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starters



**Seared Sea Scallops 11**  
*Black Winter Truffle Risotto,  
Kabocha Squash, Prosciutto*

**Organic Seasonal Lettuces 9**  
*Crisp Yuca, Radish Confit,  
Goat Cheese, Truffle Vinaigrette*

**Trio of Beef Short Ribs 13**  
**Broiled, Braised + Cured**  
*Truffled Sauerkraut, Celery Root, Ramp Kimchee*

**Seared Foie Gras 13**  
*Peppered Pineapple, Pecans,  
Toasted Brioche, Bourbon Caramel*

**Lobster Bisque 9**  
*Tarragon Royale, Mustard Oil*

**Pulled Duck Confit 11**  
*Frisée, Lardons, Slow Poached Egg,  
Sherry Vinegar*

**Spicy Lobster Salad 15**  
*Fresh Hearts of Palm, Banana Guacamole,  
Coconut Dressing*

**Artisanal Cheese Selection 12**  
*Saxelby Cheesemongers*

**Spiced Olives 4**

mains



**Seared Chicken Breast + Leg Ballotine 23**  
*Fresh Garbanzo, Kale Stew, Saffron Garlic Sauce*

**Grass-fed Filet Mignon 28**  
*Purple Potato Gratin, Caramelized Marrow,  
Parsley Pesto*

**Black Trumpet Rubbed Ahi Tuna 24**  
*Salsify, Pickled Chanterelles,  
Charred Mushroom Jus*

**Roasted Acorn Squash 18**  
*Curried Quinoa, Wild Mushrooms*

**'American Kobe' Culotte Steak 26**  
*Goat Cheese Mashed Potatoes,  
Creamed Spinach, Caramelized Onion Soubise*

**Scottish Salmon 23**  
*Fennel, Chorizo + Fingerling Potato Ragout,  
Piquillo Pepper Broth*

**Benchmark Burger 13**  
*Dry-aged, Hand Cut Fries, Homemade Fixin's*

*choice of cheese*  
*Gruyère, Cheddar, Goat, Blue*  
*add House-cured Bacon 2*

à la carte



*all steaks + chops are pasture-raised.*

**Bone-in New York Strip 17oz 34**  
*Corn-finished, Dry-aged*

**Bone-in Ribeye 24oz 38**  
*Corn-finished, Wet-aged*

**Ribeye 16oz 27**  
*Corn-finished, Wet-aged*

**Filet Mignon 11oz 33**  
*Grass-finished, Wet-aged*

**Porterhouse**  
**For 2 – 95 / For 3 – 140**  
*Corn-finished, Dry-aged*

*sauce it?*  
*choice of au poivre, forestière,  
chimichurri, bordelaise*

on the side



**Benchmark Home Fries** *Gruyère, Habanero Salsa*  
*Hand Cut Fries + Aioli*

**Charred Brussels Sprouts** *Pancetta, Hazelnuts*  
*Goat Cheese Potato Purée*  
*Creamed Spinach*

**Wild Mushroom Spaetzle** *Mustard, Arugula*  
*7 each*

**Mac-n-Cheese** *Wisconsin Cheddar, Smoked Pork 9*

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**EXECUTIVE CHEF RYAN JARONIK**  
We use local products whenever possible.

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