

# SAILOR

DINNER

*August 2025*

Roasted Nuts with Bourbon + Rosemary 6

Deviled Eggs + Celery Salt 9

Bread with Fennel Butter 11

Tomatoes on Toast with Labneh 22

Pork Pâté with Grain Mustard + Miche 24

Green Salad with Poppy Seed + Lemon Dressing 17

Caesar Salad with Parmesan + Croutons 20

Courgettes with Burrata + Mint 25

Stuffed Swiss Chard with Radish Relish 21

Hiramasa Crudo with Vegetables Escabeche 24

Halibut with Butter Beans + Chorizo Broth 40

Bass with Coconut Soubise, Chili + Lime 34

Half Roasted Chicken with Yogurt, Jalapeño + Cilantro 40

Bavette with Blue Cheese + Fries 40

Profiteroles with Ice Cream + Salted Caramel 16

Olive Oil Cake with Whipped Cream 15

Almond Tart with Blackberries + 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.*