

The Room 207 Evening Edition

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East Village, New York City

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NEW YORK CLASSICS RETURN IN SMALL BITES

HOT OFF THE PRESS

Pulled Chicken \$15

slow-braised chicken tossed with aromatic spices & spicy aioli, piled onto a rich, crispy brioche & finished with garlic chips

Lamb Skewers \$16

char-grilled lamb marinated in warm spices, served with bright pickled peppers

Rarebit Truffle Cheese Toast \$18

sourdough layered with melty cheddar, umami mushrooms, & shaved truffles



Above: Pulled fresh from cold Atlantic waters, these oysters are the chef’s quiet obsession. Served with **pickled onions**, **lemon foam**, & **cilantro dust**, they set the tone for the rest of the night. Start strong with a half dozen for **\$16**, or lean in fully with a dozen for **\$30**

EDITORIAL

Don’t Forget About Desserts \$12

By: **Gustavo Tzoc**, Senior Editor Of Pastries

I recently read on Harvard’s Health Publishing Website that places where chocolate consumption is highest have the most Nobel Prize recipients. That’s probably a coincidence but it’s a good enough reason to Indulge in some **Brownie Sundae** - Dark chocolate sauce, vanilla bean ice cream, & caramel sauce



Above: **The Humble Potato \$14**

Crispy golden **potato poppers**, filled with velvety-melted **gouda cheese**, served with a duo of sauces that do more than just sit on the side. A cool, citrusy **yuzu cream** cuts through the richness, while a warm spiced **tomato–basil dip** brings a slow-building comfort. Proof that sometimes it’s the quietest dishes that end up anchoring the whole night.

EVENING SPECIALS

Dips of the Week \$12

warm, pillowy parker rolls delivered with a trio of dips: smoky roasted eggplant, vibrant green chickpea hummus, & a rich garlic cream

Shishitos \$10: blistered in a soy - mirin glaze, finished with a hint of char, and served alongside a togarashi-seasoned kewpie mayo dip

