

# 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 SOUP .....7  
POACHED EGG, CROUTONS

ORGANIC GREENS .....7  
GREEN APPLE, DRIED CRANBERRIES, LIME & OLIVE OIL

ENDIVE & KALE SALAD .....8  
GRILLED CROUTONS, SOFT BOILED EGG  
& ANCHOVY DRESSING

DELICATA SQUASH TART .....9  
HOUSE-MADE RICOTTA, BROWN BUTTER  
& ORGANIC GREENS

SPICE RUBBED BABY BACK RIBS .....10  
WINTER VEGETABLE SLAW & CIDER GLAZE

## SECOND COURSES

COBB SALAD .....14  
CRISPY TURKEY CONFIT, MARKET VEGETABLES,  
SOFT BOILED EGG & CATO CORNER BLUE CHEESE

BACON-WRAPPED BROOK TROUT .....19  
JOHNNYCAKES & LEEK CONFIT

SWEET POTATO & PUMPKIN RAVIOLI .....16  
BLACK OLIVE ROSEMARY BUTTER

OLIVE OIL CRISPED HAKE .....18  
ROASTED MUSHROOMS, BABY ONIONS & HERB AIOLI

DUCK MEATLOAF .....20  
CREAMY SPINACH RAVIOLI & DUCK JUS

BUTTERMILK FRIED CHICKEN .....18  
CHEDDAR WAFFLES & WINTER VEGETABLE SLAW

NIMAN RANCH FLAP STEAK .....20  
HERB SALAD, ROASTED MARROW, FRIED GARLIC &  
PARSLEY PISTOU

BURGER .....11  
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. }