



RAW

BILL'S PLATEAU DE MER TO SHARE 110
Lobster, oysters, stone crab claws, prawns, littleneck clams & ceviche; For 3 or more

EAST AND WEST COAST OYSTERS M/P, DAILY

FLORIDA STONE CRAB CLAWS 21 FOR 3 PIECES
Dijonaise & ginger mignonette

JUMBO TIGER PRAWNS 18 FOR 3 PIECES
Cocktail sauce & fresh borseradish

CALIFORNIA GOLDEN OSETRA 85
Traditional caviar service, 30g

FISH & SHELLFISH

MANHATTAN SHELLFISH CHOWDER 32
Jumbo prawns, oyster crackers & saffron

CRISPY FRIED DOVER SOLE M/P
Dill pickle chips & gribiche

NANTUCKET BAY SCALLOPS 37
Romanesco cauliflower & vermouth butter

MEDITERRANEAN OCTOPUS 27
Smoked black olives & chorizo

LOUP DE MER 29
Shaved artichoke & Marcona almonds

SALADS & APPETIZERS

CREAM OF PORCINI SOUP 14
Hazelnuts, drysberry, rosemary

ESCAROLE AND GEM SALAD 12
Breakfast radish, fines berbs, cucumber dressing

AUTUMN VEGETABLE CRUDITES 16
Raw, cooked, pickled, green goddess dressing

CHUCK STEAK TARTARE 14
Dijon, quail egg, sicilian capers, grilled filone

HUDSON VALLEY FOIE GRAS 22
Tokyo Turnips and Deep Woods Maple Syrup

CHILLED SEAFOOD SALAD 15
Avocado, iceberg, heart of palm, citrus

ATLANTIC FISH FRY 15
Preserved lemon, parsley, malt vinegar mayonnaise



MEAT & POULTRY

DOMESTIC RACK OF LAMB 46
Persillade & ni poise olive

SMOKED BACON CHOP 38
Sauerkraut & mustard

ORGANIC EBERLY CHICKEN 32
Toast & gravy

PRIME-AGED BEEF

Bordelaise, borseradish lardo & sbalot confit

28 DAY DELMONICO (18oz) 52

28 DAY RIBEYE (16oz) 48

BILL'S BURGER (12oz) 21

PASTA

SPAGHETTI FRA DIAVOLO 21
Canadian lobster, oregano, cherry tomatoes

BAKED PACCHERI 17
Eggplant, san marzano, scamorza, opal basil

FAGIOLI E VONGOLE 17
Cockles, rapini, fennel sausage

BILL'S BOLOGNESE 19
Tagliatelli & cabrito



SIDES

YUKON POTATO PUREE CHEDDAR, CHIVES

FRENCH FRIES ROSEMARY, SEA SALT

POMMES SOUFFLE PARSLEY, BLACK PEPPER

CREMINI MUSHROOMS ESCARGOT BUTTER

CAST IRON BROCCOLI CHILI, LEMON



FOR TWO

35 DAY PRIME PORTERHOUSE (40oz) 125
Bearnaise and pommes souffle

BRAISED VEAL SHANK 110
Soffritto & gremolata

WILD MUSCOVY DUCK 85
Green grapes & brussel sprouts

Cocktails

— \$14 —

Based on cocktails from the pre-prohibition and prohibition era

Bill's Royal Rickey

Adapted from Tom Bullock's *The Ideal Bartender*, 1917
Aylesbury Duck Vodka, Cedia Acai Berry, Chartreuse, and fresh ginger lemonade

Champagne Cocktail

Adapted from Jerry Thomas's *Bon Vivant's Companion*, 1862
Pierre Ferrand 1840 formulae cognac, house spiced sugar cube, brut champagne

Whisky Sour

Adapted from Jerry Thomas's *The Bartender's Guide*, 1862
The Black Grouse Scotch, fresh apple and lemon juice, honey, dandelion and burdock bitters, organic egg white

Hanky Panky

Adapted from Harry Craddock's *The Savoy Cocktail Book*, 1930
Dorothy Parker Gin, Sweet Vermouth, Fernet Branca

Gingerbread Sazerac

Adapted from Fred Hart's *The Sazeracs Lying Club*, 1878
Bulleit Rye Whiskey, Aged Cognac, Gingerbread Spice, Peychaud's Bitters, Absinthe wash

Mary Pickford

Adapted from Basil Wood's *When It's Cocktail Time in Cuba*, 1928
Apricot infused Bacardi Rum, pineapple, lime and cherry



Beer

DRAUGHT BEER \$8
Ommegang Witte 5.1% abv, NY
Six Point Bengali Tiger IPA 6.4% abv, NY
Brooklyn Pale Ale 8% abv, NY
Guinness Stout 6% abv, Ireland
Pilsner Urquell 4.4% abv, Czech Republic
Stella Artois 5.9% abv, Belgium

BOTTLED BEER \$8
Amstel Light 3.5% abv, Netherlands

Non-Alcoholic Drinks

Bukler NA Larger \$6
Dads Root Beer \$5
John Ryan Black Cherry Soda \$5
Nu Grape Soda \$5
Bubble Up Lemon & Lime Soda \$5

Aperitif

Punt e Mes \$12
Aperol \$12
Campari \$12
Dubonnet Rouge \$12
Dimmi Di Milano \$13
Cochhi Americano \$13
Lillet Blanc \$12
Lillet Rose \$12
Dolin Blanc Vermouth \$12
Carpano Antica Formula \$12
Pernod \$11
Ricard \$11
Pernod Absinthe \$14

