

TO SHARE

DAILY OYSTERS	21/42
lemon, cocktail sauce and mignonette	
SHRIMP TEMPURA BITES	21
sriracha aioli, lime zest, chive	
ARANCINI BITES	17
risotto, mozzarella cheese, pesto pomodoro	
BAR ROOM SLIDERS	21
cheddar, onion jam, pickle, truffle mayo	
CALAMARI FRITTI	23
spicy marinara, basil aioli, lemon	
STEAK TACOS	19
grilled onion, cilantro, lime	

FAVORITES

SALMON CRISPY RICE	21
srirach aioli, toasted nori, scallion, jalapeño	
BAR ROOM FRIES	17
white truffle oil, paremsan, fresh herbs	
BUFFALO CAULIFLOWER	18
buttermilk, blue cheese, carrots, celery	
CAVIAR & TOTS	28
crème fraîche, chive	
BAO BUNS	21
crispy pork belly, pickled onion, cilantro, hoisin	

MARIA'S SWEETS

KEY LIME PIE	16
whipped cream	
FLOURLESS BROWNIE	17
chocolate ganache, vanilla ice cream	
WARM APPLE PIE	18
vanilla ice cream a la mode	

TO START

VEGETABLE LENTIL SOUP	17
beluga lentils, mixed vegetables, fresh thyme	
FRENCH ONION SOUP	18
cognac-peppercorn sauce, red watercress salad	
KALE & QUINOA SALAD	19
manchego, almonds, cranberries, dijon vinaigrette	
WEDGE SALAD	18
crispy bacon, cherry tomatoes, blue cheese dressing	
CLASSIC CAESAR	20
parmesan, garlic bread crumble	
add ons: avocado 4 chicken 5 shrimp 7 steak or salmon 9	

CLASSICS

HANGER STEAK FRITES	38
cognac peppercorn sauce, baby cress salad	
LOBSTER ROLL	32
tarragon aioli, potato bun, fries	
VEAL MILANESE	29
arugula and cherry tomato salad, parmesan, balsamic	
FISH AND CHIPS	26
mushy peas, house tartar, malt vinegar	

SIGNATURES

FAROE ISLAND SALMON	32
bulgogi glaze, jasmine rice, baby bok choy	
CRISPY CHICKEN SANDWICH	23
asian slaw, kimchee pickles, yuzu aioli, fries	
FRENCH DIP	25
shaved roast beef, swiss cheese, horseradish cream	
THE BAR ROOM BURGER	28
sharp cheddar, pickles, melted onion, truffle aoli, fries	

TAG US
@THEBARROOMNYC



BOOK YOUR NEXT EVENT

