

# SAILOR

DINNER

*June, 2025*

Roasted Nuts with Bourbon + Rosemary 6

Bread with Leek Butter 11

Egg Mayonnaise + Celery Salt 8

Hemp Dip + Seeded Cracker 16

Toast with Green Sauce + Parmesan 14

Zuni Cafe's Anchovy with Celery + Parmesan 21

Red Gem Oysters from Prince Edward Island 24 | 48

Spring Pea Salad with Pecorino 16

Barigoule Artichoke with Spring Garlic Aioli + Fennel Salami 21

Caesar Salad with Parmesan + Croutons 20

Stuffed Swiss Chard with Radish Relish 21

Mediterranean Oyster Rice with Fennel + Cilantro + Jalapeño 24

Halibut with Parsley Sauce + English Peas 39

Bass with Coconut Soubise, Chili + Lime 38

Half Roasted Chicken with Herb Butter + Marsala 36

Coulotte Steak with Asparagus + Ramp Bernaise 41

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 16

Patatas Bravas 15

Fries 12

Profiteroles with Ice Cream + Salted Caramel 16

Ginger Cake with Vanilla Cream 14

Almond Tart with Strawberry + 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.*