

# 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

Green Chickpea Dip with Jalapeño Oil 19

Hiramasa Crudo with Pernod, Fennel + Oro Blanco 24

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

Pork Chop with Sautéed Ramps, Anchovy + Ramp Butter 40

Half Roasted Chicken with Yogurt, Jalapeño + Cilantro 42

Green Salad with Oregano Vinaigrette 17

Chickpea Ragout 15

Olive Oil Cake with Cream 14

Profiteroles with Ice Cream + Chocolate Sauce 16

Brown Sugar Custard 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.*