

RAW BAR

OYSTERS 4 Per Order: Dressed or Naked

Beau Soleil New Brunswick, *Pineapple Cucumber Salsa* 16

Kumamoto Washington, *Wasabi Leaf & Lemon* 18

Capitol Washington, *Jalapeno Ponzu* 17

Shrimp Cocktail 4 Pieces 18

Colossal King Crab Claws 2 Pieces 36

Eggs & Eggs Farm Fresh Deviled Eggs, American Caviar 2 Pieces 18

STARTERS

Yellowfin Tuna Poke Marinated Vegetables, Hijiki, Avocado, Sesame, Yuzu Ponzu 25

Ricotta Pumpkin Seeds, Chili Flakes, Pomegranate, Honey, Rosemary, Grilled Bread 19

Broiled Oysters Garlic, Romano Cheese, Bread Crumbs, Parsley 23

Roasted Cauliflower Steak Almonds, Capers, Raisins 16

BMC Meatballs Creamy Polenta, Tomato Pan Gravy, Parmesan 18

Foie Gras & Chicken Liver Parfait Onion Jam, Toasted Brioche 22

Zucchini Carpaccio Pistachios, Chili Flakes, Feta, Mint 16

Hand-Cut Steak Tartare Grilled Bread, Baby Romaine 21

Charbroiled Octopus Shaved Fennel, Oranges, Black Olive Vinaigrette 22

Crispy Duck Wings Fresh Mint, Pickled Chilies, Soy-Honey Glaze 18

SALADS

Little Gem Wedges Nuts, Seeds, Greek Yogurt Dressing 16

Bitter Greens Caesar Dressing, Toasted Breadcrumbs, Parmesan 16

Farmers Salad Avocado, Winter Radish, Champagne-Dill Vinaigrette 15

PASTA

Burrata Ravioli Black Truffle Cream 29

Spaghetti & King Crab Soppresata, Toasted Garlic, Lemon, Parmesan 28

Duck Lasagna for Two Caciocavallo, Parmesan 52

MEATS

Pork Ribeye Grilled, Korean BBQ Sauce, Bok Choy 37

Bone-In Filet Mignon 14oz Au Poivre 57

Colorado Lamb Chops Herb Crusted, Cucumber, Yogurt 44

Veal Chop Grilled, Moorish Spices, Burnt Orange 54

Charred Hanger Steak Sauce Choron, Crispy Onions 29

Bowery Steak Salsa Verde, Whipped Potato 57

Grilled Ribeye 14oz Blistered Shishito Peppers 48

Prime New York Strip 14oz Roasted Shallot 49

Cheeseburger Griddled Onions, Raclette, Tomato Aioli, Fries 26

FOR TWO

Côte de Boeuf 38oz, Parisian Potatoes, Salsa Verde 135

T-Bone Florentine 40oz, 40-Day Dry Aged 148

Tomahawk Ribeye 40oz, Market Onions, Romesco Sauce 152

Chateaubriand 20oz Center-Cut Filet Mignon, Brussels Sprouts
Parsley Potatoes, Sauce Chasseur 125

ENTREES

Ocean Trout Celery Root-Apple Puree, Fresh Horseradish, Pickled Onion 34

Grilled Branzino Marcona Almonds, Citrus Emulsion 34

Broiled 2 lb Lobster Chile Garlic Butter 1/2 or Whole 38 / 75

Sullivan County Roasted Chicken

Pearl Onions, King Mushrooms, Fingerling Potatoes 30

POTATOES

Fondant Potato 11

Whipped Potato Puree 11

Salt & Pepper Fries 11

Sour Cream & Onion Hash Brown 11

Patatas Bravas 11

Crispy Sweet Potatoes 12

MORE MARKET VEGETABLES

Brussels Sprouts 12

Creamed Spinach 12

Market Onions 12

Mushroom Fricasse 12

Broccolini 12

SPARKLING BY THE GLASS

PROSECCO, PRIMATERRA Veneto, Italy NV 13
ROSÉ, CLOS DE LA BRIDERIE 'PURETÉ DE SILEX' Crémant de Loire, France NV 15
LALLIER R010 Champagne, France NV 23

CHAMPAGNE BY THE HALF BOTTLE

ROSÉ, BILLECART-SALMON, Mareuil-sur-Aÿ, France NV 95
KRUG 'GRANDE CUVEE', Epernay, France NV 135

