

Minetta TAVERN

Hors D'oeuvres

Mixed Fruit \$14

with yoghurt, granola and chestnut honey

Mesclun Salad \$16

with warm goat cheese

Roasted Bone Marrow \$24

with baguette soldiers and shallot confit

Grilled Island Creek Oysters* \$23

pancetta-fresno chili butter

Grilled Wild African Prawn \$27

Basque pepper sauce, frisée, cilantro

Smoked Salmon Plate* \$17

with classic garnish, watercress, Balthazar bagel

Burrata Lioni \$21

black olive tapenade, Calabrian chili, grilled sourdough, pea shoots

Brioche French Toast \$20

with whipped ricotta and real maple syrup

Brunch

Poached Eggs Norwegian* \$24

with potato latkes, smoked salmon and dill hollandaise

Petit Salé de Morue* \$23

fresh Atlantic cod, poached egg, crisp pancetta and beurre fondu

Morels & Fava Beans \$22

sunny-side farm egg, creamy polenta

Avocado & Eggs on Balthazar Levain* \$23

with radish and tomato salsa, watercress

Pasta Za Za* \$21

fresh pasta with pancetta, sage, Parmesan, and a fried egg

Eggs en Cocotte* \$23

with truffles and baguette soldiers

Eggs and Buttermilk Biscuits* \$25

with grilled ham and tomato

Eggs Any Style* \$20

with punched potatoes and grilled tomatoes

Minetta Omelette \$21

with chanterelles, leeks and pommes frites

All eggs are certified organic

Entrées

Minetta French Dip* \$27

Steak Frites* \$33

with maître d' butter or sauce béarnaise

Pan Seared Nova Scotia Halibut \$41

leeks, red wine, San Marzano tomatoes, black olives

Black Label Burger* \$31

selection of prime dry-aged beef cuts with caramelized onions and pommes frites

Minetta Burger* \$22

with cheddar and caramelized onions

Dry-Aged Côte de Boeuf* \$143

for two, with roasted marrow bones and gem lettuce salad

Panier

\$20

Sticky Bun

Apple Strudel

Croissant

Pain Au Chocolat

Cannelé

EXECUTIVE CHEF
Dan Silverman

Sides

Spinach \$10

Fingerling Sweet

Potatoes \$11

Thick-cut Bacon \$10

Grilled Tomatoes \$10

Please refrain from smoking

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee to meet your needs.

Lunch
Brunch
Dinner/Supper

Wed - Fri 12:00PM - 3:00PM
Sat & Sun 11:00AM - 3:00PM
Thu - Sat 5:30PM - 1:00AM
Sun - Wed 5:30PM - 12:00AM

Apéritif

- Punt e Mes \$11
- Aperol \$12
- Campari \$12
- Dubonnet Rouge \$12
- Lillet Blanc \$12
- Lillet Rosé \$12
- Dolin Blanc \$12
- Dolin Rouge \$12
- Gran Classico \$12
- Carpano Antica Formula \$14

Pastis/Absinthe

- Pernod \$12
- Marteau \$14
- Nouvelle Orléans \$18
- Mansinthe \$12

Vodka

- Grey Goose \$14
- Belvedere \$15
- Tito's \$13
- Ketel One \$14
- Absolut Elyx \$16
- Indigenous Apple \$14

Gin

- Brooklyn Gin \$15
- Hendrick's \$14
- Beefeater \$13
- Tanqueray \$13
- Old Raj 110 \$16
- Haymans Old Tom \$13
- Greenhook \$20
- Nolet's Dry \$13
- Bols Genever \$17
- Berry Bros. No.3 \$14

Japanese Whisky

- Suntory Toki \$14
- Hibiki "Harmony" \$22
- The Hakushu 18 yr \$80
- Nikka Taketsuru 17 yr \$55
- Chichibu Single Malt
On the Way \$65

