

# SAILOR

DINNER

*March, 2025*

Roasted Nuts with Bourbon + Rosemary 6

Bread with Leek Butter 11

Egg Mayonnaise + Celery Salt 7

Chicken Liver Toast with Port + Madeira 16

Smoked Arctic Char Pâté with Parsley Oil + Pastrami Spice 13

Zuni Cafe's Anchovy with Celery + Parmesan 21

Red Gem Oysters from Prince Edward Island 24 | 48

Beets with Rogue Smokey Blue + Walnuts 15

Carrot + Avocado with Cara Cara Orange + Cilantro 18

Mussel Toast with Tomato + Aioli 19

Caesar Salad with Parmesan + Croutons 19

Stuffed Radicchio with Red Wine Sauce 21

Black Bass with Mushrooms + Celeriac with Vadouvan Spices 32

Half Roasted Chicken with Herb Butter 35

Cod with Radicchio, Warm Anchovy Vinaigrette + Pine Nut Breadcrumbs 38

Coulotte Steak with Potato Cake + Red Wine Sauce 45

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 15

Spiced Butternut Squash + Pumpkin Seeds 9

Crisp Onion with Cheese + Bread Broth 14

Fries 10

Profiteroles with Ice Cream + Salted Caramel 14

Ginger Cake with Vanilla Cream 14

Almond Tart with Pear + Crème Fraîche 15

Chocolate Mousse with Bourbon Cherries 15

*228 DeKalb Ave.  
Fort Greene, Brooklyn*

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