

Calyer Dinner Menu

Snacks/Bar

Marinated mixed olives 4-
Pickled egg 1-each
Fried Ipswich clams 9-
Headcheese, Dijon and crostini 7
2 way chicken, "Ranch" dressing 8-
House French fries, garlic and parsley 5-

Starters

Brooklyn Grange Mesulin salad, marinated raw zucchini, Banyuls vinaigrette 9-
Kale and bread salad, poached egg, clothbound cheddar, lemon vinaigrette 11-
Crispy potato gnocchi, cherry tomato emulsion, torn basil 14-
Charred Octopus, runner bean and cubanel pepper salad, chimichurri 16-
Braised Beef tongue, "egg salad", horse radish crème fraiche 15-
Milk fed Sweetbreads, butter braised cipollini onions, natural reduction 18-

Mains

Cracked wheat Risotto, wild mushrooms, mascarpone and crispy kale 18-
Striped Bass, artichokes barigoule, spicy remoulade M/P
Roasted Bobo Chicken, braised romaine, chicken jus 21-
Pork Roulade, pork leg, French lentils, pickled vegetable and arugula 25-
Lamb burger, Landaff cheese, pickled red onion, French fries 16- add fried egg 2-