

CORNER BAR

FRUITS DE MER

Oysters 29

*half-dozen, mignonette**

Oysters Rockefeller 27

*pernod, spinach, breadcrumbs**

Carpaccio 29

*tasmanian sea trout, trout roe, capers, agrumato**

Plateau de Fruits de Mer 125/185

*oysters, peekytoe crab, carabineros, diver scallop, lobster, tasmanian sea trout**

Caviar Service 160

petrossian ossetra caviar, crème fraîche, chives, brioche

TO START

Tartare 28

*bison, cornichons, radish, egg yolk**

Coquille Saint-Jacques 28

*diver scallop, brown butter, capers**

Caesar 24

*little gem, croutons, anchovies, parmigiano**

Asparagus 27

*green asparagus, gribiche, fines herbes, bottarga**

Leeks Vinaigrette 26

*peekytoe crab, vin jaune, hazelnut**

Charcuterie 26

pork & apricot terrine, duck liver pâté

ENTRÉES

Poisson 44

tasmanian sea trout, petits pois, swiss chard, vin jaune

Au Poivre 68

*snake river farms skirt steak, tellicherry peppercorn sauce**

Spaghetti Pomodoro 28

san marzano tomato, basil, parmigiano

Boudin Blanc 30

pork sausage, sauerkraut, juniper

Canard Rôti 40

long island crescent duck, belgian endive, apricot

Épaule d'Agneau 48

elysian fields lamb shoulder, morels, ramps

GRILLED

Côte de Cochon 125

*18oz dry-aged porterhouse, sauerkraut, juniper jus**

Côte de Bœuf 195

*32oz dry-aged ribeye, au poivre, béarnaise, frites, salade verte**

SIDES

Spinach 15

mornay, lemon

Artichoke 15

*hollandaise**

Salade Verte 15

watercress, red onion, lemon

Pommes Frites 13

*aïoli**

Please inform us if you have any allergies or dietary restrictions.

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

COCKTAILS

<p>Spritz Blanc 18 <i>quinquina blanc, bitter blanc, fleur de sel, olive bitters, sparkling wine</i></p> <p>Citrine Apéritif 17 <i>suze, amass gin, le moné, lemon oleo, tonic</i></p> <p>Highball Japonais 18 <i>suntory toki, sakura, rosé shrub, shiso bitters, soda</i></p> <p>Market Margarita 19 <i>reposado tequila, green strawberry, rhubarb, lime, chili</i></p> <p>Jardin Sour 20 <i>mezcal, chareau, ancho verde, cucumber, fines herbes, lime</i></p>	<p>Provence Negroni 19 <i>yola mezcal, salers, lillet rose, herbs de provence</i></p> <p>Vesper En Fleur 20 <i>grey goose, neversink gin, lillet blanc, fennel, elderflower</i></p> <p>Gibson de Printemps 19 <i>isolation proof gin, basil eau de vie, pickled ramps</i></p> <p>NY Old Fashioned 18 <i>mackenzie bourbon, apple jack, faccia brutto gorini</i></p> <p>Sazerac Au Poivre 19 <i>rye, cognac, chartreuse elixir, cubeb peppercorn, absinthe</i></p>
---	--

WINE

		Glass
Sparkling	G. & F. Richoux, Crémant de Bourgogne, Pinot Noir - <i>Burgundy</i>	19
	Dunoyer de Ségonzac, Blanc de Blancs, Premier Cru - <i>Champagne 2015</i>	31
White	Ravines, Dry Riesling - <i>Finger Lakes, New York 2019</i>	14
	Cuvaison, 'Estate,' Sauvignon Blanc - <i>Carneros, California 2021</i>	19
	Arnaud Lambert, 'Clos de Midi,' Chenin Blanc - <i>Saumur Blanc, Loire Valley 2021</i>	17
	Tatomer, 'Meeresboden,' Grüner Veltliner - <i>Santa Barbara, California 2020</i>	16
	Domaine Ostertag, 'Les Jardins,' Pinot Blanc - <i>Alsace 2018</i>	18
	Domaine Robert-Denogent, 'Les Sardines,' Chardonnay - <i>Mâcon-Villages, Burgundy 2015</i>	24
Skin Contact	Vivanterre, 'SGU Orange,' Auxerrois Blend - <i>Vin de France, France 2021</i>	19
	La Tour de l'Evêque, 'Pétale de Rose,' Grenache Blend - <i>Côtes de Provence, France 2022</i>	16
Red	Cornu-Camus, Pinot Noir - <i>Savigny-lès-Beaune, Burgundy 2021</i>	24
	Domaine Landron Chartier, 'Toujours,' Gamay - <i>Loire Valley 2021</i>	15
	LIOCO, 'Indica,' Carignan - <i>Mendocino, California 2019</i>	17
	Romain Chamiot, Mondeuse - <i>Savoie 2021</i>	18
	Danjou-Banessy, 'Roboul,' Mourvèdre-Grenache - <i>Côtes Catalanes, Roussillon 2021</i>	21
	BriO de Cantenac Brown, Cabernet Sauvignon/Merlot - <i>Margaux, Bordeaux 2014</i>	27
Sweet	Moulin Touchais, Chenin Blanc - <i>Coteaux du Layon, Loire Valley 1994</i>	25
	Dow's, 'Quinta do Bomfim,' Touriga Nacional - <i>Douro, Portugal 2006</i>	19

BEER & CIDER

<p>Torch & Crown 'Tenement' Pilsner, Manhattan 12</p> <p>Flagship 'Kill Van' Kolsch, Staten Island 11</p> <p>Threes 'Table Beer' Saison, Brooklyn 12</p>	<p>Grimm 'Wavetable' IPA, Brooklyn 12</p> <p>Shacksbury 'Arlo' Cider, Vergennes, VT 10</p> <p>Drowned Lands 'Soir' Black Lager, Warwick, NY 10</p>
---	---

SPIRIT-FREE

<p>Spritz Rubino 15 <i>lyre's italian orange, blood orange, sparkling lemon</i></p>	<p>Market Fizz 15 <i>amass riverine, cucumber, lime, elderflower tonic</i></p>	<p>Sansgarita 15 <i>lyre's agave reserva, green strawberry, chili, basil salt</i></p>	<p>French Bloom 16 <i>non-alcoholic french bubbly</i></p>
--	---	--	--