

BRASSERIE MENU

TO SHARE

RICOTTA WITH RED CHILI PEPPERS 10
ricotta, olive oil, red chili peppers, grilled bread

ARANCINI RISOTTO BALL 9
5/serving, risotto, mushrooms, parmesan, olive oil

MARGHERITA FLATBREAD 11
basil, tomato, fresh mozzarella

CARAMELIZED ONION FLATBREAD 13
onions, olive, anchovies, goat cheese

VEGETARIAN FLATBREAD 12
whipped goat cheese, zucchini, olive oil, capers

CHEESE BOARD 14
chef's selection, honey, jam, toast points

CHARCUTERIE BOARD 17
chef's selection of three cured meats & pairings

APPETIZERS

FRENCH ONION SOUP 10
caramelized onions, homemade baguette, gruyère

TUNA TARTARE 16
crushed avocado, sesame toast, ginger dressing

TRADITIONAL ESCARGOTS 13
snails, garlic butter, parsley, toast

KALE SALAD 14
organic kale, bacon, maple syrup, cured lemon, soft-boiled egg

CAESAR SALAD 12
aged parmesan, white anchovies, poached egg, garlic croutons
(+ chicken 5 | + salmon 6)

DUCK SALAD 17
frisée salad, croutons, bacon lardons, poached egg, duck confit, mustard vinaigrette

WARM LENTIL SALAD 13
poached egg, frisée, mustard vinaigrette

MAIN PLATES

GRILLED SKIRT STEAK 8oz 22
chimichurri, french fries

EGGS EN COCOTTE 13
caponata, fresh basil, two poached eggs

GRILLED CHICKEN PAILLARD 21
chopped salad, baby heirloom tomatoes

MOULES FRITES 18
mussels, shallots, white wine, garlic, parsley, french fries

TRADITIONAL CROQUE MONSIEUR 15
black forest ham, swiss cheese, béchamel, side salad
(+2 for croque madame)

BEEF BURGER 8oz 18
lettuce, tomatoes, onions, french fries

KARVÈR BURGER 8oz 19
peppercorn-crust beef, caramelized onions, peppercorn sauce, french fries

TURKEY BURGER 18
house-blended turkey, goat cheese and spinach stuffing, french fries

SEARED TUNA 25
unagi sauce, sesame seeds

SIDES

FRENCH FRIES 7
BRUSSELS SPROUTS 8

MAC & CHEESE 8
SIDE SALAD 6

mesclun, radishes, mushrooms, tomatoes
BREAD BASKET 3

EXECUTIVE CHEF
Dipak Chudasama

BRASSERIE BRUNCH

TO SHARE

ARANCINI RISOTTO BALL 9
5/serving, risotto, mushrooms, parmesan, olive oil

MARGHERITA FLATBREAD 11
basil, tomato, fresh mozzarella

CARAMELIZED ONION FLATBREAD 13
onions, olive, anchovies, goat cheese

VEGETARIAN FLATBREAD 12
whipped goat cheese, zucchini, olive oil, capers

CHEESE BOARD 14
chef's selection, honey, jam, toast points

CHARCUTERIE BOARD 17
chef's selection of three cured meats & pairings

APPETIZERS

GRANOLA PLATE 7
greek yogurt, seasonal berries, granola

TUNA TARTARE 16
crushed avocado, sesame toast, ginger dressing

KALE SALAD 14
organic kale, bacon, maple syrup, cured lemon,
soft-boiled egg

CAESAR SALAD 12
aged parmesan, white anchovies, poached egg, garlic
croutons

(+ chicken 5 | + salmon 6)

DUCK SALAD 17
frisée salad, croutons, bacon lardons, poached egg,
duck confit, mustard vinaigrette

WARM LENTIL SALAD 13
poached egg, frisée, mustard vinaigrette

SIDES

FRENCH FRIES 7

BACON 5

BRUSSELS SPROUTS 8

MAC & CHEESE 8

SIDE SALAD 6

mesclun, radishes, mushrooms, tomatoes

BREAD BASKET 3

FRESH SEASONAL FRUIT 6

MAIN PLATES

CROISSANT FLORENTINE 16
toasted croissant, hollandaise sauce

CROISSANT BENEDICT 17
canadian bacon, toasted croissant, poached eggs,
hollandaise sauce

