

BAR BITES

Warm Olives	7	Smoked Blue Fish Toast	11
Fennel & Preserved Lemon		Onion Confit & Chives	
Peekytoe Crab Shooter*	9	Tongue Slider	8
Tarragon Aioli & Soft Egg		French Dressing & Challah	
Trout Roe Shooter*	9	Grilled Avocado	11
Crème Fraîche & Soft Egg		Sour Cream & Pickled Peppers	
Roasted Shishito Peppers	9	Bar Burger*	18
Malt Vinegar Ponzu		Herb Butter, Homemade English Muffin & Taro Chips	



20 BLUE RIBBON 17

FEDERAL GRILL

SIDES

Tandoori Cauliflower	13	Cheesy Spätzle	10
Grilled Asparagus	9	Brussels Sprouts	10
French Fries	9	Sautéed Kale	9
Roasted Mushrooms	14	Truffled Potatoes	16

STARTERS

Cream of Onion Soup	14
Tarentaise Cheese & Smoked Onion	
Baby Kale Caesar	15
Endive & Parmesan Bread Crumbs	
Little Neck Clams	19
Coconut Milk, Ginger, Cilantro & Chiles	
Endive & Treviso	16
Asian Pear, Blue Cheese & Port Vinaigrette	
Greek Salad	16
Marinated Feta, Olives & Sumac	
Sardines	16
Black Garlic & Charred White Beans	
Spicy Pork Meatballs	15
Cauliflower, Tomato & Grana Padano Cheese	
Farmer Greens	14
Red Beets, Heart of Palm, Tomatoes & Lemon Dressing	
Roasted "Puna" Heart of Palm	21
Green Goddess Dressing, Mushroom & Honey Lime Vinaigrette	
Roasted Octopus & Carrots	18
Almond Salsa & Frisée	
Yellowtail Crudo*	21
Big Island Heart of Palm & Blood Orange Yuzu Vinaigrette	
Bone Marrow & Oxtail Marmalade	21
Toasted Challah & Salted Parsley	

