

## VEGETABLES

House cured dill pickles \$2

Honey glazed dates wrapped in bacon \$12

Cauliflower soup, mushroom, truffle \$8

Caramelized onion risotto,  
red wine reduction \$13

Roasted beet salad, orange, blue cheese \$8

Curried cauliflower, raisins, almonds \$7

Pomegranate glazed carrots, mint \$7

Roasted brussel sprouts,  
house smoked bacon, pecans \$7

## FISH

House Kippered Salmon, Beet Tartare \$14

Pickled Trout, Crème Fraiche, Dill \$13

Braised Monkfish "Grandmere", Onions, House  
Cured Bacon, Mushrooms \$17

Miso Glazed Codfish, Bok Choy \$16

**\$1 OYSTERS UNTIL 8PM**

## POULTRY, MEAT AND GAME

Homemade Chevre, Herbs de Provence,  
EVOO \$11

Pickled egg, beet juice \$4

Chicken Liver Mousse,  
Sweet and Sour Shallots \$13

House Smoked Duck Breast,  
Plum Balsamic Compote \$16

Rabbit Terrine, Bacon, Juniper, Allspice \$14

Homemade Merguez Sausage,  
Labne, Mint \$13

Soy Poached Chicken Breast, Orange,  
Chinese spice \$16

Braised Short Ribs, Marrow Bone \$16

## CHEF'S CHOICE:

New York City is a city of many cultures and flavors. Chef Melissa O'Donnell selects a platter of her selects. \$30 or \$50

### NIGHTLY ENTRÉE:

**TUESDAY:** Whole Wheat Pasta, Duck Confit,  
Walnuts, Sage \$19

**WEDNESDAY:** Braised Half Chicken, Pearled  
Barley, Prunes, Olives, Red Wine \$22

**THURSDAY:** Classic Beef Wellington,  
Balsamic Bordelaise \$24

**FRIDAY:** Roasted Monkfish "Grandmere",  
Mushrooms, Onions, Bacon, Parsnip puree,  
Red Wine reduction \$24

**SATURDAY:** Braised Lamb Shank, Homemade  
Merguez Sausage, White Beans \$24

**SUNDAY:** Cream of Tomato Soup,  
Toasted Brie on Baguette \$15



## BEER

### DRAFT

**Staropramen**, Pilsner, Czeck

**Sixpoint Righteous Rye**, Rye Pale Ale,  
New York

**Captain Lawrence**, Captian's Reserve,  
Imperial IPA, New York

**Stone Pale Ale**, California

**Corsendonk Christmas**, Belgium

**Guinness**, Stout, Ireland  
2 Wine taps

### DRAFT

**Van Steenberg, Monk's Cafe Flemish Sour**,  
Belgium (Brewed Special for Monk's Cafe in PA)

**Alesmith IPA**, California

**Naragansett Lager**, Rhode Island

**Greenflash Hop-Head Red**, California

**Oskar Blues Dale's Pale Ale**, Colorado

**Slyfox Royal Weisse**, Hefeweizen, Pennsylvania

**Jever Pilsner**, Germany

**Dupont Cidre Organic, Unfiltered Cider**,  
Normandy

## COCKTAILS

**The Five Points:** Thai Basil,  
absinthe-soaked sugar cube, Reposado Tequila  
on the rocks

**Tenement:** Bourbon, curry, hot apple cider  
(Sweetened with Raw Sugar)

**The Lower East Side Car:** Brandy /  
Gran Marnier / Lemon, shaken and served in  
a cardamon / cinnamon / sugar rim

**Corlear's Hook:** Gin, mirto, mint,  
prosecco float

**The Jones:** Scotch, figs, bitters,  
black pepper, soda

## WINIES BY THE GLASS

### RED

PENEDES TEMPRANILLO CRIANZA, Pinord,  
"Clos De Torribas," 2009 (Catalonia, Spain) \$10

ZWEIGELT, Kirchmayr, 2011  
(Thermenregion, Austria) \$12

BORDEAUX, Chateau Pré De La Lande, 2010  
(Bordeaux, France) Cabernet, Merlot \$11

### WHITE

SOAVE CLASSICO, Gini, 2012  
(Veneto, Italy) Garganega 12\$

TXACOLINA GETARIAKO, Ulacia, 2012  
(Basque Country, Spain) Hondarrabi Zuri 13\$

## DESSERT All Gluten-free \$8

Reine de Saba: Warm Chocolate Cake,  
Almonds, Ganache

Earl Grey Grème Brulee

Poached Pear, Red Wine, Crème Fraiche