


FORMAGE ET CHARCUTERIE

Assiette de Fromages  20
chef's daily selection of cheese
board, honey and cranberry bread

PLATS DU JOUR

WEDNESDAY

Magret de Canard à l'Orange * 26
grilled pekin duck breast with orange
glace and quinoa pilaf with almonds
and sundried cranberries

THURSDAY

Fresh Pappardelle Wild Boar Ragout 28
braised wild Boar ragout, burgundy,
carrots, tomato, and shaved parmesan

FRIDAY

Bouillabaisse 35
shrimp, mussels, clams, Dayboat
scallops, octopus, leeks, fennel,
potatoes in a saffron-pernod broth


SATURDAY

Cuisses de Grenouille Provencale 30
sautéed in butter with garlic, parsley,
roasted tomato and baby potatoes

SUNDAY

Boeuf Bourguignon 29
boneless beef short rib, red wine,
carrots, mushrooms, pearl onions,
pommes puree

EVERY DAY

Ukrainian Platter  20
homemade Borscht, Bigos &
handmade Varenyky (6)

136 Second Avenue





Executive Chef: Frederick Piccarello

APPETIZERS

Gratinee l'Oignon 14
classic homemade French onion soup, caramelized
onions & croutons, topped with melted Gruyere cheese




Homemade Borscht** GF    10
local red beets & savoy cabbage shredded, served
with a dollop of sour cream and fresh dill


Avocado Toast  13
organic mashed avocados, black Hawaiian sea
salt, Aleppo pepper served over sourdough toast

Mushroom Toast  13
grilled sourdough toast, chef's medley of wild mushrooms,
topped with blend of melted cheeses

Moules Frites 16
Prince Edward Island mussels with
pommes frites, served in savory broth.
Mariniere (white wine, garlic, shallots, parsley, butter)

Escargot de Bourgogne 16
Burgundy snails baked in garlic, butter,
and parsley

Handmade Varenyky (pierogies)    10
artisanal potato & cheese dumplings, sour cream
and caramelized onions (6 pieces)

Roasted Beet Salad** GF  15
yellow & red beets, toasted almonds, feta cheese,
grapefruit wedges, red wine vinegar and extra virgin
olive oil

Salmon Tartare * 12
wild Scottish salmon drizzled with lemon, served with
homemade chips

Beef Tartare * 19
wagyu beef with shallots, capers, chives, Hawaiian black
sea salt, & organic quail egg, served with toast

Charred Octopus 20
wild Portuguese day boat, pot caught in FAO 27, fennel,
arugula, olives, steamed baby Yukon gold potatoes, drizzled
with red wine vinegar & olive oil

Shaved Fennel Orange Salad  13
with fresh shaved parmesan & almonds,
citrus and extra olive oil dressing


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ENTREES

Sesame Crushed Hake 23
served with spinach & shiitake mushrooms
in a ginger broth

Coq au vin 27
organic Red Heritage chicken braised in red wine,
vegetables, lardons, pommes puree



Linguine Provencale 19
mussels, shrimp, garlic, white wine, tomato, basil
& pepper flakes

Vegetable Brochette  14
seasonal grilled vegetables with grilled lemon,
black Hawaiian sea salt, drizzled in lemon vinaigrette,
with couscous

New Zealand Braised Lamb Shank 24
braised in red wine served over vegetables couscous




For Large Parties & Events
Call or Email us at:
Contact@BrasserieSaintMarc.com
+1 (212) 548-3959

Burger Saint Marc * 24
1/2 lb Beef Burger with mushrooms, sweet
vidalia caramelized onions braised in a 24 hour reduction
beef bone broth, engulfed in the chef's cheese blend,
drenched in broth, served with beer battered onion rings
(meant to be eaten with knife and fork, not a traditional
burger)



Impossible Burger   19
served on a toasted English muffin, with Boston lettuce,
tomato, sweet vidalia onions, smothered in veganaise
(Vegan Mayo)
(+ gruyere cheese \$3)
(+ two slices Iberico applewood smoked
thick sliced bacon \$4)

SIDES

Pommes Frites 6
(French fries)

Mixed Green Salad  6
Brussels Sprouts** GF  

Bread with Butter 3

Brussels Sprouts** GF  

Sauteed Organic Kale 9

Roasted Asparagus 9

Homemade Bigos** GF  9

Couscous 9

ADD ONS



Grilled Wild Scottish Salmon (6oz) 9

Charred Octopus (4oz) 9

Grilled Chicken Breast 8

1/2 Avocado 5

Extra Bread & Butter 2

GF - Gluten Free Option /  - Vegetarian Option (includes milk & dairy) /  Plant Based Option

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food bourne