

# BAR BEAU

DINNER

## GUIDE

Welcome to Bar Beau! Our cuisine draws influence from the seasons, utilizing pan-Asian ingredients to translate traditional flavors in unique ways. Our menu offers a range of small to medium sized plates designed for snacking, sharing, and pairing.



<b>Marinated Olives</b> .....	<b>9</b>
Castelvetro, coquillo, picholine, garlic, Thai chili, citrus	
<b>Deviled Eggs</b> .....	<b>12</b>
Yuzu kosho, sweet soy, togarashi, smoked paprika, scallion	
<b>French Fries</b> .....	<b>13</b>
Umami salt, parsley, cilantro, chives, green herb kewpie	
<b>Scallop Corn Fritters</b> .....	<b>16</b>
Polenta, coconut, scallion, chili oil, coconut-lime dip	
<b>Blistered Shishito Peppers</b> .....	<b>15</b>
Spicy peppers, miso tahini bean dip, lemon puree, snow peas, toasted almond	
<b>Strawberry Rhubarb Salad</b> .....	<b>16</b>
Red leaf lettuce, crispy beets, red onion, champagne balsamic vinaigrette	
<b>Chilled White Asparagus</b> .....	<b>15</b>
Black garlic, white pepper, sunflower greens, nasturtium, lemon	
<b>Steak Tartare</b> .....	<b>21</b>
Hand cut top sirloin, spanish onion, pickled haricot vert, snap peas, cacao nibs, micro greens, toasted ciabatta	
<b>Burrata</b> .....	<b>21</b>
Honey roasted radish, agrodolce shallots, chili honey, hearts on fire, lemon	
<b>Spring Udon</b> .....	<b>24</b>
Sauteed pea leaves, green garlic herb butter, granna padano, lemon	
<b>Crudo Style Salmon</b> .....	<b>31</b>
Smoked oil cured, seared skin, vichy smashed potato, roasted leeks, dill, celery, served rare	
<b>Roasted Half Chicken</b> .....	<b>29</b>
Chili ginger marinade, black vinegar, tomato, cucumber, cilantro	

**Daily Dessert Special** ..... **12**  
Please ask your server / bartender

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

**BAR BEAU**  
61 Withers Street  
**Brooklyn NY 11211**