

# Estelle's

DINNER  
SPRING 2026

## TO SHARE

OYSTERS ON THE HALF SHELL <sup>25</sup>  
champagne mignonette, cocktail sauce

KRISTAL CAVIAR & DUCK FAT TOTS <sup>105</sup>  
chives, shallots, crème fraîche

MILK BREAD <sup>8</sup>  
salted bordier butter

GILDAS <sup>14</sup>  
chorizo, basque peppers, olives,  
don bocarte anchovies

BEETS <sup>18</sup>  
labneh, horseradish

PRESSED CHEESE <sup>16</sup>  
ham, aged comté, dijonnaise

## STARTERS

FLUKE CRUDO <sup>20</sup>  
rhubarb, yuzu, buckwheat

FARM SALAD <sup>17</sup>  
chicory, radish, concord vinaigrette

WEDGE SALAD <sup>20</sup>  
little gem, blue cheese, dill, bacon

MUSSELS DIABLO <sup>26</sup>  
tomato, calabrian chili,  
fine herbs, sourdough

STEAK TARTARE <sup>27</sup>  
yuzu koshō, cornichon, sourdough  
(add caviar +70)

VEAL MEATBALLS <sup>26</sup>  
ricotta, tomato, basil

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## MAINS

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LA BELLE FARM CHICKEN <sup>30</sup>  
squash, marbled potato, gem, jus

PACCHERI ALLA NORMA <sup>26</sup>  
pomodoro, eggplant, ricotta

PORK SCHNITZEL <sup>28</sup>  
potato salad, lemon

ESTELLE BURGER <sup>26</sup>  
aged ny cheddar, onion, pickle, house sauce

HALIBUT <sup>40</sup>  
beurre blanc, sunchoke, garleek chimichuri

HANGER STEAK FRITES <sup>42</sup>  
sauce entrecôte

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## FAMILY STYLE

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LASAGNA AL RAGU BIANCO <sup>68</sup>  
veal, ricotta, mozzarella, basil  
serves 2

TOMAHAWK <sup>180</sup>  
duck fat tots, creamed spinach, sauce béarnaise  
serves 2

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## SIDES

FINGERLING POTATO GRATIN <sup>10</sup>  
HARICOT VERT <sup>10</sup>

HEN OF THE WOOD MUSHROOMS <sup>10</sup>  
FRIES <sup>8</sup>

# Estelle's

LUNCH  
SPRING 2026

## STARTERS

OYSTERS ON THE HALF SHELL <sup>25</sup>  
champagne mignonette, cocktail sauce

MILK BREAD <sup>8</sup>  
salted bordier butter

FLUKE CRUDO <sup>20</sup>  
rhubarb, yuzu, buckwheat

GILDAS <sup>14</sup>  
chorizo, basque peppers, olives,  
don bocarte anchovies

PRESSED CHEESE <sup>16</sup>  
ham, aged comté, dijonnaise

MUSSELS DIABLO <sup>26</sup>  
tomato, calabrian chili,  
fine herbs, sourdough

STEAK TARTARE <sup>27</sup>  
yuzu koshō, cornichon, sourdough  
*(add caviar +70)*

VEAL MEATBALLS <sup>26</sup>  
ricotta, tomato, basil

KRISTAL CAVIAR & DUCK FAT TOTS <sup>105</sup>  
chives, shallots, crème fraîche

## SALADS

FARM <sup>17</sup>  
chicory, radish, concord vinaigrette

BEETS <sup>18</sup>  
labneh, horseradish

GRAIN BOWL <sup>20</sup>  
wheat berry, barley, fava beans,  
carnival squash, seeds, cava rosé vinaigrette

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## MAINS

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LA BELLE FARM CHICKEN <sup>30</sup>  
squash, marbled potato, gem, jus

PACCHERI ALLA NORMA <sup>26</sup>  
pomodoro, eggplant, ricotta

PORK SCHNITZEL <sup>28</sup>  
potato salad, lemon

ESTELLE BURGER <sup>26</sup>  
aged ny cheddar, onion, pickle, house sauce

HANGER STEAK FRITES <sup>42</sup>  
sauce entrecôte

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## SIDES

FINGERLING POTATO GRATIN <sup>10</sup>  
HARICOT VERT <sup>10</sup>

HEN OF THE WOOD MUSHROOMS <sup>10</sup>  
FRIES <sup>8</sup>

# Estelle's

BRUNCH  
SPRING 2026

## STARTERS

MILK BREAD <sup>8</sup>  
salted bordier butter

YOGURT <sup>10</sup>  
citrus, granola, honey, olive oil

CINNAMON ROLL <sup>14</sup>  
cream cheese frosting

DANISH <sup>8</sup>  
apple, pastry cream

## SALADS

BEETS <sup>20</sup>  
labneh, horseradish

FARM <sup>17</sup>  
chicory, radish, concord vinaigrette

GRAIN BOWL <sup>20</sup>  
wheat berry, barley, fava beans,  
carnival squash, seeds, cava rosé vinaigrette  
(add chicken or shrimp +7)

WEDGE <sup>20</sup>  
little gem, blue cheese,  
dill, bacon, egg

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## MAINS

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HONEY BUTTER PANCAKE <sup>20</sup>  
ny maple syrup

