

# Rationale

» This is an updated menu from the restaurant The Castello Plan.

» This restaurant is named after the first map of Manhattan that was drawn by Jacques Cortelyou in the 17th century. The Castello Plan is also located on Cortelyou Road in Brooklyn. Jacques Cortelyou was an influential early citizen of New Amsterdam, now known as New York City, who was Surveyor General of the early Dutch colony.

» I used the Classification of Typefaces poster as a reference to find the a typeface that suits the theme of the restaurant. The typefaces in this menu are Caslon and Lucida Grande. Caslon is perfect for the menu because it complements the rich history behind the restaurant's name as an Old Style/Dutch typeface.

» The menu is still in 3 columns with Lucida Grande body copy at 8 point size to allow the negative space to be easily legible for the reader's eye.

» The space also allows the reader to easily distinguish the prices for each item on the menu.

» All additions underneath the meal description are written in Caslon for contrast and legibility as well.

»

## Appetizers

**Burrata Salad**  
truffled burrata, heirloom tomatoes, arugula, balsamic reduction, basil, olive oil

**Rainbow Beet Salad**  
rainbow beets, arugula, candied walnuts, ricotta, balsamic vinaigrette, olive oil  
add grilled chicken +4 add smoked salmon +4

**Endive Salad**  
red and yellow endives, arugula, candied walnuts, gorgonzola, citrus vinaigrette  
add grilled chicken +4 add smoked salmon +4

**Kale Salad**  
kale, farro, cranberries, roasted squash, manchego, garlic balsamic  
add grilled chicken +4 add smoked salmon +4

**Herb Steamed Mussels**  
garlic, onions, tomatoes, white wine, bacon, oregano, chives, chili flakes

**Butternut Squash Soup**  
roasted pumpkin seeds, carrot, onion, nutmeg, fresh tarragon, chicken broth

## Small Plates

**Pan Fried Okra**  
okra, salt, pepper

**Galactic Nachos**  
pepper jack, pico de gallo, guac, corn, black bean salsa, pickled jalapeño, cilantro & garlic extra guac +3; add grilled chicken +4

**Guac & Pico**  
with chips

**Pan Seared Shrimp**  
garlic, jalapeno, honey, lime, chipotle mayo

**Popcorn Chicken**  
southern fried chicken, chipotle aioli

**Smoked Salmon Crostini**

**Artichoke Crostini**  
garlic, balsamic, Parmesan, shaved manchego

**Castello Tots**  
cheddar, chives, Idaho potatoes, chipotle aioli

**Shishito Peppers**

**Onion Fries**  
onions in batter, jalapeño aioli

17

14

14

14

19

13

9

19

15

15

12

12

11

13

9

7



# Menu



## Cheese & Charcuterie

Baked Brie with marmalade  
Mixed French Olives

16  
4

## A la Carte

10/each, 3 for 26, 5 for 36

Serrano cured Spanish ham  
Saucisson Sec beef, lightly smoked, spices  
Finocchiona spicy, pork salame  
Truffled Burrata cow +1  
Barely Buzzed cow, lavender, espresso  
Glacier Point cow, blue  
Manchego sheep's milk  
Ciel de Chèvre goat, fudgy, tangy  
Ewephoria sheep's milk, salt, gouda  
Abondance France, cow, semi-hard  
Quadrella di Bufala Italy, buffalo, cow, soft  
Ruby Rouge cow, gouda  
Brie Fermier cow, soft  
Jerseyhoeve Schorren 1yr cow, firm

## Oysters

Half dozen  
Dozen

19  
32

## Kids Meals

Chicken Poppers & Fries  
Chicken & Cheese Quesadilla

11  
11

## Wings

**Dozen**  
Plain, BBQ, or Buffalo  
Jerk

**Dozen**  
12 Plain, BBQ, or Buffalo  
13 Jerk

20  
21

## Sides

Side salad  
Sautéed spinach

6 Fries  
7 Fingerling potatoes

7  
7

## Entrees

**Fried Chicken Sandwich** 18  
coleslaw, dill pickles, on a brioche bun, served w/ fries or salad  
add blue cheese, bacon, fried egg, onion fries +3/ each  
cheddar, pepper jack, jalapeño +2/each  
sub castello tots +5 cajun dust +1

**Pan Seared Cod** 26  
polenta with garlic oil & parmigiano, sautéed spinach & parsley sauce (cilantro, parsley, basil, garlic, garlic oil, lemon juice)

**Pan Grilled Chicken** 19  
mushrooms, pepper jack cheese, salad, fingerling potatoes  
add bacon +3 or avocado +3

**Butternut Squash Gnocchi** 23  
oyster mushrooms, sage, parmesan, sunflower seeds, truffle oil, browned butter

**Burger** 19  
grass-fed beef burger on a brioche bun, dill pickles, chive aioli, served w/ fries or salad

**Sub Impossible Burger (vegan)** 19  
Mushroom, blue cheese, bacon, fried egg, onion fries  
+3/each cheddar, pepper jack, jalapeño +2/each  
sub castello tots +5 cajun dust +1

**Mushroom Tagliatelle** 24  
cremini, oyster, shitake mushrooms, white wine creme sauce, garlic, thyme, parmesan cheese  
add grilled chicken +4

**Steak Frites** 25  
red wine reduction, sautéed spinach, fingerling potatoes

**Portobello Mushroom Sandwich** 17  
avocado, chili flakes, sesame seed, arugula, cucumber, red onion, balsamic glaze on a brioche bun, served w/ fries or salad  
add blue cheese, bacon, fried egg, onion fries +3/each  
cheddar, pepper jack, jalapeño +2/each  
sub castello tots +5 cajun dust +1

**Charred Orange Cauliflower** 18  
couscous, roasted squash, kale, cranberries, red wine, vinegar dressing & herbed green sauce  
add grilled chicken +4 bacon or avocado +3









