

SAILOR

DINNER

April, 2025

Roasted Nuts with Bourbon + Rosemary 6

Bread with Leek Butter 11

Egg Mayonnaise + Celery Salt 8

Toast with Green Sauce + Parmesan 14

Zuni Cafe's Anchovy with Celery + Parmesan 21

Red Gem Oysters from Prince Edward Island 24 | 48

Barigoule Artichoke with Spring Garlic Aioli + Fennel Salami 20

Carrot + Avocado with Cara Cara Orange + Cilantro 18

Caesar Salad with Parmesan + Croutons 19

Stuffed Radicchio with Red Wine Sauce 21

Mediterranean Oyster Rice with Fennel + Cilantro + Jalapeño 23

Seared Skate Wing with Shrimp + Lemon Oil 30

Half Roasted Chicken with Herb Butter 35

Striped Bass with Radicchio, Warm Anchovy Vinaigrette + Pine Nut Breadcrumbs 38

Coulotte with Ramp Harissa + Sherry Morels 50

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 15

Poached Radishes with Lambic + Guanciale 16

Crisp Onion with Cheese + Bread Broth 14

Fries 10

Profiteroles with Ice Cream + Salted Caramel 15

Ginger Cake with Vanilla Cream 14

Almond Tart with Rhubarb + Crème Fraîche 15

Chocolate Mousse with Bourbon Cherries 15

*228 DeKalb Ave.
Fort Greene, Brooklyn*

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