

# MID|NIGHTS

## DINNER

### CHILLED OYSTERS HALF/DOZEN

PINK PEPPERCORNS, YUZU-SHALLOT MIGNONETTE 18/36

### HAMACHI SASHIMI

BLACK OLIVE CRUMBLE, GRAPEFRUIT 17

### REDWOOD OAK COLD SMOKED STEAK TARTARE

WHITE SOY, SCALLION, CHARRED BREAD 19

### CAESAR SALAD REDUX

BABY TUSCAN KALE & BRUSSELS SPROUTS, WHITE ANCHOVIES,  
TOASTED ALMONDS, PARMESAN CRISPS 14

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### PRAWN SALAD

RICE NOODLES, GREEN PAPAYA, SESAME, PEANUTS 23

### SPRING VEGETABLES AND SPECK HAM

MORELS, FAVAS, PEAS, POACHED FARM EGG 15

### THAI RED CURRY BOUCHOT MUSSELS

LYCHEE, OPAL BASIL, SCALLION 17

### GRILLED FLATBREAD

ROASTED ASPARAGUS, RAMPS, FAVAS, RADISHES, BURRATA CHEESE 15

### FONTINA TORTELLINI

FORAGED MUSHROOMS, SUNCHOKE, BLACK GARLIC 18

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### GENTLY COOKED BROOK TROUT