FRENCH TOAST 16
fresh seasonal berries, marscapone

TWO EGGS ANY STYLE 13
served with home-fries

GRILLED SKIRT STEAK 8oz 22
chimichurri, french fries

EGGS EN COCOTTE 13
caponata, fresh basil, two poached eggs

GRILLED CHICKEN PAILLARD 21
chopped salad, baby heirloom tomatoes

MOULES FRITES 18
mussels, shallots, white wine, garlic, parsley, french fries

TRADITIONAL CROQUE MONSIEUR 15
black forest ham, swiss cheese, béchamel, side salad
(+2 for croque madame)

BEEF BURGER 8oz 18
lettuce, tomatoes, onions, french fries

KARVÈR BURGER 8oz 19
peppercorn-crust beef, caramelized onions,
peppercorn sauce, french fries

TURKEY BURGER 18
house-blended turkey,
goat cheese and spinach stuffing, french fries

SEARED TUNA 25
seaweed salad, KarVer sesame glaze

EXECUTIVE CHEF
Dipak Chudasama

PASTRY & BAKERY SHOP

HOT

double espresso 3
drip coffee 2.5 | 3.5
chai latte 4
latte 3.5 | 4
cappuccino 3.25 | 3.75
macchiato 3
café au lait 2.75 | 3.75
mocha 4
hot chocolate 5
tea 2.75

COLD

cold brew 3.5
iced tea 3

ON TAP

kombucha 4
coffee 4 (flavor shot +0.50)
nitro brew 4
stella artois 8

CREATE YOUR OWN SANDWICH 9.5

CHOOSE AN OUT-OF-THE-WORLD BREAD

PLAIN

ciabatta
kalamata olive
poppy seed
caramelized bacon & onion
squid ink
everything bagel
garlic rosemary