Rye Whiskey

- Bulleit Rye \$17
- Masterson's \$22
- Michter's Single Barrel \$15
- Templeton Prohibition \$15
- Old Overholt \$13
- Angel's Envy Rye \$25
- Whistle Pig \$24
- Woodford Rye \$26

Bourbon

- Bulleit Bourbon \$16
- Basil Hayden's \$17
- Angel's Envy Bourbon \$24
- Blanton's \$18
- Wathen's \$15
- Eagle Rare \$16
- Widow Jane \$22
- Woodford Double Oak \$29

Sparkling Cocktails \$17

Mimosa

Crémant de Loire, freshly squeezed orange juice

Eva-Marie

*Tito's Handmade Vodka, Cherry Heering Liqueur,
grapefruit juice, Crémant de Loire*

Bellini

White peaches, Crémant de Loire

Seelbach

*Blanton's Bourbon, Cointreau, Peychaud, Angostura bitters,
Crémant de Loire*

French 75

Tanqueray Gin, lemon juice, Demerara syrup, Crémant de Loire

Classique Framboise

Grand Marnier Raspberry Peach, Crémant de Loire

Bloody Marys \$17

Minetta Mary

Classic Bloody Mary with Tito's Handmade Vodka

Surf & Turf Mary

Classic Mary, Minetta Oxtail Broth, Clam Broth

Green Mary

Green tomatoes, Tito's Handmade Vodka, Southwestern Spices

Spicy Mary

Classic Mary, Herradura Tequila, Hot Peppers

Oyster Mary

Classic Mary, Clam Broth, Oysters

Brunch Cocktails \$17

Black Rabbit

Maestro Dobel Tequila, Fernet, Coffee, Angostura Bitters

Kentucky Dawn

Bulleit Bourbon, Espresso syrup, orange and lemon juices

Corpse Reviver #2

Tanqueray Gin, Cointreau, Lillet Blanc, Pernod Absinthe

Bull Shot

*Ketel One Vodka, Minetta Oxtail Broth, Horseradish,
lemon juice*

Beer

{On Tap}

- Carton of Milk Stout \$11
- Kronenbourg \$11
- Victory Headwaters Pale Ale \$11
- Captain Lawrence Kolsch \$11
- Cask Ale \$13

{Bottled Beers}

- Amstel Light \$10
- Shiner Bock \$10
- Carlsberg \$10
- Full Sail Session Lager \$10
- Lagunitas IPA \$10
- Shake Chocolate Porter \$10
- Sofie Belgian-Style Ale \$11
- Saison Dupont \$14
- Green Flash West Coast IPA \$14
- Rodenbach Grand Cru (11.2 oz) \$16
- Maine Beer Co. (15.9 oz) \$17
- 3 Monts (25.4 oz) \$24
- Ommegang Three Philosophers
(25.4 oz) \$26

Scotch

{Islands}

- Highland Pk 18yr /Orkney \$42
- Talisker 10yr /Skye \$26
- Isle of Jura 16yr/ Jura \$26
- Arran \$27

{Islay}

- Caol Ila 12 yr \$22
- Lagavulin 16yr \$32

{Campbeltown}

- Springbank 10yr \$22

{Highlands}

- Oban 14yr \$27
- Aberfeldy 12yr \$17
- Old Pulteney 17yr \$30
- Dalwhinnie 15yr \$24

{Speyside}

- Benriach 21 yr \$42
- Glenfiddich 15 yr \$28
- Balvenie TUN 1509 \$135
- Glenfarclas 105 \$32
- Macallan 12 yr \$23
- Balvenie 15 yr \$29

Rum

- Neisson Sous Bois \$27
- Rhum JM VSOP \$21
- Rhum JM 1996 \$56
- Gosling's Black Seal \$13
- Flor de Caña Reserve \$14
- Diplomático \$14
- Santa Teresa 1796 \$14
- Capovilla Rhum Agricole \$28

Tequila

- Ocho Plata \$20
- Maestro Dobel Diamante \$16
- Herradura Silver \$14
- Don Julio Añejo \$22
- Cuervo Reserva \$47