Wine

— BY THE GLASS —

Champagne

2007 Domaine Du Pas St. Martin, Saumur Brut LOIRE, FRANCE \$19
MV Demoi BRUT TDC 187ml CHAMPAGNE, FRANCE \$22
MV La Caravelle Brut 'Cuvee Niña' CHAMPAGNE, FRANCE \$28
2009 Dirier-cade Cremant d'Alsace brut rose ALSACE, FRANCE \$19

Whites

2010 Chateau De Plaisance, 'Chateau De Plaisance' Savennieres LOIRE, FRANCE \$26
2009 Binner 'Riesling Kazenthal' ALSACE, FRANCE \$20
2011 Colombaia Bianco Vino da tavola TOSCANA \$14
2011 Torre Quarto Falanghina nina PUGLIA, ITALY \$12
2011 Abando Blanco Rioja SPAIN \$17

Rose

2011 Prieure de Montezargues TAVEL ROSE, RHONE, FRANCE \$17

Reds

2002 Coturri, 'Loat creek pinot noir' SONOMA VALLEY, USA \$16
2009 La Celata, 'Battaglia Della Trebbia', Gutturmio Fermo DOC COLLI PIACENTINI, ITALY \$14
2008 Parusso Barolo PIEDMONT, ITALY \$26
2009 Chateau Lamartine 'Prestige du Malbec' CAHORS FRANCE \$21
2002 Château Gueyrosse, Saint Emilion Grand Cru BORDEAUX, FRANCE \$30



Vodka

Absolut \$11
Aylesbury Duck \$12
Tito's \$12
Stoli \$12
Grey Goose \$13
Grey Goose Citron/ Orange \$13
Belvedere \$14
Chopin \$15
Stoli Elit \$18

Gin

Damrack \$11
Beefeater \$12
Plymouth \$12
Bols Genever \$12
Dorothy Parker \$12
Hendricks \$13
Tanqueray \$13
Bombay Sapphire \$13
Brooklyn Gin \$14
Tanqueray Ten \$16
(for Fever Tree Tonic Water add \$2)

Rum

Denizen \$11
Bacardi Oakheart Spiced \$11
Gosling Black Seal \$12
Mount Gay \$13
Banks 5 Island Rum \$14
Banks 5 Island Aged \$17
Leblon Cachaca \$14
Smith and Cross Jamacan \$15
Bacardi Syr \$16
Ron Zacapa 23yr \$16

Tequila/ Mezcal

Siete Leguas Blanco \$12
Avion Blanco \$13
Don Julio Blanco \$14
Arte Nom Blanco 1079 \$14
Siete Leguas Reposado \$13
Avion Reposado \$14
Don Julio Reposado \$15
Arte Nom Reposado 1414 \$15
Siete Leguas Anjeo \$14
Avion Anjeo \$15
Don Julio Anjeo \$16
Arte Nom Anjeo 1146 \$16
Corzo Anjeo \$18
Don Julio 1942 \$32
Casa Dragones \$44
El Buho Blanco Mezcal \$12
Ilegal Reposado Mezcal \$15
Del Maguey Tobala Mezcal \$28

Rye Whiskey

Rittenhouse Rye \$11
Russell's Reserve Rye \$13
Bulleit Rye \$13
Michter's Single Barrel Rye \$16
Hudson Valley Rye \$19
High West 21yr
High West Rocky Mountain 21yr \$34

Bourbon

Elijah Craig \$11
Makers Mark Bourbon \$12
Buffalo Trace Bourbon \$13
Bail Hayden Bourbon \$14
Russell's Reserve Bourbon \$14
Woodford Reserve Bourbon \$15
Blantons Bourbon \$16
Berkshire Mountain Bourbon \$18

Tennessee Whiskey

Jack Daniels No7 \$12
George Dickel No12 Tennessee \$12

World Whisky

Yamazaki 12yr \$15 (Japan)
Jameson \$12 (Ireland)
Redbreast 12yr \$14
Jameson 18yr \$18 (Ireland)

Scotch Whisky

Dewars \$11
Cutty Sark \$12
The Famous Grouse \$12
The Black Grouse \$12
Great King St Blended Scotch \$12
Johnnie Walker Black \$14
Chivas Regal 12yr \$14
Auchentoshan 3 Wood \$14
Laphroaig 10yr \$14
The Macallan 12yr \$16
Coal Ila 12yr \$16
Glenmorangie Original \$16
The Glenlivet 12yr Nadurra \$16
The Oban 14yr \$17
Lagavulin 16yr \$17
Springbank 15yr \$18
The Macallan 15yr Fine Oak \$18
Ardbeg Correyvecken \$21
Compass Box Hedonism Pure Grain \$21
Highland Park 18yr \$25
The Macallan 18yr \$28
Glenmorangie 18yr \$28
Chivas Regal 21yr "Royal Salute" \$38
Johnnie Walker Blue \$42
The Glenlivet 25yr \$55

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses.
Please note a 20% gratuity will be added to tables of six guests and more.

Executive Chef Jason Hall
Chef de Cuisine Ed Carew

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Side-Car

Adapted from Harry MacElhone's *Harry's ABC of Mixing Cocktails*, 1922
Christian Drouin Calvados, Cointreau orange liquor, fresh lemon juice

Mary Pickford

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