HARICOTS VERTS, CURRIED CAULIFLOWER, HAZELNUTS,  
GRAPES, BROWN BUTTER 25

### PERUVIAN GRILLED PASTURE RAISED YOUNG CHICKEN HALF/WHOLE

GREEN SAUCE, RED SAUCE, PICKLED CHARRED ONION SALAD, YUCCA FRIES  
24/45

### GRASS FED LAMB BURGER

CARAMELIZED ONION AND SHIITAKE MARMALADE, ZA'ATAR,  
HARISSA AIOLI, PICKLED CUCUMBER, HERBED FRIES 17

### CREEKSTONE FARMS SHORT RIB "RENDANG"

YAM, BOK CHOY, CRISPY CRISPIES 29

EXECUTIVE CHEF MARCELLUS COLEMAN

# MID|NIGHTS

## COCKTAILS

### SHAKEN 12

#### BERRY MANILOW

GIN, LIME, GINGER, GRENADINE, MARKET BERRIES

#### HEMING "WAY"

RUM, LIME, MARASCHINO, GRAPEFRUIT

#### LIME ALL THE TIME

TEQUILA, MEZCAL, POMEGRANATE, SMOKED SALT

### STIRRED 13

#### NOT YO MAMA'S APPLLETINI

APPLE VODKA, APPLE BRANDY, FALERNUM

#### SOFIA LOREN

RYE, CYNAR, CARPANO ANTICA

#### THE BITTER TRUTH

BOURBON, ORANGE, CHOCOLATE BITTERS

### HIGHBALL 12

#### GORDON GECKO

GIN, FEVER TREE TONIC, CUCUMBER, LIME

#### WHITE GIRL WASTED

VODKA, STRAWBERRY, LEMON, SODA

### HOUSE 14

#### BILL MURRAY

WHITE RUM, LIME, BASIL, GARDEN MINT

#### RUBIE RUE

ROSÉ, LILLET ROUGE, SLOE GIN

#### GIANT JULEP IN A GIANT CUP

BOURBON, GREEN TEA, MINT, DEMERARA 25

### BEER

#### DRAFT 7

SOUTHERN TIER PILSNER  
GREENPORT HARBOR IPA  
OMMEGANG WHITE  
CAPTAIN LAWRENCE KOLSCH  
FLAGSHIP DARK MILD

#### OFF DRAFT

KELSO PILSNER 6  
SANKATAY LIGHT 6  
DOWN EAST CIDER 7  
INNIS & GUNN BB 8  
EINBECKER N/A 7

### HOUSE MADE SODA 6

STRAWBERRY  
GREEN TEA  
MINT BASIL

# MID|NIGHTS

## HAPPY HOUR BAR MENU



### CHILLED OYSTERS 1

PINK PEPPERCORNS, YUZU-SHALLOT MIGNONETTE

### HERBED FRENCH FRIES

FINE HERBS, GARLIC AIOLI 6

### BLISTERED SHISHITO PEPPERS

WHIPPED GOAT CHEESE, SMOKED PAPRIKA 7

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### SPRING PEA FRITTERS

HARISSA YOGURT 7

### POMEGRANATE GRILLED CRISPY CHICKEN WINGS

SMOKED FETA YOGURT, PICKLED CUCUMBER 8

### REDWOOD OAK COLD SMOKED STEAK TARTARE CROSTINI

WHITE SOY, SCALLION, CHARRED BREAD 10

### THAI RED CURRY BOUCHOT MUSSELS

LYCHEE, OPAL, BASIL, SCALLION 13

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### GRILLED FLATBREAD

ROASTED ASPARAGUS, RAMPS, FAVAS, RADISHES, BURRATA CHEESE 13

### QUINOA BURGER

SMOKED SHITAKE BACON, PICKLED BEET RELISH,  
HERBED FRIES, CUMIN YOGURT 16

### GRASS FED LAMB BURGER

CARAMELIZED ONION AND SHIITAKE MARMALADE, ZA'ATAR,  
HARISSA AIOLI, PICKLED CUCUMBER, HERBED FRIES 17

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### MIXED DRINKS 8

WINES 8

DRAFTS 6

EXECUTIVE CHEF MARCELLUS COLEMAN

# MID|NIGHTS

## DESSERT



11

**BAKED CLAFOUTIS PIE**  
MARKET STRAWBERRIES, RHUBARB,  
OLIVE OIL ICE CREAM  
(PLEASE ALLOW 20 MINUTES FOR PREPARATION)