DINNER

Sunday - Thursday
4:00pm to 10:00pm

Friday & Saturday
4:00pm to 11:00pm

FRUITS DE MER

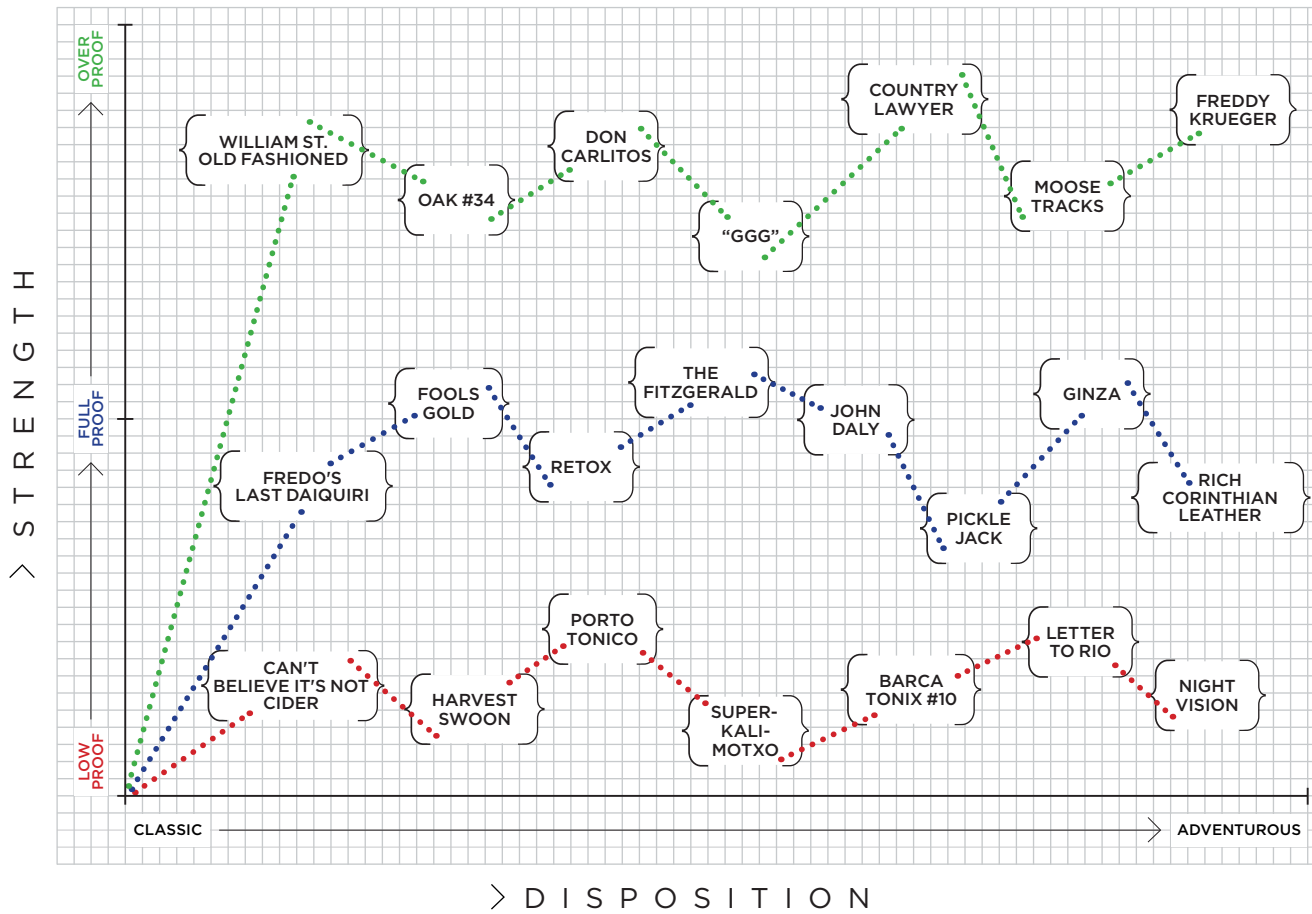
Lobster Cocktail	22
Jumbo Shrimp Cocktail	22
Whole Dungeness Crab	85
Served Chilled or Hot	
Royal Boil	155
Lobster, Clams, Shrimp, Dungeness & King Crab	
30g Osetra Caviar*	175
North Carolina Traditional Garnish	
50g Siberian Caviar*	125
Russia Traditional Garnish	

PLATES

Farro & Shrimp	21
Poblano Peppers, Grilled Corn, Pomegranate & Mint Labneh	
Arctic Char	31
Celery Root, Daikon & Mushroom Broth	
8oz Hanger Steak*	32
Bourbon & Black Pepper	
Branzino	28
White Beans, Chorizo, Rosemary Crouton & Garlic Aioli	
Lamb T-Bone*	39
Smoky Eggplant & Mint Gremolata	
Maine Lobster	41
Potato, Corn & Miso Butter	
10oz NY Strip Steak*	42
Smoked Onions & Mushrooms	
Market Salad	18
Field Greens, Avocado, Flax Seeds & Seasonal Vegetables	
8oz Filet*	47
Truffled Potatoes & Beef Jus	
Sole "Meunière"	58
Riesling, Capers & Crispy Artichokes	
The Fed Burger*	26
Thick Cut Bacon, Blue Cheese, Onion Poppy Seed Bun & French Fries	
Fried Chicken	27
Wildflower Honey	

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness

COCKTAILS PLOTTED ACCORDING TO STRENGTH & DISPOSITION



NO PROOF

- FIRE SALE**
Lime, Bitter Lemon & Pickled Peppers
- THE BENJAMIN**
Apple Juice, Lime, Cucumber & Ginger Ale
- SARSAPARILLA FIZZ**
Lychee Purée, Lemon & Sarsaparilla
- WAVERTREE REFRESHER**
Lemonade, Honey, Basil & Club Soda

