

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

AVOCADO TOAST 18
radish, cilantro, jalapeño, poached egg, sourdough

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

CRISPY BRUSSELS SPROUTS 18
sweet chili sauce, toasted peanuts

ENTREES

BLT & "E" 21
fried egg, smoked bacon, lettuce, tomato, basil aioli

BANANA PANCAKES 19
full stack, vermont maple syrup

STEAK & EGGS 32
8oz hangar, 2 eggs any style, home fries

BAR ROOM BENEDICT 21
2 poached eggs, bacon, english muffin, hollandaise

MUSHROOM & SWISS OMELETTE 19
fresh herbs, baby green salad

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

CHICKEN & WAFFLES 24
hot honey, whipped butter

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

BREAKFAST BURRITO 19
scrambled eggs, chorizo, cheddar, salsa, lime crema

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