

Leave
ROCHELLE
Out of it

Nibbles

Spiced Nuts 7

Almonds, walnuts and hazelnuts, spiked with coriander seed, chili and white pepper

Warm Marinated Olives 7

Mixed olives marinated, fennel, rosemary and chili (not spicy)

Whisk(e)y Wings 12

6 Large fried wings seasoned with rosemary, honey and whisky glaze

Hummus Plate 12

Chickpea puree seasoned with rosemary and olives, served with warm pitta chips

Side of Fries 7

Parmesan, cracked black pepper, Sea Salt

***20% GRATUITY FOR PARTIES
OF 6 OR MORE**

MAKER'S MARK COFFEE HOT 4 ICED 5

*We are proud to be the only restaurant in New York State to offer **Maker's Mark Coffee.**

Boards

Pork Proscuitto 4

Capocollo (Coppa) dry cured pork neck

Duck Proscuitto 4

Capocollo (Coppa) dry cured duck neck

Bresaola 4

(air dried beef) served with lemon juice, olive oil and Parmesan

Pork Pancetta 4

Salt cured pork belly

Duck Pancetta 4

Salt cured duck belly

Beef Salami 4

Plain and simple

Duck Liver Pate 7

Just A Little Board 18

Proscuitto, pate, Bresaola, mustard, cornishones and toast

Make Your Own Board mp

A selection of whatever you want from the above charcuterie selection

Rochelle's Big Board 35

The whole shebang (all of the above)

Cheese Plate 18

please ask your server for daily selection of cheeses

A soft, A hard, A blue served with seasonal fruits and preserves.

Mains

DGPBJ 16

foie gras, chunky peanut butter, strawberry jam, pancetta.

The Earnshaw Burger 14

Classic 8 ounce burger topped with blue cheese, lettuce, tomato, thick cut maple bacon, sriracha mayo, and if you ask daddy nicely - a fried egg.

XBLT 14

(Xtra Bacon), Lettuce & Tomato sandwich. Just like Grandma used to make.

Duck Confit Sliders 6 a piece

Freshly sliced duck, pickles, honey maple glaze.

South of Houston Salad 14

Everything but the kitchen sink; Romaine lettuce, boiled egg, bacon, blue cheese, red onion, tomato, avocado, red wine vinaigrette

Kale and Spinich Salad 14

Shaved radish, cucumber, lemon vinaigrette

*** add a side of fries or salad to any main 4**

205 CHRYSTIE ST

NEW YORK, NY 10002

212.345.2345

WWW.ROCHELLESNYC.COM

RESERVATIONS@ROCHELLESNYC.COM

Leave
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Cocktails \$13

Old Pal

Best served with nuts

Rittenhouse Rye, Campari, Dry Vermouth, Bitters

Brown Derby

Ride it til your chaps are chafed

Old Heaven Hill Bottled in Bond Bourbon, Honey, Grapefruit

Rusty Nail \$15

Because getting nailed should never be rusty

Monkey Shoulder Vatted Malt Scotch, Drambuie 15yr, Bitters

Barrel Aged Breuklyn Cocktail \$15

Served Snarky, and Up Yorsz

Old Forester Bourbon, Sweet Vermouth, Averna Amaro, Maraschino,
*\$150 by the barrel - Limited Availability

THE MILLER HIGH LIFE SPLIT \$9

The Champagne Of Beers And A Shot Of
The Whisk(E)Y Of The Week (Ask Your Bartender)

Daddy Issues

Why not one more?

Zubrowka Bison Grass Vodka, Casoni, Honey, Lemon

Raj-Mahal

It's as if you're in the Lower Middle East Side

Bombay Sapphire East Gin, Bonded Apple Jack, Apricot Brandy, Lime

Earnest 205

Drink this and you'll write good

Bacardi Heritage Rum, Maraschino, Lime, Grapefruit, Hopped Bitters

Token Tequila Cocktail

Don't DRINK the worm, BE the worm

Olmecca Altos Tequila, lime, Cola, Kosher Salt

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Leave
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Happy Hour

MONDAY-FRIDAY 5pm til 8pm

featuring

the
Miller
HIGH LIFE.



SPLIT
(& THE WHISK(E)Y OF THE WEEK)

THE CHAMPAGNE OF BEERS AND A SHOT OF
THE WHISK(E)Y OF THE WEEK (ASK YOUR BARTENDER)

All well drinks \$8

\$10 ALL OTHER TIMES
\$5 DRAFT BEER \$7 WINE

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Beer (Bottles & Cans)

Miller High Life Splits (7oz) \$4

The Champagne of Beers

Pork Slap Pale Ale \$6

Sessions Lager \$6

Shiner Bock Dark Lager \$6

Carta Blanca Cerveza \$7

Paulaner Hefe-Weizen \$7

Murphy's Irish Stout (16oz can) \$8

Local Draft Beers \$7

Kelso Pilsner

Empire IPA

Wine \$9

**Pinot Grigio
Sauvignon Blanc
Bordeaux**

**Pinot Noir
Cabernet Sauvignon
Cotes Du Rhone**

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