WHOLE WHEAT

ciabatta
kalamata olive & sun-dried tomato
multigrain
sunflower

BREAKFAST PASTRIES

CROISSANT 3.25
CHOCOLATE CROISSANT 3.75
ALMOND CROISSANT 4
MUFFIN 3.5
DANISH 3.5

TARTS

LEMON TART | FRUIT TART 5

ÉCLAIR COLLECTION

VANILLA | RASPBERRY | CHOCOLATE 5

HOME BAKED BREAD

BAGUETTE 3
WHOLE CIABATTA 3.5
MINI CIABATTA 2

BREAKFAST SANDWICHES

KARVÉR BREAKFAST SANDWICH 7.5

egg white omelette, spinach, feta

CHIVE & SWISS 7.5

eggs, chive, swiss cheese

TRADITIONAL CROQUE MONSIEUR 9

toasted pullman bread, béchamel, ham, gruyère cheese

SELECT YOUR FILLING

SEARED CHICKEN

parmesan, tomato, arugula, russian dressing

CHICKEN TANDOORI

hummus, arugula, yogurt-and-mint sauce

TURKEY & SWISS

red onions, tomatoes, mustard vinaigrette

HAM & BRIE

cornichons, honey-mustard butter

SMOKED SALMON

whipped cream cheese, cucumber, chive, scallion

CUBANO

slow cooked pork, mortadella, swiss cheese, mojo sauce

BUFFALO MOZZARELLA

tomatoes, fresh basil, pesto

ROASTED VEGGIE

zucchini, eggplant, hummus, sun-dried tomatoes

BRAISED SHORT RIB

caramelized onions, arugula, baby swiss cheesem romesco

ADDITIONAL DRESSING 0.50

KarVér ketchup, KarVér bbq, olive oil, mayo, dijon vinaigrette,

russian dressing, yogurt-and-mint sauce, romesco, hummus,

hone-mustard butter

SOUP OF THE DAY 5.5

served w. homemade bread

WINE BY THE BOTTLE

WHITE WINE

LA PETITE PERRIERE SAUVIGNON BLANC, LOIRE VALLEY, FRANCE, 2015 33

PINOT GRIGIO ISONZO, FIULI, ITALY, 2016 40

JOSEPH DROUHIN LA FORET CHARDONNAY, BURGUNDY, FRANCE, 2015 42

ALBARIÑO POCO & LOLA, RIAS BAIXAS, SPAIN, 2016 39

BUTTER CHARDONNAY, NAPA, CALIFORNIA, 2015 39

MAS AMIEL COTES DU ROUSSILLON. LANGUEDOC, FRANCE 52

BEDELL CELLARS, SAUVIGNON BLANC, NORTH FORK of LI, NY, 2015 55

SANCERRE ALPHONSE MELLOTT, LOIRE VALLEY, FRANCE, 2016 72

RED WINE

HANSEN CELLARS CABERNET SAUVIGNON, LODI, CALIFORNIA, 2015 38

BOUCHARD PERE & FILS PINOT NOIR, BURGUNDY, FRANCE, 2015 52

MAAL BESTIAL MALBEC, MENDOZA, ARGENTINA, 2015 58

RIOJA ONTAÑON GRAN RESERVA, RIOJA, SPAIN, 2005 59

CROZES-HERMITAGE, CAVE DE TAIN, NORTHERN RHONE VALLEY, FRANCE, 2015 62

CHIANTI CLASSICO, IL MOLINI DI GRACE, TUSCANY, ITALY 65

DOMAINE TRELOAR, GSM COTES DU ROUSSILLON, FRANCE 50

SAINT JOSEPH DOMAINE PHILIPPE FAURY, RHONE VALLEY, FRANCE, 2015 78

QUPE VINEYARD, GRENACHE, EDNA VALLEY, CALIFORNIA, 2011 95

SHATTER GRENACHE, MAURY, LANGUEDOC ROUSSILLON, FRANCE, 2014 92

CHAMPAGNE & SPARKLING WHITE

PROSECCO 38

TOAST, CALIFORNIA BRUT, SPARKLING 2016 42

LOUIS DE GRENELLE, CRÉMANT DE LOIRE NV, LOIRE, FRANCE 58

GONET MÉDEVILLE CHAMPAGNE 1ER CRU BRUT TRADITION NV, CHAMPAGNE, FRANCE 65

MARION-BOSSER, CHAMPAGNE 1ER CRU BRUT MILLÉSIME 2006, CHAMPAGNE, FRANCE 155

CHAMPAGNE & SPARKLING ROSÉ

LUCIEN ALBRECHT CRÉMANT D'ALSACE BRUT ROSÉ, ALSACE, FRANCE 55

BEDELL CELLARS SPARKLING ROSÉ 2015. NORTH FORK, NY 50

MARION-BOSSER, BRUT ROSÉ 1ER CRU, CHAMPAGNE, FRANCE 120

LAURENT-PERRIER CHAMPAGNE BRUT CUVÉE ROSÉ NV, CHAMPAGNE, FRANCE 168

MOËT & CHANDON 'NECTAR' ROSÉ IMPÉRIAL, CHAMPAGNE, FRANCE 114

WINE BY THE GLASS

WHITE WINE

Chardonnay 12
Sauvignon Blanc 10
Albariño 11
Prosecco 12

RED WINE

Pinot Noir 12
Grenashe 11
Sangiovese 11
Rosé 10

COCKTAILS 12

THE 1809

wray & nephew light rum, kraken 94 dark rum , 151,
lime, grapefruit, absinthe, grenadine, cinnamon syrup

POMMES AWAY

indigenous vodka, tuthilltown triple sec,
red jacket apple cider, hella ginger bitters

BROOKLYN Q

dorothy parker gin, vermouth blanc, blueberry,
cucumber, q ginger

TEQUILA KILLER

el jimador tequila, tuthilltown cassis, jalapeno mint

THE HUDSON EASY

breuckelen 77 local rye & corn whiskey,
psychuad's bitters, absinthe, burnt orange oil

VIEUX CARRE

bulleit 95, Hennessy, sweet vermouth,
benedictine, psychuad's bitters

KARVER SPRITZ

aperol, prosecco, sauvignon blanc

BRUNCH COCKTAILS

MIMOSA 10

orange juice, prosecco

BLOODY MARY 11

house blended bloody mary | +5 shrimp & brussel sprouts

BELLINI 11

peach liqueur, prosecco

FRENCH 75 10

bombay gin, lime, prosecco