WHITES BY THE GLASS

SAUVIGNON BLANC, DOMAINE PLOUZEAU Touraine, Loire Valley, France 2015 15
CHENIN BLANC, BERNARD FOUQUET Vouvray, Loire Valley, France 2015 13
GRUNER VELTLINER, SIGHARDT DONABAUM Wachau, Austria 2014 16
OFF-DRY RIESLING, BOUNDARY BREAKS 'OVID LINE NORTH' Finger Lakes, New York 2015 12
CHARDONNAY, PATRICK PIUZE 'TERROIR DE CHABLIS' Chablis, Burgundy, France 2015 18
CHARDONNAY, BREWER-CLIFTON Sonoma Coast, California 2015 23

ROSE BY THE GLASS

GRENACHE, CHATEAU LA GORDONNE 'VERITE DE TERROIRS' Provence, France 2014 14

RED BY THE GLASS

GRENACHE/SYRAH, CHATEAU SAINT-NABOR Côtes du Rhône, France 2013 14
CABERNET FRANC, THE RED HOOK WINERY Brooklyn, New York 2009 18
PINOT NOIR, CLOUDLINE Willamette Valley, Oregon 2015 17
CABERNET BLEND, GRATTAMACCO Bolgheri, Tuscany, Italy 2015 23
TEMPRANILLO, MARQUES DE MURRIETA 'Reserva' Rioja, Spain 2011 17
BORDEAUX, CHATEAU GISCOURS 'GRANDE RESERVE' Haut Medoc, France 2009 18
CABERNET SAUVIGNON, FREEMARK ABBEY Napa Valley, California 2012 26

GLASS OF WINE BY CORAVIN

GRENACHE BLEND, CHATEAU LA NERTHE Chateauneuf du Pape, Southern Rhone 2006 39
SANGIOVESE, TESTAMATTA 'BIBI GRAETZ' IGT Toscana Rosso, Italy 2012 55
CABERNET SAUVIGNON, ARAUJO 'ALTAGRACIA' Napa Valley, California 2000 52
BORDEAUX BLEND, CHATEAU TALBOT Saint-Julien, Haut-Medoc 1998 46

COCKTAILS

MEET ME IN THE LOBBY

apple infused old forester bourbon, mulled wine, all spice dram, bitters 16

THE BOTANIST

crop cucumber vodka, dolin blanc, mint, elderflower, cardamom 17

WINTER SOLSTICE

barr hill gin, lillet blanc, lemon grass, lemon juice, burlesque bitters 18

SATURDAY NIGHT FEVER

tito's vodka, espresso, fernet letherbee 17

ON THE BOULEVARD

four roses small batch bourbon, sherry, campari, tiki bitters, aged balsamic fig 18

PADRE PICANTE

jalapeño casa dragones and espolon, mezcal, pineapple, green chartreuse 18

THE ALLITERATION

espolon reposado, yellow chartreuse, montenegro, pimm's, pine 18

SMOKEY THE BEAR

great king 'glasgow' scotch, blood orange, lemon, egg white 17

SUNDOWN IN CARACAS

santa teresa rum, coconut water, cranberries, tonic 18

HYMNE A L'AMOUR 'LOVE ANTHEM'

paul beau cognac vs, benedictine, luxardo, bitters 17

GRANNY BY THE FIRE

diplomatico rum, russell reserve bourbon, vanilla honey, chef's bitters 18

BEER/CIDER SELECTIONS

PILSNER, STELLA ARTOIS, Belgium 9
LAGER, BROOKLYN LAGER, Brooklyn 9
WHEAT, ALLAGASH WHITE, Maine 11
BLONDE ALE, LA CHOUFFE, Belgium 12
PALE ALE, LAGUNITAS NEW DOGTOWN ALE, California 10
IPA, FLYING DOG, Maryland 10
SOUR, BELL'S OARSMAN', Michigan 10
PORTER, FOUNDERS, Michigan 9
STOUT, LEFT HAND NITRO MILK, Colorado 10
CIDER, AVAL CIDRE, France 12

**WINE & CHAMPAGNE
BY GLASS
ON BACK PAGE**

**PRIVATE DINING
ROOM AVAILABLE**