

APPETIZERS

Mixed Lettuce and Herb Salad with Champagne Vinaigrette 17.

Chicory Salad with Pears, Candied Walnuts and Roquefort 18.

Roasted Jerusalem Artichokes with Leeks, Salsify
and Truffle Vinaigrette 21.

Chestnut Agnolotti with Celery Root and Black Truffles 21.



Hamachi with Sea Urchin and Matsutake* 25.

Marinated Fluke with Radishes and Finger Limes* 23.

Oysters Rockefeller 23.



Warm Lobster Salad with Marinated Hen of the Woods and Arugula 27.

Sweetbreads with Brussels Sprouts, Bacon and Chanterelles 25.

Sautéed Foie Gras with Persimmon, Cipollini Onions,
Pink Peppercorns and Bitter Greens 27.



ENTRÉES



Autumn Vegetable Pot Au Feu with Mushroom Broth 28.

Black Bass with Oven-Roasted Tomatoes, Piperade and Beluga Lentils 35.

Sole with Green Grapes, Spinach and Verjus 37.



Olive Oil-Poached Halibut with Shellfish-Saffron Broth 39.

Diver Scallops with Leeks, Savoy Cabbage, Jerusalem Artichokes
and Black Truffle Vinaigrette 37.

Rabbit Schnitzel with Pistachios, Chanterelles,
Roasted Lemon and Garlic Confit 37.

Porcelett with Apples, Hakurei Turnips and Braised Cabbage 35.



Loin of Lamb with Niçoise Olives, Swiss Chard and Lemon Confit* 45.

Dry Aged Sirloin "Rossini" with Foie Gras, Delicata Squash, Porcinis and
Madeira 51.

Tom Colicchio, *Chef/Owner*
Bryan Hunt, *Executive Chef*

**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

the PHRENOLOGICAL CABINET

Orson Squire Fowler

London Dry Gin, El Dorado 5 Yr. Rum, Carpano Antica,
Orange Curaçao, Lemon, Angostura

George Combe

Industry Standard Vodka, Orange Shrub, Lemon,
Prosecco, Angostura

James DeVille

Four Roses Bourbon, Pierre Ferrand 1840,
Absinthe, Regan's Orange

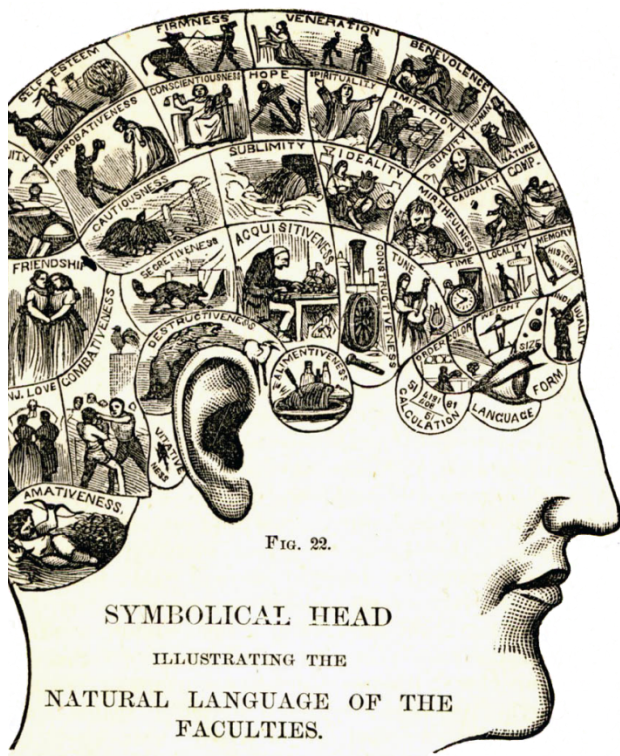
Franz Joseph Gall

ujardin VSOP Brandy, Spiced Honey, Lemon,
Sparkling Wine, Angostura

LARGE FORMAT (for parties of 2-6)

Conjugal Love

London Dry Gin, Giffard Banana, Lime, Black Tea,
Fee Brother's Black Walnut



All House Cocktails 18.

APERITIF

Bamboo

Fino Sherry, Dolin Dry Vermouth, Regan's Orange, *A*

Champagne Cocktail

Paul Beau V.S Cognac, Cynar, Turbinado Sug

Negroni Sbagliato

Campari, Carpano Antica Vermouth, Prosecco

GIN

Tuxedo No. 2

Greenhook Ginsmiths, Dolin Dry Vermouth,
Maraschino, Absinthe, Regan's Orange

Pegu Club

Boodle's London Dry, Orange Curaçao,
Lime, Angostura

Pink Lady

Ford's, Laird's Bonded, Grenadine, Egg White, L

RUM

Santa Cruz Fix

Cruzan 2 Yr., Giffard l'Orange, Lemon

Planter's Punch

Appleton Reserve, Broadbent 5 Yr. Madeira, Lime, A

Right Hand

El Dorado 5 Yr., Campari, Carpano Antica,
Bittermen's Xocolatl Molé

WHISK(e)Y

Smash

Four Roses, Ginger, Lemon

Rob Roy

Famous Grouse, Cocchi Vermouth di Torino, Bi

Scofflaw

Rittenhouse Rye, Dolin Dry Vermouth, Grenad
Lemon, Regan's Orange

All House Cocktails 18.

