

SAILOR

DINNER

August 2026

Egg Tonnato + Chives 6

Roasted Nuts with Bourbon + Rosemary 6

Fried Anchovies with Sage + Lemon 17

Tomatoes on Toast with Crema Caprino 20

Radishes with Parmesan, Lemon + Basil 18

Green Salad with Oregano Vinaigrette 17

Caesar Salad with Parmesan + Croutons 20

Stuffed Swiss Chard with Relish 19

Braised Squid with Spinach + Garlic Yogurt 23

Steamed Halibut with Saffron Beurre Blanc, Mussels + Tomato 38

Grilled Skirt Steak with Summer Vegetables + Romesco 42

Half Roasted Chicken with Yogurt, Jalapeño + Cilantro 44

Branzino for Two with Salsa Verde + Arugula 75

Olive Oil Cake with Cream 14

Profiteroles with Ice Cream + Caramel Sauce 16

Chocolate Tart with Crème Fraîche 15

Cheese with Strawberry Jam 12

*228 DeKalb Ave.
Fort Greene, Brooklyn*

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