

RAW BAR

EAST COAST OYSTERS 21/42
gin cocktail sauce, yuzu vinaigrette

SHRIMP COCKTAIL 24
served over crushed ice with lemon

SALMON CRISPY RICE 21
sriracha aioli, toasted nori, scallion, jalapeño

SALADS

GRILLED CHICKEN CAESAR 24
parmesan, garlic bread crumble

KALE & QUINOA 19
manchego, almonds, cranberries, dijon vinaigrette

LOBSTER COBB 29
avocado, bacon, egg, blue cheese, red onion

APPETIZERS

CAVIAR & TOTS 28
pearl street ossetra, crème fraîche, chive

FRENCH ONION SOUP 18
veal broth, sherry, melted swiss, toasted crouton

WHIPPED RICOTTA 17
calabrian chili honey, grilled ciabatta

ESCARGOT 19
garlic-herb butter, parsley, toasted baguette

PULLED PORK NACHOS 24
cheddar, house-pickled jalapeño, salsa, lime crema

BUFFALO CAULIFLOWER 17
buttermilk blue cheese, carrots, celery

MAC & CHEESE 18
smoked bacon, caramelized onion, sage

BAO BUNS 19
crispy pork belly, pickled onion, cilantro, hoisin

CRISPY BRUSSELS SPROUTS 18
sweet chili sauce, toasted peanuts

ENTREES

FISH & CHIPS 26
mushy peas, house tartar, malt vinegar

BERKSHIRE PORK CHOP 36
wild mushrooms, creamy polenta, sage brown butter

FAROE ISLAND SALMON 32
bulgogi glaze, jasmine rice, baby bok choy

HANGAR STEAK FRITES 38
cognac-peppercorn sauce, rosemary

CHICKEN PAILLARD 21
wild arugula, cherry tomatoes, shaved parmesan

THE BAR ROOM BURGER 25
sharp cheddar, pickles, melted onion, truffle aioli, fries

CRISPY CHICKEN SANDWICH 22
asian slaw, kimchee pickles, yuzu aioli, fries

LOBSTER ROLL 32
tarragon aioli, old bay, potato bun, fries

WILD MUSHROOM PAPPARDELLE 28
truffle cream, parmesan, fresh herbs

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