

The **BRESLIN** BAR & DINING ROOM

DINNER

SNACKS

SPICED ALMONDS 5
SALT & BLACK PEPPER CRISPS 5
CARAMEL POPCORN PEANUTS & PECANS 6
LAMB FAT OLIVES 8
CRISPY PIG'S EAR NUOC CHAM 9
BEEF & STILTON PIE 11
CHICKEN LIVER PARFAIT 14
SCOTCH EGG 14
SMOKED FISH & CHIPS SALMON ROE 11
BLOOD SAUSAGE TARRAGON 8

TERRINE BOARD 34

SERVED WITH PICKLES,
PICCALILLI AND MUSTARD

PHEASANT & CHESTNUT
PORK & FOIE GRAS
VENISON EN CROUTE
HEAD CHEESE
LIVERWURST

SMALL

ISLAND CREEK OYSTERS DILL PICKLE JUICE	6 for 21
ROASTED PUMPKIN SOUP FARRO, PANCETTA, PARMESAN & MARJORAM OIL	14
HERBED CAESAR SALAD ANCHOVY CROUTONS	17
BURRATA ROASTED SUNCHOKES & SPECK & ROSEMARY OIL	21
WINTER CITRUS SALAD ORANGES, POMELO, SMOKED FETA & MINT	18
POTATO & CREMONT TOAST RED ONION & THYME	14
STEAMED CLAMS CRANBERRY BEANS, CHORIZO, SAFFRON & CORIANDER AIOLI	23
MERGUEZ SMOKED CHICKPEA SMASH, CHARRED JALAPENO & ONION RELISH	17
SEAFOOD SAUSAGE BEURRE BLANC & CHIVE	21

LARGE

CHARGRILLED LAMB BURGER FETA, CUMIN MAYO & THRICE COOKED CHIPS	29
PAN SEARED SKATE PORCINI, BALSAMIC & RAINBOW SWISS CHARD	34
CRISPY BLACK BASS CURRIED VEGETABLES, BASMATI RICE & CILANTRO	38
BRAISED LAMB SHANK SPIGARELLO, WALNUT GREMOLATA, & POLENTA	37
HERITAGE PORK CHOP CARAMELIZED APPLES, PURPLE NAPA CABBAGE & CIDER JUS	MP
42 DAY DRY AGED RIBEYE FOR 2 BÉARNAISE & THRICE COOKED CHIPS	MP

SIDES

RUTABAGA MASH DILL & BUTTER	10
CURRIED MUSHROOMS COCONUT MILK, CURRY LEAVES, CHILIES & LIME	12
CRISPY FRIED BRUSSELS SPROUTS BACON, CARAMELIZED ONIONS & HOT HONEY	11
BROCCOLI RABE ANCHOVY, GARLIC, CHILIES	10