

SEERSUCKER

AT THE ROCK

MENU BY CHEF ROBERT NEWTON

SWEET CORN AND BASIL PANCAKE

late-summer tomato salad,
poached feather ridge farm egg

FRIED GREEN TOMATOES

shaved country ham, pimento cheese purée,
pickled collard greens stems

SHAVED BK COLLARD GREEN SALAD

husk tomatoes, toasted benne seed dressing,
hudson valley apple

BISCUIT BOX, for two or four

salted molasses butter, slow-roasted plum marmalade

FRIED YOUNG NJ CHICKEN

white bread, market slaw, potato salad,
buttermilk dressing

BOURBON BARREL-SMOKED PAPRIKA SAUSAGE

cayuga white beans, tomato-cornbread salad,
red-eye jus

PAN ROASTED MARKET CARROTS

green peanut purée, charred broccoli, rye berries,
hen of the woods

PAN FRIED CATFISH

hoppin' john fried rice, green onion, tomato,
kentucky worcestershire butter sauce

SWEET CORN PUDDING

black pepper-white chocolate glaze,
cornmeal dacquoise, roasted peach ice cream

BOURBON CREAM POPSICLE

crunchy pecan brittle topping

Seersucker, located in Carroll Gardens, is Brooklyn's most renowned Southern restaurant. Open for breakfast, lunch and dinner, Seersucker features Chef Newton's seasonal, ingredient-driven take on this beloved American cuisine.