

The RICHMOND

BAY STREET, STATEN ISLAND, NY

SHARE PLATES

THE FRENCHIE CHARCUTERIE

Jambon de Bayonne, jambon de Paris, saucisson sec, Pâté de Campagne, Fourme D'ambert bleu cheese, Bucheronin goat cheese, Delice de Bourgogne, olives, cornichon, fruit ... 32

OCTOPUS CARPACCIO

Octopus, mediterranean chick pea salad, lemonoil & parsley dressing ... 18

CAULIFLOWER PARM

with seasoned breadcrumb, topped with italian plum tomato sauce, parmigiano cheese and melted fresh mozzarella ... 16

HOT CHERRY ST. LOUIS PORK RIBS

Hot cherry & peperoncini peppers, garlic, white wine, broccoli rabe ... 15

SWEET N SPICY CHICKEN LOLLIPOP

Red chilli powder, sweet chilli sauce, green chillies, scallion and garlic ... 16

PIEROGIES & KIELBASA

Potato & cheese filled dumpling of dough steamed served with grilled sliced kielbasa, sour cream and caremelized onions ... 16

SPICY SHORT RIB STEAMED BUNS (3)

Braised short ribs, miso-soy, Thai pepper aioli ... 17

TARTARE

THE KOBE BEEF CLASSIC

Hand cut American Kobe tenderloin, minced red onion, chopped cornishons, dijon mustard, parsley, sea salt flakes, shaved black truffles, topped with a quail egg yolk and white truffle caviar ... 22

YELLOW FIN TUNA

Hand cut fresh tuna, chives, fresh mint leaves, sesame oil topped with fish roe over a fresh layer of spiced guacamole ... 19

SOUP & SALADS

THE KALE (VEGAN)

Baby kale, quinoa, roasted cumin chick peas, cucumbers, cherry tomatoes, granny smith apples, walnuts, EVOO apple cider vinegar ... 14

OUR FRENCH ONION SOUP

Caramelized Vidalia onions, braised beef short rib meat and it's broth, thyme gruyere crostini, finished with splash of dry sherry ... 12

BEET & GOAT CHEESE

Sliced red & yellow roasted beets, microgreens, chia seeds, roasted hazelnuts, crumbled goat cheese ... 14

SPICY SEAFOOD BISQUE

Creamy rich seafood reduction of crustaceans (lobster broth, shrimp, scallops, crab meat) croutons ... 12

MAG N CHEESE

BEEF SHORT RIB

Pasta wheels, Gruyere, Raclet and sharp cheddar melted together with braised beef short ribs, topped with bread crumbs & black truffles ... 16

SEAFOOD

Pasta wheels, Gruyere, Raclet and sharp cheddar melted together with a lobster reduction, crab meat, scallops, shrimp, herbed crunch topping ... 16

ON THE BUN

THE RICHMOND BURGER

100% double pattie American wagyu beef, brandy aioli, caramelized onions, bibb lettuce, roasted tomato, brioche bun, fries or quinoa salad ... 19

THE MUSHROOM TRUFFLE BURGER (VEGAN)

Roasted portobello, wild mushroom and truffle spread, bibb lettuce, slow roasted tomato on a brioche bun served with fries or quinoa salad ... 17

ADD SHARP CHEDDAR CHEESE, GRUYERE CHEESE, APPLEWOOD BACON, \$2 EACH... ALL OUR BURGERS ARE COOKED TO A JUICY MEDIUM

LARGE PLATES

MOULES FRITES

Traditional Belgium/French sailor style mussels served with house cut fries and crusty toasted bread ... 22

ROASTED ORGANIC CHICKEN BREAST

Fresh tarragon, fingerling potatoes, haricort verts, baby carrots ... 27

ALASKAN WILD CAUGHT SALMON

Roasted Wild caught Salmon, creamy dijon mustard, roasted fingerling potatoes & asparagus ... 32

BEEF SHORT RIBS

Red wine braised boneless short ribs & truffle mashed potatoes ... 29

STEAK AU POIVRE

Grass-fed 14oz center cut NY strip, green peppercorn, shallots, butter, cream, cognac served with house cut fries ... 39

SIDES

FRENCH FRIES

Hand cut double fried potatoes ... 8

ROASTED BABY CARROTS

Baked in a butter sauce and herbs ... 9

HARICOT VERT

French string beans, garlic & oil ... 9

TRUFFLE MASH

Creamy mashed potatoes, shaved black truffles, white truffle oil ... 10