BRANDY

Champs-Élysées

Paul Beau VS Cognac,
Green Chartreuse, Lemon, Bitters

Grandfather

onded, Elijah Craig Bourbon, Carpano Antica, Bitters

Pisco Punch

.615, Aperitif Normand de Pommeau, Benedictine,
Lemon, Peychaud's

AGAVE & VODKA

El Diablo

rralejo Reposado Tequila, Lime, Ginger, Cassis

Oaxacan Old Fashioned

laguey *Vida* Mezcal, Corralejo Reposado Tequila,
Agave, Bittermen's Xocolatl Molé, Angostura

21st Century

o Dobel Blanco, Crème de Cacao, Absinthe, Lemon

Moscow Mule

Stolichnaya, Honey, Lime,
Fever Tree Ginger Beer, Rosemary

PRO-PROHIBITION

F&W Shrub

range Shrub, Lemon, Fever Tree Club Soda 9.

Virgin Mai Tai

Orgeat Syrup, Orange, Lime 9.

Ginger Lemonade

Ginger, Lemon, Fever Tree Club Soda 9.

DESSERT

Milk Punch

orado 5yr. Rum, Spiced Honey, Milk, Angostura

All House Cocktails 18.

Savory dishes

Goujons with Lemon Confit
and Oven-Roasted Tomato Vinaigrette 20



Calamari Salad with Castelvetro Olives, Calabrian
Cranberry Beans and French Breakfast Radish

Frog Legs with Potato Raviolini, Parsley and Garlic

Sweetbread Brochette with Bacon, Herbed Bread
Soubise and Sherry Sauce 19.

Steak Tartare with Capers, Mustard, Anchovies
and Gaufrette Potatoes 23.



Skirt Steak Salad with Watercress, Heirloom Tomatoes
and Horseradish 26.

SWEET THINGS

Peach Melba with Vanilla Ice Cream and Raspberries

Praline Ice Cream Sundae with Pecan and Bourbon Cream

Poached Pears with Cardamom Ice Cream and Blackberries

Cider Sorbet with Apple, Pumpkin Seed and Oat Flour

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SAVORY dishes

Crudit  with Green Goddess Dressing 15.

Clams Casino 19.

as on the Half Shell with Fennel Mignonette 21.



Soup with Salt Cod, Fine Herbs and Olive Oil 18.

Salad with Black Olives, Celery, Hard Boiled Egg
and Mustard Vinaigrette 19.

ilo's Milk Burrata with Arugula-Walnut Pesto
and Eggplant Chutney 19.

Tart with Prosciutto, Pickled Figs, Pistachios and
Thyme 18.



ato Tart Tatin with Salad of Romaine Hearts,
Marinated White Anchovies, Parmesan
and Garlic-Lemon Dressing 21.

Wines by the glass

Sparkling & Champagne

Prosecco, Rustico, Nino Franco, NV, Valdobbiadene 15.
Cava Ros  Brut, Rosado, Avinyo, NV, Pened s 17.
Blanc de Blanc Brut, Schramsberg, 2013, Napa Valley 2
Champagne Ros  Brut, Jean Velut, NV, Aube 27.
Champagne Brut R serve, Billecart-Salmon, NV, Mareuil

White

Touraine Sauvignon, Ateliers Raspail, 2015, Loire Valley
Chenin Blanc, Lieu Dit, 2014, Sta. Rita Hills 18.
Vi a Gravonia, Lopez de Heredia, 2006, Rioja 19.
Chablis, Vieilles Vignes, Maison Roy-Prevostat, 2010, B
Gr ner Veltliner, Spitzer Graben, Muthenthaler, 2015, W
Riesling Kabinett, R desheimer Klosterlay, Leitz, 2014, 1
15.
Pinot Blanc, Zellenberg, Marc Temp , 2012, Alsace 14.
Chardonnay, Domaine Eden, 2013, Santa Cruz Mountains

Ros 

Rosato de Nero d'Avola, Gattera, 2015, Sicily 12.
Domaine Sulauze, Pomponette, 2015, Coteaux d'Aix en F

Red

Pinot Noir, Provocateur, J.K. Carriere, 2014, Willamette
C te de Brouilly, Laurent Dufouleur, 2014, Beaujolais 1
Marsannay, Sylvain Pataille, 2014, C te de Nuits
Cabernet Franc, Sheldrake Vineyard, Gotham Project, 20
Lakes 13.
Tempranillo, Reserva, Bagordi, 2001, Rioja 16.
Syrah, Stolpman Vineyards, 2013, Ballard Canyon 18.
Gattinara, Nervi, 2008, Piedmont 19.
Pauillac, Lacoste-Borie, Ch teau Grand-Puy-Lacoste, 20
23.
Cabernet Sauvignon, Mayacamas, 2008, Mt. Veeder, Nap

CIDER & BEER

On Tap 9.

omological Kabinett Cider, Good Life Cider Co., Finger

Lakes

Bushwick Pilsner, Braven

owboy Smoked Pilsner, Evil Twin Brewing

Flower Power I.P.A., Ithaca Brewing Co.

Sorachi Ace Saison, Brooklyn Brewery

angster Duck American Red Ale, Radiant Pig

Rye Ale, Bronx Brewery

ack Gold Nitro Stout, Rockaway Brewing Co.

Bottled

Grass Russet, South Hill Cider (6oz. glass) 14.

1 Hard Cider, Beak & Skiff Orchards 9.

Dry Rose Cider, Wolffer 12.

Mermaid Pilsner, Coney Island 8.

ed Wagon I.P.A., Fire Island Brewing Co. 9.

ouble White, Southampton Publick House 9.

The Beaster Bunny Saison, Evil Twin Brewing 10.

Duck Porter, Greenport Harbor Brewing Co. 9.

Abbey Ale, Brewery Ommegang (750ml) 24.

Tripel Burner, Brooklyn Brewery (750ml) 40.

Within these pages you'll find...

dishes to satisfy your appetite,

libations to quench your thirst,

all things to make you cheerful.

THE BAR ROOM
