

SAILOR

DINNER

June 2026

Egg Tonnato + Chives 6

Roasted Nuts with Bourbon + Rosemary 6

Fried Anchovy with Sage + Lemon 17

Toast with Green Sauce + Parmesan 16

Aguachile with Shrimp, Jalapeño + Lime 24

Green Salad with Oregano Vinaigrette 17

Caesar Salad with Parmesan + Croutons 20

Chilled Asparagus + Gribiche 17

Stuffed Swiss Chard with Relish 19

Braised Squid with Spinach + Garlic Yogurt 23

Seared Skate Wing with Shrimp + Lemon Oil 34

Steamed Bass with Nori Beurre Blanc + Swiss Chard 36

Bavette with Blistered Peppers, Garlic + Lemon 40

Half Roasted Chicken with Yogurt, Jalapeño + Cilantro 42

Olive Oil Cake with Cream 14

Profiteroles with Ice Cream + Caramel Sauce 16

Chocolate Tart with Crème Fraîche 15

Cheese with Rhubarb Jam + Seeded Crackers 12

*228 DeKalb Ave.
Fort Greene, Brooklyn*

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