**COCONUT CAKE**  
MANGO CURD, TOASTED COCONUT,  
TOASTED COCONUT ICE CREAM

**MID|NIGHTS BAR**  
CHOCOLATE GANACHE, CARAMEL, BROWN  
SUGAR SHORTBREAD, CHOCOLATE WAFER,  
VANILLA ICE CREAM

**3-SCOOPS ODD FELLOWS ICE CREAM**  
OLIVE OIL, TOASTED COCONUT, VANILLA  
(SINGLE SCOOP 5)

# MID|NIGHTS

## LATE NIGHT



### CHILLED OYSTERS HALF/DOZEN

PINK PEPPERCORNS, YUZU-SHALLOT MIGNONETTE 18/36

### BLISTERED SHISHITO PEPPERS

WHIPPED GOAT CHEESE, SMOKED PAPRIKA 8

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### SPRING PEA FRITTERS

HARISSA YOGURT 12

### HERBED FRENCH FRIES

FINE HERBS, GARLIC AIOLI 8

### CRAB STUFFED BEIGNETS

SEAWEED DUSTED, WASABI LIME 13

### POMEGRANATE GRILLED CRISPY CHICKEN WINGS

SMOKED FETA YOGURT, PICKLED CUCUMBER 12

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### DIRTY FRIED RICE

CALASPARRA RICE, PORK CHEEK, CLAMS, SQUID INK 13

### QUINOA BURGER

SMOKED SHITAKE BACON, PICKLED BEET RELISH,  
HERBED FRIES, CUMIN YOGURT 16

### KOBE BURGER

MC'S SPECIAL SAUCE, BASIL AIOLI, WATERCRESS, FRIED ONION,  
HERBED FRIES 16

ADD DUCK EGG 3

EXECUTIVE CHEF MARCELLUS COLEMAN

# MID|NIGHTS BRUNCH

MIMOSA, BELLINI, BLOODY MARY 10

CHILLED OYSTERS HALF/DOZEN

PINK PEPPERCORNS, YUZU-SHALLOT MIGNONETTE 18/36

GREEK YOGURT

SPICED GRANOLA, RAW LOCAL HONEY, SEASONAL FRUIT 13

FARMERS MARKET SALAD SEASONAL GREEN

FRUITS, HERBS, FLOWERS \$14

SCALLION AND AGED NEW YORK STATE CHEDDAR POPOVERS

CHIVE BUTTER 11

OVEN BAKED DUTCH APPLE PANCAKE

STAR ANISE BUTTER 13

RHUBARB STUFFED FRENCH TOAST

PISTACHIO CRUMBLE 14

BREAKFAST SANDWICH

BAKED DUCK EGG, DUCK CONFIT, CUMIN AIOLI, EMMENTALER CHEESE 14

CRAB & AVOCADO TOAST

CRÈME FRAÎCHE & LIME AIOLI 16

EGGS BENEDICT

POACHED FARM EGGS, HOUSE MADE ENGLISH MUFFINS, CRISPY MUSHROOMS,  
RAMP HOLLANDAISE, GREEN SALAD 16

BROOKLYN FARMERS MARKET BREAKFAST

SOFT SCRAMBLED EGGS, COUNTRY HAM, BANGER, CRUSHED SWEET PEAS,  
ENGLISH MUFFINS, FONTINA STUFFED ROASTED TOMATO, POTATO CAKE 20

PASTURED CHICKEN & WAFFLES

BUTTERMILK FRIED CHICKEN WINGS, BUTTERMILK

WAFFLES & BOURBON MAPLE SYRUP 16

VADOUVAN CRUSTED STEAK & EGGS

HANGER CUT, POACHED EGGS, BÉARNAISE, SALT & VINEGAR FRIES 24

CITRUS CURED ARCTIC CHAR

EGGS MIMOSA, TROUT ROE, SMOKED BEET MARMALADE,  
RED WATERCRESS 21

KOBE BURGER

MC'S SPECIAL SAUCE, BASIL AOLI, WATERCRESS, FRIED ONION,  
HERBED FRIES 16

ADD DUCK EGG 3

EXECUTIVE CHEF MARCELLUS COLEMAN

# MID|NIGHTS WINE

## BY THE GLASS

### SPARKLING

CHAMPAGNE, <i>Pol Roger Brut</i> "White Foil" (Epernay, France) NV	\$18
PROSECCO, <i>Lamberti</i> (Veneto, Italy) NV	\$11
ROSE CAVA, <i>Ya "Cuvee 23 Reserva"</i> (Penedes, Spain) NV	\$12 *O
ROSE CHAMPAGNE GRAND CRU, <i>Domaine de Sousa</i> (Avize, France) NV	\$24 *B/O/S

### WHITES

CHARDONNAY, <i>Hanging Vine</i> (Napa, CA) 2013	\$10 *S
GRUNER VELTLINER, <i>Hallodri</i> (Danube, Austria) 2014 KEG	\$12 *O
PINOT GRIS, <i>Bethel Heights</i> (Eola-Amity Hills, OR) 2014	\$13 *B/O/S
SAUVIGNON BLANC, <i>Heitz Cellars</i> (Napa, CA) 2014	\$14 *S
SANCERRE, <i>Daniel Crochet</i> (Loire, France) 2014	\$14 *O
MULLER-THURGAU, <i>Winzer Sommerach</i> (Franconia, Germany) 2012	\$12

### ROSÉS

COTES DE PROVENCE, <i>Hecht &amp; Bannier</i> (Provence, France) 2015	\$13
SANCERRE ROSE, <i>Pascal Jolivet</i> (Loire, France) 2015	\$14 *O
ROSADO, <i>Bodegas Fontana "Mesta"</i> (Ucles, Spain) 2014	\$8 *O/S
PROVENCE ROSE, <i>Saint Andre de Figuiere</i> (Provence, France) KEG 2014	\$12

