

## 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** Toasted Pecans, Chili Flakes, Honey, Fresh Mint, Grilled Bread 19

**Spring Vegetables** Sweet Pea Hummus, Fresh Lemon 15

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

**Pickled Beets** Farmer's Cheese, Watercress, Spring Herbs, White Verjus 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

## 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 14  
GRUNER VELTLINER, SIGHARDT DONABAUM Wachau, Austria 2014 16  
OFF-DRY RIESLING, BOUNDARY BREAKS 'OVID LINE NORTH' Finger Lakes, New York 2015 12  
CHARDONNAY, DOMAINE CHANTEMERLE Chablis 1er Cru, Burgundy, France 2015 19  
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  
ZINFANDEL, TURLEY 'JUVENILE' California 2015 20  
PINOT NOIR, CLOUDLINE Willamette Valley, Oregon 2015 18  
CABERNET BLEND, GRATTAMACCO Bolgheri, Tuscany, Italy 2015 23  
TEMPRANILLO, MARQUES DE MURRIETA 'Reserva' Rioja, Spain 2011 17  
BORDEAUX, CHAPELLE DE POTENSAC Medoc, France 2006 19  
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 2009 56  
BORDEAUX BLEND, CHATEAU TALBOT Saint-Julien, Haut-Medoc 1998 46

## COCKTAILS

### THE BOTANIST

crop cucumber vodka, mint, elderflower, cardamom 17

### THE WHIPPET

tito's vodka, grapefruit, velvet falernum, lime, grapefruit bitters 16

### SOLSTICE

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

### SUNDOWN IN CARACAS

santa teresa rum, coconut water, mango, tonic 18

### ISLAND STREAM

barbencourt and diplomatico rum, grapefruit, lime, mint 18

### PADRE PICANTE

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

### FULL OF SMOKE

gracias a dios mezcal, ancho reyes liqueur, blueberry, lime 17

### ON THE BOULEVARD

woodford reserve bourbon, sherry, campari, tiki bitters, aged balsamic fig 18

### ANTIBIOTIC

michters rye, laphroaig scotch, lemon, ginger, pineapple 18

### SMOKEY THE BEAR

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

## 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  
CIDER, WOLFFER NO. 139 DRY ROSE, Long Island 13

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

**PRIVATE DINING  
ROOM AVAILABLE**