

DINNER

FALL 2008

SNACKS

HOUSE MADE PICKLES
{3}

CAPUTO'S HANDMADE
MOZZARELLA *with* BASIL
& WARM ANCHOVY SAUCE
{5}

MAPLE & BACON ROASTED ALMONDS
{4}

SWEET POTATO CROQUETTES
with GOAT CHEESE
{4}

RABBIT KABOB
{5}

MONDAY

HERITAGE PORK CHEEK SCHNITZEL,
CREAMY CELERY ROOT & PRUNE JAM
{21}

TUESDAY

JAMISON FARM LEG OF LAMB,
ROASTED CAULIFLOWER &
ANCHOVY OLIVE BUTTER
{20}

WEDNESDAY

GRILLED BLUEFISH
CRANBERRY BEAN,
LINGUIÇA & KALE STEW,
{19}

THURSDAY

BRAISED HUDSON VALLEY RABBIT,
ROASTED RADISHES,
VANILLA BEAN & EGG NOODLES
{21}

FRIDAY

GRILLED WHOLE FISH FOR TWO
ROASTED FENNEL & GRAPES
{M/P}

SATURDAY

BRAISED BEEF SHORT RIBS, ANCHOVY
BRANDADE & LEMON-HERB SALAD
{22}

SUNDAY

ROASTED CHICKEN FOR TWO
GRILLED BREAD STUFFING,
POACHED EGG & PAN GRAVY
{18 per person}

CHARCUTERIE

GRILLED CURED BACON
{7}

CHICKEN LIVER MOUSSE
{7}

HEAD CHEESE
{8}

GREENMARKET CHEESES

DAILY SELECTION
with ROASTED GRAPES,
LOCAL HONEY
& COUNTRY BREAD

{Slab 5/ Tasting of three 10}

OYSTERS

Daily Selection of East Coast Oysters
ICED *with* CITRUS-RADISH
MIGNONETTE
{2.25 each}

NEW YORK SAUSAGES

SHALLER & WEBER BRATWURST

WARM SAUERKRAUT,
SPICY MUSTARD &
SPIKE TOASTED ROLL
{9}

ESPOSITO'S ITALIAN SAUSAGE

SWEET *or* HOT
PEPPERS & ONIONS,
SPIKE-TOASTED BUN
{9}

SIDES

FRIES

CREAMY SPINACH RAVIOLI
BUTTERMILK WHIPPED POTATOES
ROASTED AUTUMN VEGETABLES
{5}

FIRST COURSES

PUMPKIN & BRASIED BACON SOUP7
POACHED EGG, CROUTONS

ORGANIC GREENS7
GREEN APPLE, DRIED CRANBERRIES, LIME & OLIVE OIL

ENDIVE & KALE SALAD8
GRILLED CROUTONS, SOFT BOILED EGG
& ANCHOVY DRESSING

DELICATA SQUASH TART9
HOUSE-MADE RICOTTA, BROWN BUTTER
& ORGANIC GREENS

SPICE RUBBED BABY BACK RIBS10
WINTER VEGETABLE SLAW & CIDER GLAZE

SECOND COURSES

COBB SALAD14
CRISPY TURKEY CONFIT, MARKET VEGETABLES,
SOFT BOILED EGG & CATO CORNER BLUE CHEESE

BACON-WRAPPED BROOK TROUT19
JOHNNYCAKES & LEEK CONFIT

SWEET POTATO & PUMPKIN RAVIOLI16
BLACK OLIVE ROSEMARY BUTTER

OLIVE OIL CRISPED HAKE18
ROASTED MUSHROOMS, BABY ONIONS & HERB AIOLI

DUCK MEATLOAF20
CREAMY SPINACH RAVIOLI & DUCK JUS

BUTTERMILK FRIED CHICKEN18
CHEDDAR WAFFLES & WINTER VEGETABLE SLAW

NIMAN RANCH FLAP STEAK20
HERB SALAD, ROASTED MARROW, FRIED GARLIC &
PARSLEY PISTOU

BURGER11
HOUSE-GROUND BEEF, GRILLED ONIONS, PICKLES &
NY STATE CHEDDAR

PLEASE ASK YOUR WAITER TO SEE OUR VEGETARIAN MENU.

EXECUTIVE CHEF RYAN ANGULO

BUTTERMILK CHANNEL ★ 524 COURT STREET BROOKLYN NY 11231 ★ 718.852.8490 ★ OPEN 7 DAYS

{ 20% gratuity will be added to parties of 8 or more. }