

# SAILOR

DINNER

*March 2026*

Egg Tonnato + Chives 6

Fried Anchovy with Sage + Lemon 17

Chicken Liver Toast with Port + Madeira 16

Roasted Nuts with Bourbon + Rosemary 6

Hiramasa Crudo with Pernod, Fennel + Oro Blanco 24

Caesar Salad with Parmesan + Croutons 20

Roasted Sunchoke with Escarole + Goat Cheese 19

Seared Squid with Cilantro Butter + Chickpeas 22

Stuffed Radicchio with Red Wine Sauce 21

Pork Pâté with Mustard, Cornichons + Miche 19

Cod with Green Chickpea Ragout + Harissa 38

Steamed Bass with Nori Beurre Blanc + Swiss Chard 36

Pork Chop with Shallots, Prune + Mustard Sauce 35

Beef Tongue with Beets + Horseradish Cream 32

Half Roasted Chicken with Herb Butter + Parmesan Roasted Potatoes 42

Green Salad with Oregano Vinaigrette 17

House-cut Fries 15

Ginger Cake with Vanilla Cream 14

Profiteroles with Ice Cream + Chocolate Sauce 16

Brown Sugar Custard Tart with Crème Fraîche 15

Cheese with Apple Butter + 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.*