

## RAW BAR

**OYSTERS** (4 Per Order: Dressed or Naked)

**Blue Pearl** Long Island, *Ginger Chili Mignonette* 18

**Beau Soleil** New Brunswick, *Pineapple Cucumber Salsa* 18

**Kumamoto** Washington, *Wasabi Leaf & Lemon* 19

**Kusshi** Washington, *Jalapeno Ponzu* 19

**Shrimp Cocktail** 4 Pieces 20

**Fresh Crab Cocktail** Blood Orange, Avocado, Cilantro, Ginger Lemon Vinaigrette 24

**Eggs & Eggs** Farm Fresh Deviled Eggs, American Caviar 2 Pieces 19

**Faroe Island Salmon Poke** Marinated Vegetables, Hijiki, Avocado, Sesame, Yuzu 22

### BOWERY PLATEAU

16 Assorted Oysters, East & West  
8 pc Shrimp Cocktail  
92

### EXTRA PLACE TOWER

16 Assorted Oysters 8 pc Shrimp Cocktail  
Fresh Crab Cocktail, Salmon Poke  
189

## STARTERS

**Ricotta** Toasted Pumpkin Seeds, Pomegranate, Rosemary, Chili, Honey, Grilled Bread 19

**Broiled Oysters** Garlic, Romano Cheese, Bread Crumbs, Parsley 24

**BMC Meatballs** Creamy Polenta, Tomato Pan Gravy, Parmesan 19

**Foie Gras & Chicken Liver Parfait** Apple Onion Jam, Toasted Brioche 25

**Hand-Cut Steak Tartare** Grilled Bread, Baby Romaine 23

**Roasted Shrimp** Gala Apple, Trevisano, Fennel, Black Olive, Banyuls Vinegar 21

**Crispy Duck Wings** Fresh Mint, Pickled Chilies, Soy-Honey Glaze 19

## VEGETABLES

**Butternut Squash Carpaccio** Pecans, Pickled Shallots, Goat Cheese, Sage 18

**Roasted Cauliflower Steak** Marcona Almonds, Capers, Raisins 17

**Little Gem Wedge Salad** Nuts, Seeds, Greek Yogurt Dressing 17

**Bitter Greens Caesar** Toasted Bread Crumbs, Parmesan 18

**Farmers Salad** Avocado, Watermelon Radish, Champagne-Dill Vinaigrette 16

## PASTA

**House Made Ricotta Ravioli** Cider Squash Puree, Ricotta Salatta, Sage, Almond 25

**Handcut Linguine & Fresh Crab** Soppresata, Garlic, Lemon, Parmesan 28

**Duck Lasagna for Two** Caciocavallo, Parmesan 55

## MEATS

**Bacon Chop** Creamy Polenta, Roasted Cipollini, Cider Jus 37

**Bone In Filet Mignon 14oz** Garlic Confit 56

**Colorado Lamb Chops** Herb Crusted, Cucumber, Yogurt 49

**Veal Chop** Grilled, Moorish Spices, Burnt Orange 56

**Charred Hanger Steak** Sauce Choron, Crispy Onions 29

**Bowery Steak** Salsa Verde, Whipped Potato 59

**Bone In Ribeye 20oz** Dry Aged, Blistered Shishito Peppers 58

**Prime New York Strip 14oz** Roasted Shallot 59

**Cheeseburger** Griddled Onions, Raclette, Tomato Aioli, Fries 27

**Sullivan County Roasted Chicken** Brussels Sprouts, Roasted Onions, Fingerling Potato, Roasted Chicken Jus 32

## FOR TWO

**Double Sirloin** 36oz, 40-Day Dry Aged, Charred Red Onions 145

**T-Bone Florentine** 40oz, 40-Day Dry Aged 149

**Tomahawk Ribeye** 40oz, Market Onions, Romesco Sauce 165

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

