

SAILOR

DINNER

October 2025

Roasted Nuts with Bourbon + Rosemary 6

Deviled Eggs with Pickle + Dill 9

Fried Anchovy with Sage + Lemon 17

Pork Pâté with Grain Mustard + Miche 24

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 17

Caesar Salad with Parmesan + Croutons 20

Meredith Feta with Concord Grape + Almond 20

Braised Squid with Spinach + Garlic Yogurt 23

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 Herb Butter + Parmesan Roasted Potatoes 42

Sirloin with Blue Cheese Butter + Fries 135

Profiteroles with Ice Cream + Salted Caramel 16

Olive Oil Cake with Whipped Cream 15

Almond Tart with Chocolate + 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.*