LOW PROOF

- CAN'T BELIEVE IT'S NOT CIDER**
Cava, Allspice, Pineapple, Lemon, Cinnamon
- HARVEST SWOON**
PX Sherry, Ginger Liqueur, Apricot Liqueur, Lemon
- PORTO TONICO**
White Port, Tonic, Sage
- SUPERKALIMOTXO**
Red Wine, Rum, Amaro, Orange, Lemon, Honey, Bitters, Cinnamon & Coca Cola
- BARÇA TONIX #10**
Old Tom Gin, Axta Tinto, Fresh Lime & Tonic
- LETTER TO RIO**
Cachaça, Cava, Honey & Fresh Lime
- NIGHT VISION**
Mezcal, Cynar, "Rise & Shine," Lemon, Ginger Beer

8 FULL PROOF

- FREDO'S LAST DAIQUIRI**
House Rum Blend, Banane du Bresil & Fresh Lime
- FOOL'S GOLD**
Bourbon, Cynar, Orange & Honey
- RETOX**
Greenhook Gin, "Daily Greens," Lemon, Honey
- THE FITZGERALD**
Gin, Cocchi Americano, Dry Vermouth & Bergamot
- JOHN DALY**
Housemade Tea Vodka & Lemonade
- PICKLE JACK**
Jack Daniel's, Bread & Butter Pickle Brine & Soda
- GINZA**
Hendricks & Tequila, Fresh Cucumber & Lemon
- RICH CORINTHIAN LEATHER**
Cognac, Sherry, Lagavulin & Bitters

OVER PROOF

- WILLIAM ST. OLD FASHIONED**
Rye Whiskey, Cherry Cordial & Bitters
- OAK #34**
Cognac, Maraschino, Triple Sec & Fresh Lime
- DON CARLITOS**
Mezcal, Campari & Italian Vermouth
- "GGG"**
Gin, Ginger Liqueur, Gentian & Fresh Lime
- COUNTRY LAWYER**
Bourbon, Benedictine & Rhubarb Amaro
- MOOSE TRACKS**
Mezcal, Cocchi Americano, Amaro Noveis, Green Chartreuse & Peychaud's
- FREDDY KRUEGER**
Mezcal, Ginger Liqueur, Fresh Lemon & Hot Sauce

DRAFT BEER

PILSNER - SingleCut Beersmiths "19-33" Astoria	5.4%
SAISON - Threes Brewing "Table Beer" Gowanus	4.2%
BLONDE ALE - Greenpoint Beer & Ale Co. "Milk & Honey" Greenpoint	4.9%
IPA - Other Half Carroll Gardens	7.1%

8 BOTTLES & CANS

LAGER Stillwater Artisanal, "Yacht" Baltimore	4.2%	16oz	8
LAGER Narragansett, Pawtucket	5.0%	16oz	7
PILSNER Jever, Germany	4.9%	12oz	8
KOLSCH Gaffel, Germany	4.8%	12oz	8
WITBIER Westbrook, "White Thai" S. Carolina	5.0%	12oz	8
TABLE BEER Transmitter Brewing, "Grisette" LIC	4.2%	25oz	25
GOSE Westbrook, S. Carolina	4.0%	12oz	8
BERLINER WEISSE Evil Twin, Williamsburg	4.0%	12oz	8

BARETT GOLDEN ALE Transmitter Brewing, LIC	6.4%	25oz	25
JSAISON Stillwater Artisanal, Baltimore	4.2%	16oz	8
MILLET SAISON Other Half, Carroll Gardens	6.0%	17oz	16
RYE SAISON Transmitter Brewing, LIC	5.8%	25oz	25
PALE ALE Evil Twin, "Hipster Ale" Williamsburg	5.5%	12oz	7
PALE ALE Sierra Nevada, Chico, CA	5.5%	12oz	7
IPA Evil Twin "Falco," Williamsburg	7.0%	16oz	8
STOUT Stillwater Artisanal, "On Fleek" Baltimore	13.0%	12oz	8