

SAILOR

LUNCH

June, 2025

Roasted Nuts with Bourbon + Rosemary 6

Zuni Cafe's Anchovy with Celery + Parmesan 21

Egg Mayonnaise + Celery Salt 8

Gentleman's Relish + Toast 17

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 16

Caesar Salad with Parmesan + Croutons 20

Grain Bowl with Fermented Chili, Tahini + Freekeh 18 | 25 *with Chicken*

Roast Beef Tartine with Horseradish + Crème Fraîche 21

Asparagus + Goat Gouda Quiche 24

Grilled Cheese + Tomato Sandwich 23

Soft Omelette with Comté + Fines Herbs 21

Sailor Burger with Melted Onions, Cheddar + Fries 34

Bass with Charred Broccoli + Chili Aioli 34

Coulotte Steak with Roasted Cabbage + Leek 38

Half Roasted Chicken with Herb Butter + Marsala 36

Sautéed Swiss Chard 13

Fries 12

Ginger Cake with Vanilla Cream 14

Almond Tart with Strawberry + Crème Fraîche 15

*228 DeKalb Ave.
Fort Greene, Brooklyn*

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