### REDS

PINOT NOIR, <i>King's Ridge</i> (Willamette Valley, OR) 2014	\$14 *O
MALBEC, <i>Michel Torino "Cuma"</i> Organic (Cafyette Valley, Argentina) 2015	\$10 *O/S
CABERNET SAUVIGNON, <i>Owen Roe "Sharecropper"</i> (Yakima Valley, WA) 2014	\$15 *S
GSM BLEND, <i>Beckmen "Cuvee le Bec"</i> (Santa Ynez, CA) 2013	\$14 *B/O/S
COTES DU RHONE, <i>Domaine La Ligiere</i> , France, 2013	\$12 *B/O/S

## BY THE BOTTLE

### SPARKLING

BRUT ROSE, <i>Taltarni Brut Tache</i> (Victoria, Australia) 2011	\$47 *S
CREMANT DE BOURGOGNE, <i>Maison J.J. Vincent</i> (Burgundy, France) NV	\$58 *S
CHAMPAGNE, <i>Pol Roger Brut "White Foil"</i> (Epernay, France) NV	\$98

### WHITES

ALBARINO, <i>Bodegas Castro Martin "A2O"</i> (Rias Baixas, Spain) 2014	\$45 *O/S
CHARDONNAY, <i>Fowles "Are You Game?"</i> (Victoria, Australia) 2013	\$42 *O/S
CHENIN BLANC, <i>Coteaux du Loir, Domaine Maisons Rouges</i> , (Loire, FR) 2013	\$48 *B/O/S
CHARDONNAY, <i>Domaine Hamelin Chablis</i> (Burgundy, France) 2014	\$65
CHARDONNAY, <i>Olivier Leflaive "Les Setilles"</i> (Burgundy, France) 2014	\$70
CHARDONNAY, <i>Christian Moreau Chablis</i> (Burgundy, France) 2014	\$71 *S
CHARDONNAY, <i>Bethel Heights Estate</i> (Eola-Amity Hills, OR) 2013	\$75 *B/O/S

\*BIODYNAMIC, ORGANIC, SUSTAINABLE

## BY THE BOTTLE (CONTINUED)

CHARDONNAY, <i>Bluxome Street "Russian River Valley"</i> (San Francisco, CA) 2012	\$75 *s
CHARDONNAY, <i>Chateau Fuisse "Tete de Cru"</i> (Burgundy, France) 2013	\$98
CHARDONNAY, <i>Thralls "Antonio Mountain Vineyard"</i> (Mendocino, CA) 2013	\$97 *o/s
GEWURZTRAMINER, <i>Gundlach Buncschu</i> (Sonoma, CA) 2014	\$56 *B/O/S
GEWURZTRAMINER, OFF-DRY, <i>Domaine Andre Kientzler</i> , Ribeaupville, FR 2012	\$63
GRENACHE BLANC BLEND, <i>Kunin "Pape Star Blonde"</i> (Santa Ynez, CA) 2014	\$63 *s
GRUNER VELTLINER, <i>Forstreiter "Alte Reben"</i> (Kremstal, Austria) 2014	\$40 *B
MOSCHOFILERO, <i>Troupis "Fteri"</i> (Mantineia, Greece) 2014	\$40 *B/S
PINOT BLANC, <i>Hugel "Cuvee Les Amours"</i> (Alsace, France) 2013	\$42 *s
RIESLING, <i>Amity Vineyards</i> (Eola-Amity Hills) 2014	\$51 *o
RIESLING, <i>Grosset "Springvale"</i> (Clare Valley, Australia) 2014	\$86 *o
SAUVIGNON BLANC, <i>Selby</i> (Sonoma, CA) 2014	\$42 *o
SAUVIGNON BLANC, <i>Pascal Jolivet Pouilly Fume "Terres Blanche"</i> (Loire, France) 2014	\$63 *o
TXAKOLINA, <i>Hirutza "Getariako"</i> (Hondarribia, Spain) 2014	\$49 o
VIOGNIER BLEND, <i>Owen Roe "Coop"</i> (Yakima Valley, WA) 2013	\$58 *s
VERDEJO, <i>Familia Vidal "la Seca"</i> (Castilla Y Leon, Spain) 2014	\$42 *o

