

SAILOR

LUNCH

March, 2025

Roasted Nuts with Bourbon + Rosemary 6

Zuni Cafe's Anchovy with Celery + Parmesan 21

Egg Mayonnaise + Celery Salt 7

Gentleman's Relish + Toast 17

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 15

Caesar Salad with Parmesan + Croutons 19

Roasted Pumpkin Salad with Pomegranates + Pumpkin Seeds 19

Avocado Toast with Fermented Hot Sauce 16 | 19 *with egg*

Confit Vegetable + Goat Gouda Quiche 23

Grilled Cheese + Tomato Sandwich 20

Soft Omelette with Comté + Fines Herbs 21

Bass with Swiss Chard, Lentils + Horseradish Cream 32

Sailor Burger with Melted Onions, Cheddar + Fries 33

Coulotte Steak with Celeriac Purée + Red Wine Sauce 43

Half Roasted Chicken with Herb Butter + Marsala 35

Pumpkin Purée 14

Sautéed Swiss Chard 13

Fries 10

Ginger Cake with Vanilla Cream 14

Almond Tart with Pear + 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.*