEATuTO, HEIRLOOM TOMATO, NUESKE APPLEWOOD SMOKEd BACoN, ZIPPy DIPPY SAUCE, BRIoCHIE BUN - 14.33
PAT LAfRIDA SHORT Rib BURGER - PANcETTA, BASSI AIOLI, PROVOLONE, FIC BALSAMIC RED ONION KETCHUP, ARUGULA, FOCACCIA - 14.33
HOUSE ROASTED TURKEY - FUJl APPEL WAALNT DRIED CRANBERRY SLAW, GRATFON CHeDdAR, AVOCADO AIOLI, GRAIn BREAD - 13.33
FLANK STEAK SANDWICH - BACoN PIMENTO CHEESE, CRISPY ONION RINGS, CAROLINA RIPPER LIME, AIOLI, WHiTE CHEDDAR ON CUBAN BREAD - 14.33
PULLED POTh GREEN CUBAN - BRISED SHOULDER, SWISS, PICKLES, PICKLED RED ONIONS, GUAVA MUSTARD SAUCE ON A CUBAN - 13.33
COCKTAILS 9
APEROL SPRiTZ, THE HEATHER