## SEAFOOD

**Faroe Island Salmon** Broccolini, Pea Leaves, Lemon, Fresh Horseradish 34

**Grilled Branzino** Marcona Almonds, Citrus Emulsion 34

**Broiled 2 lb Lobster** Chile Garlic Butter 1/2 or Whole 46 / 84

## POTATOES

Twiced Baked Potato w/ Neuske Bacon 12

Whipped Potato Puree 12

Salt & Pepper Fries 12

Sour Cream & Onion Hash Brown 12

Patatas Bravas 13

## MARKET VEGETABLES

Crispy Brussels Sprouts & Cauliflower 12

Creamed Spinach 14

Market Onions 13

Mushrooms & Caramelized Onions 14

Broccolini 14

## SPARKLING BY THE GLASS

PROSECCO, PRIMATERRA Veneto, Italy NV 16  
CAVA ROSÉ, BRUT NATURE 'MIRGIN' Alta Alella, Spain 2015 17  
ANDRÉ JACQUART BRUT 1ER CRU BLANC DE BLANCS Champagne, France NV 27

## WHITES BY THE GLASS

VERDICCHIO, SAN PAOLO 'PIEVALTA CLASSICO RISERVA', Marche, Italy 2004 16  
SAUVIGNON BLEND, LEGENDE BY ROTHSCHILD, Bordeaux, France 2015 15  
CHARDONNAY, DOMAINE DE L'AIGLE À DEUX TÊTES, JURA 2014 23  
CHENIN BLANC, BERNARD FOUQUET Loire Valley, France 2014 14

## RED BY THE GLASS

PINOT NOIR, SANDHI, Santa Barbara County, California 2015 18  
SAVIGNY-LES-BEAUNE "Les Pimentiers", DOMAINE ARNOUX, Burgundy 2013 24  
CHIANTI CLASSICO "Terrarossa", FATTORIE MELINI, Tuscany 2014 16  
MALBEC "Uco Valley", BenMarco, Mendoza, Argentina 2014 17  
SAINT-EMILION, CHATEAU LA FLEUR, Bordeaux 2013 23  
CABERNET SAUVIGNON "Fortune 1621", Darms Lane, Napa Valley 2014 25

## COCKTAILS

### THE WHIPPET

tito's vodka, grapefruit, velvet falernum, lime, grapefruit bitters 18

### NOT A MOJITO

diplomatico rum, sage infused dolin blanc, lime, cooked cranberry, prosecco 18

### GIN(NY) APPLESEED

ESP american beauty gin, calvados, ginger, orange bitters 17

### FULL MONTE

santa teresa rum, montenegro, all spice dram, cinnamon demerara 18

### MULLING IT OVER

apple infused bourbon, mulled wine, burlesque bitters 16

### MAMACITA CALIENTE

espolon blanco tequila, mezcal, lime, chipotle, mole bitters 19

### BEET IT!

espolon reposado tequila, ramazotti, lemon, beet infused honey, bitters 16

### MEZCAL SOUR

bruxo mezcal, lemon, egg white, angostura bitters 17

### MIDNIGHT IN MANHATTAN

johnnie walker black scotch, blood orange, yellow chartruese 18

### ON THE BOULEVARD

woodford reserve bourbon, sherry, campari, tiki bitters, balsamic apple 18

### SUNDOWN IN THE CITY

michter's rye, dry vermouth, amaro, orange bitters 19

### BITTER BETTY

pimm's, cynar, apricot, lemon, egg white, peychaud bitters 17

### BEER SELECTIONS

PILSNER, KELSO, Brooklyn 9

LAGER, BROOKLYN LAGER, Brooklyn 9

WHEAT, ALLAGASH WHITE, Maine 11

SAISON ALE, SOFIE, Illinois 12

TOAST ALE, The Bronx 11

PALE ALE, LAGUNITAS NEW DOGTOWN ALE, Cali 10

IPA, FLYING DOG, Maryland 10

SIX POINT SWEET ACTION, 11

STOUT, LEFT HAND NITRO MILK, Colorado 10

### NON ALCOHOLICS

VOSS SPARKLING LIME & MINT SODA 6

VOSS SPARKLING LEMON & CUCUMBER SODA 6

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

**PRIVATE DINING  
ROOM AVAILABLE**