## REDS

CABERNET SAUVIGNON, <i>Twenty Rows</i> (Napa, CA) 2014	\$58 *s
CABERNET SAUVIGNON, <i>Clos du Val</i> (Napa, CA) 2013	\$85 *s
CABERNET BLEND, <i>Chateau Bourbon La Chapelle St. Emilion</i> (Bordeaux, France)	\$40
CABERNET BLEND, <i>Gundlach Bundschu "Mountain Cuvee"</i> (Sonoma, CA) 2012	\$53 *B/O/S
CABERNET BLEND, <i>Boxwood "Trellis"</i> (Middleburg, VA) 2012	\$66 s
CABERNET BLEND, <i>Reserve de Leoville Barton St. Julien</i> (Bordeaux, France) 2010	\$115
CABERNET BLEND, <i>Fleur de Chateau Pedesclaux, Pauillac</i> (Bordeaux, FR) 2010	\$75
CABERNET BLEND, <i>Chateau Talbot, St. Julien</i> , (Bordeaux, France) 2011	\$110
GAMAY, <i>Stephane Aviron "Beaujolais Villages"</i> (Burgundy, France) 2013	\$34
MOUVEDRE, <i>Hewitson "Baby Bush"</i> (Barossa Valley, Australia) 2013	\$50 *o
MOURVEDRE BLEND, <i>Hecht &amp; Bannier Bandol</i> (Provence, France)	\$91
PINOT NOIR, <i>Foris Pinot Noir</i> (Rogue Valley, OR) 2013	\$46
PINOT NOIR, <i>Faiveley Bourgogne Rouge</i> (Burgundy, France) 2014	\$58
PINOT NOIR, <i>The Four Graces</i> (Wiliamette, OR) 2013	\$70 *s
PINOT NOIR, <i>Hyland Estate</i> (McMinnville, OR) 2014	\$72 *s
PINOT NOIR, <i>Bethel Heights Estate "Black Label"</i> (Eola-Amity Hills, OR) 2013	\$77 *B/O/S
PINOT NOIR, <i>Thrall's "Anderson Valley"</i> (Mendocino, CA) 2013	\$98 *s
PINOT NOIR, <i>Merry Edwards "Sonoma Coast"</i> (Sonoma, CA) 2013	\$102 *o/s
PINOT NOIR, <i>Sonoma Loeb</i> (Russian River Valley, CA) 2013	\$105 *s
PINOT NOIR, <i>Big Basin "Lester Vineyard"</i> (Santa Cruz Mountains, CA) 2014	\$105 *o/s
PINOT NOIR, <i>Chambolle-Musigny, Domaine Bryczek</i> , (Burgundy, FR) 2012	\$115
SANGIOVESE, <i>Fattorie dei Barbi "Brunello di Montalcino"</i> (Tuscany, Italy) 2010	\$121
SHIRAZ, Taltarni <i>"Old Block Estate"</i> (Victoria, Australia) 2013	\$47 *s
SYRAH, <i>Owen Roe "Ex Umbris"</i> (Yakima Valley, WA) 2012	\$70 *s
SYRAH, <i>Crozes-Hermitage, Domaine Gaillard</i> (Rhone, FR) 2013	\$58
TEMPRANILLO, <i>Luis Alegre "Koden"</i> (Rioja, Spain) 2013	\$37
ZINFANDEL, <i>Ridge "Three Valleys"</i> (Sonoma, CA) 2013	\$70 *o
ZINFANDEL, <i>Phipps Family Cellars "Sonoma County Ranches"</i> (Sonoma, CA) 2012	\$85