

RAW BAR

OYSTERS 4 Per Order: Dressed or Naked

Beau Soleil New Brunswick, *Pineapple Cucumber Salsa* 16

Kumamoto Washington, *Wasabi Leaf & Lemon* 18

Kusshi 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

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

STARTERS

Ricotta Toasted Pecans, Chili Flakes, Honey, Fresh Mint, Grilled Bread 19

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

BMC Meatballs Creamy Polenta, Tomato Pan Gravy, Parmesan 18

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

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

VEGETABLES

Spring Vegetables Sweet Pea Hummus, Fresh Lemon 15

Roasted Beets Farmer's Cheese, Pine Nuts, Watercress, Herbs, White Verjus 16

Zucchini Carpaccio Pistachios, Chili Flakes, Feta, Mint 16

Little Gem Wedge Salad Nuts, Seeds, Greek Yogurt Dressing 16

Bitter Greens Caesar Toasted Breadcrumbs, Parmesan 16

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

PASTA

House Made Ricotta Ravioli Green Garlic, Arugula, Parmesan Green Garlic, Arugula, Parmesan 26

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

Duck Lasagna for Two Caciocavallo, Parmesan 52

MEATS

Bacon Chop Spring Garlic Polenta, Blackened Cipollini, Cider Glaze 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

Sullivan County Roasted Chicken

Pearl Onions, King Mushrooms, Fingerling Potatoes 30

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, Asparagus, Parsley Potatoes, Sauce Chasseur 125

SEAFOOD

Faroe Island Salmon Asparagus, Pea Leaves, Lemon, Fresh Horseradish 34

Grilled Branzino Marcona Almonds, Citrus Emulsion 34

Broiled 2 lb Lobster Chile Garlic Butter 1/2 or Whole 44 / 81

POTATOES

Loaded Baked Potato 12

Whipped Potato Puree 11

Salt & Pepper Fries 11

Sour Cream & Onion Hash Brown 11

Patatas Bravas 11

MARKET VEGETABLES

Asparagus & Charred Lemon 13

Creamed Spinach 12

Market Onions 12

Mushrooms & Carmelized Onions 12

Broccolini 12

Carrots & Romesco 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, BERTAUD-BELIEU 'PRESTIGE' Cotes de Provence, France 2016 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

bruxo 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**