

SAILOR

DINNER

September 2026

Egg Tonnato + Chives 6

Tomatoes on Toast with Labneh 20

Fried Anchovies with Sage + Lemon 17

Summer Crudités with Anchovy Dip 18

Roasted Nuts with Bourbon + Rosemary 6

Red Peppers with Tomatoes + Burrata 21

Caesar Salad with Parmesan + Croutons 20

Beef Carpaccio with Anchovies + Parmesan 24

Frutti Di Mare with Fennel and Pepperoncini 23

Gnudi with Courgettes + Basil 25

Trout with Charred Lemon, Olives + Escarole 34

Halibut with Saffron Beurre Blanc, Mussels + Tomato 39

Half Chicken with Yogurt, Jalapeño + Cilantro 44

Skirt Steak with Arugula + Horseradish Cream 40

Market Beans 15

House-cut Fries 13

Green Salad with Oregano Vinaigrette 17

Olive Oil Cake with Cream 14

Chocolate Tart with Crème Fraîche 15

Profiteroles with Ice Cream + Caramel Sauce 16

Cheese + Jam 12

*228 DeKalb Ave.
Fort Greene, Brooklyn*

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