

DINNER

WINTER 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}
- LAMB KABOB
{5}

MONDAY

COMING SOON!

TUESDAY

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

WEDNESDAY

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

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 HOUSE-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

- SCHALLER & WEBER BRATWURST
WARM SAUERKRAUT,
SPICY MUSTARD &
SPIKE TOASTED ROLL
{9}
- ESPOSITO'S ITALIAN SAUSAGE
SWEET *or* HOT
PEPPERS & ONIONS,
SPIKE-TOASTED ROLL
{9}

SIDES

- FRIES
- CREAMED SPINACH
- BUTTERMILK WHIPPED POTATOES
- ROASTED AUTUMN VEGETABLES
{5}

FIRST COURSES

- ROASTED CAULIFLOWER & APPLE SOUP.....7
CRISPY BACON & CROUTONS
- ORGANIC GREENS.....7
GREEN APPLE, DRIED CRANBERRIES, LIME & OLIVE
OIL
- ENDIVE & KALE SALAD8
GRILLED CROUTONS, SOFT-BOILED EGG
& ANCHOVY DRESSING
- DELICATA SQUASH TART.....9
HOUSE-MADE RICOTTA, BROWN BUTTER
& ORGANIC GREENS
- SPICE-RUBBED BABY BACK RIBS10
WINTER VEGETABLE SLAW & CIDER GLAZE

SECOND COURSES

- WARM LAMB AND ROMAINE SALAD.....14
BLACK-OLIVE CROUTONS, CAULIFLOWER, FRIED CAPERS
& SOFT-BOILED EGG
- SWEET POTATO & PUMPKIN PASTA.....16
BLACK OLIVE ROSEMARY BUTTER
- BACON-WRAPPED BROOK TROUT19
JONNYCAKES & LEEK CONFIT
- HERB-CRUSTED HAKE18
CRANBERRY BEAN, LINGUIÇA & KALE STEW
- DUCK MEATLOAF20
CREAMED SPINACH & 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, NY STATE
CHEDDAR

PLEASE ASK YOUR WAITER FOR OUR VEGETARIAN MENU

EXECUTIVE CHEF RYAN ANGULO

BUTTERMILK CHANNEL ★ 524 COURT STREET BROOKLYN NY 11231 ★ 718.852.8490 ★ CLOSED MONDAYS

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