

SAILOR

DINNER

December 2025

Bread with Leek Butter 11

Deviled Egg with Pickle + Dill 6

Fried Anchovy with Sage + Lemon 17

Chicken Liver Toast with Port + Madeira 16

Roasted Nuts with Bourbon + Rosemary 6

Green Salad with Oregano Vinaigrette 17

Caesar Salad with Parmesan + Croutons 20

Lentil Salad with Tomato, Ginger + Parsnip 18

Seared Squid with Cilantro Butter + Chickpeas 22

Stuffed Radicchio with Red Wine Sauce 23

Cod with Vegetable Barigoule, Lardo + Aioli 40

Pork Loin with Quince + Mustard Sauce 34

Beef Tongue with Beets + Horseradish Cream 32

Half Roasted Chicken with Herb Butter + Parmesan Roasted Potatoes 42

Whole Grilled Branzino with Radish Relish 75

Ginger Cake with Vanilla Cream 14

Profiteroles with Ice Cream + Salted Caramel 16

Almond Tart with Pear, Chocolate + Crème Fraîche 15

Sugar Loaf Cheese with Quince + Seeded Crackers 11

*228 DeKalb Ave.
Fort Greene, Brooklyn*

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