BAKED EGGS <sup>20</sup>  
spinach, béchamel, sourdough

FRIED CHICKEN <sup>28</sup>  
cornish hen, biscuit, peruvian hot sauce

FARM OMELETTE <sup>22</sup>  
sweet potato, shallot, kale,  
aged cheddar, side salad

PORK SCHNITZEL <sup>30</sup>  
potato salad, sunny side up egg

HANGER STEAK & EGGS <sup>44</sup>  
two eggs any style, béarnaise, fries

ESTELLE BURGER <sup>26</sup>  
aged ny cheddar, onion,  
pickle, house sauce  
(add egg +3)

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## SIDES

THICK CUT BACON <sup>8</sup> SAUSAGE <sup>8</sup> DUCK FAT TOTS <sup>10</sup>  
(add caviar +70)

Please inform us if you have any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. For parties of six or more, a 20% gratuity will be automatically added to the final bill. An optional \$1 donation to Epic Foundation is included in every transaction @epicfoundation

# COCKTAILS

21

## VANTAGE POINT

*citrus, spice, modern mule architecture*  
belvedere vodka, ginger,  
italicus bergamot, lime leaf

## NY'S MANHATTAN

*smooth, spirited, bold*  
great jones bourbon, amaro montenegro,  
dolin sweet vermouth

## ESTELLE'S VESPER

*clean, crisp, classic*  
grey goose vodka,  
bombay sapphire gin, st-germain

## THE GREEN ROOM

*herbal, nutty, milk-punched*  
tanqueray gin, union mezcal, fino sherry,  
pistachio & almond orgeat, pineapple, lime

## RED SUN MARGARITA

*smoky citrus, desert heat, shaken with veracity*  
volcan blanco tequila, aperol,  
habanero, blood orange, lime

## SMOKESCREEN

*aromatic, vegetal, tropical*  
union mezcal, campari,  
banane de bresil, poblano verde

## BOURB-INVILLE PEACH TEA

*light-bodied, sunlit, subtly spiced*  
woodinville bourbon,  
juliette peach liquor, iced tea, lemon

## RIDE SHARE

*golden, orchard fruit, citrus lift*  
bulleit rye, el dorado 5-year rum,  
juliette peach liquor, lemon

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## WINE

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SPARKLING	<b>Prosecco</b> Luca Peretti, Brut, Piedmont, Italy NV	15	55
	<b>Champagne</b> Moët & Chandon, Imperial Brut, Champagne, France NV	25	95
WHITE	<b>Sauvignon Blanc</b> Maison Chantel, Sancerre, Loire Valley, France 2024	25	95
	<b>Sauvignon Blanc</b> Cloudy Bay, Marlborough, New Zealand 2025	20	75
	<b>Pinot Grigio</b> Livio Felluga, Friuli-Venezia Giulia, Italy 2024	20	75
	<b>Chardonnay</b> Louis Jadot, Bourgogne Blanc, Burgundy, France 2023	20	75
ROSÉ	<b>Grenache Blend</b> Chateau d'Esclans, 'Whispering Angel', Provence, France 2024	18	70
	<b>Grenache Blend</b> Chateau Minuty 'Prestige', Provence, France 2024	20	75
RED	<b>Pinot Noir</b> Hess 'Shirtail Ranches' Napa Valley, California, USA 2024	18	70
	<b>Syrah</b> Delas Frères 'Saint Esprit' Côtes du Rhône, Rhône Valley, France 2023	20	75
	<b>Red Blend</b> Château Le Trois Croix, Bordeaux, France 2018	25	95
	<b>Cabernet Sauvignon</b> Pedroncelli 'Brother's Mark' Sonoma Valley, California, USA 2023	20	75
	<b>Cabernet Sauvignon</b> Joseph Phelps Napa Valley, California, USA 2022	45	175

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## BEER & CIDER

### Draft

<b>Lager</b> Stella Artois, Leuven, Belgium	14
<b>Lager</b> Brooklyn Brewery, Brooklyn, NY, USA	14
<b>IPA</b> Bronx Brewery 'No Resolutions', Bronx, NY, USA	14
<b>Weissbier</b> Franziskaner Weissbier, Bavaria, Germany	14

### Bottle/Can

<b>Lager</b> Stella Artois, Leuven, Belgium	12
<b>Weissbier</b> Franziskaner Weissbier, Bavaria, Germany	13
<b>IPA</b> Bronx Brewery 'Smile My Guy', Bronx, NY, USA	12
<b>Irish Dry Stout</b> Guinness, Dublin, Ireland	12
<b>Cider</b> Aval, Bretagne, France	12

## NON-ALCOHOLIC

<b>Cucumber &amp; Thyme Lemonade</b>	11
<b>Spicy Ginger Limeade</b>	12
<b>French Bloom Sparkling Wine</b>	14
<b>N/A Lager</b> Stella Artois 0.0, Leuven, Belgium	10
<b>N/A Pilsner</b> Good Time Brewing, NY, USA	10
<b>N/A IPA</b> Athletic Brewing Company, CT, USA	10
<b>Red Bull</b> Assorted Flavors	8