

BRASSERIE 292

APPETIZERS

BISQUE rich lobster stock, butter poached Maine lobster, sherry, cream, croutons	13.00
CRISPY FRIED TOFU seasoned rice flour, pickled carrots, ponzu dipping sauce	7.00
MAC -N- CHEESE butter poached maine lobster, fontina, raclette, gruyere, lobster-sherry cream, bay crumbs	16.00
FOIE GRAS PARFAIT Madeira, brandy, shallots, toasted baguette, dijon	14.00
ESCARGOTS garlic, shallot, parsley, butter, baguette	12.00 /16.00
ONION SOUP GRATINEE veal stock, caramelized onions, Sourdough, fresh herbs, gruyere	9.00
FRIED OYSTERS classic celeriac remoulade, harissa aioli	15.00
CHARCUTERIE-CHEESE PLATE house cured HV duck "ham", imported herbs provence salumi, duck rillettes, imported cheeses, truffle almonds	16.00
HOUSE SMOKED FAROE ISLAND SALMON potato latkes, capers, minced shallot, lemon-dill labneh, and caviar	15.00

Tartare

CLASSIC BEEF 16.00

hand cut prime sirloin, virgin olive oil, shallot, caper, dijon, fleur de sel, egg yolk jam



SALADES

FRISEE AUX LARDONS
baby curly endive, applewood smoked bacon, warm runny egg, sherry vinaigrette, crispy shallot garnish
12.00

SALAD MAISON
tender greens, endive, local apples, candied walnuts, roquefort, and charred orange dressing
11.00

CLASSIC CAESAR
baby romaine, garlic-parmesan crouton, house dressing, shaved yolk
12.00

CLASSIC COCKTAILS

ROYALE 292
Ciffard Cassis, Champagne, Aperol 20.

VIEUX CARRÉ
Bourbon, Cognac, Benedictine, Peychaud's Bitters 14.

CHAMPS-ÉLYEES
Brandy, Green Chartreuse, Demerara, Lemon, Angostura Bitters 13.

SOIXANTE QUINZE (FRENCH 75)
Gin, Simple, Lemon, Prosecco 12.

SIDES

Caramelized Brussels Sprouts
Pommes Frites
Sautéed Baby Spinach
Pommes Purée
Fricassée of Wild Mushrooms
Haricot Verts
Crispy Smoked Peewee Potatoes with Aioli

7.00

LA MER

<p>OYSTERS</p> <p>BLUE POINT 2.50 EACH</p> <p>DAILY OYSTER M/P</p> <hr/> <p>CLASSIC SHRIMP COCKTAIL lemon, fresh horesradish 2.50 EACH</p>	<p>CLAMS</p> <p>L.I. LITTLENECKS on the 1/2 Shell 1.50 EACH</p> <hr/> <p>POULPE Grilled PORTUGUESE OCTOPUS smoked potatoes, pickled fennel, roasted garlic-cirus aioli 14.00</p> <hr/> <p style="text-align: center;">Steamed LITTLENECK CLAMS bacon, shallots, garlic, fresh herbs, beer, butter 12.00</p> <hr/> <p style="text-align: center;">GRILLED MARINATED FRESH SARDINES fresh thyme, bay, shaved fresh fennel, grilled baguette, Dijon 14.00</p>
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ENTREES

PAN ROASTED FAROE ISLAND SALMON crispy, smoked, pickled peewee potatoes, fresh herb chimichurri	26.00
BERKSHIRE SCHNITZEL spaetzle, bacon-brussels, mushroom-paprika gravy	24.00
RED WINE BRAISED LAMB SHANK smoked barley risotto, pecorino, fresh herbs	25.00
DRY AGED USDA PRIME NY STRIP AUPOIVRE pan roasted, cracked pepper crust, cognac, demi, double cream	38.00
SIMPLY GRILLED BROOK TROUT lemon, thyme, bay leaf, pommes puree, sautéed baby spinach, lemon oil, fleur de sel	24.00
WILD BOAR RAGU white wine, fresh herbs, aromatics, tomato, pasta coils, fresh ricotta, pecorino	21.00
PAN SEARED DAY BOAT SCALLOPS house cured and smoked pastrami hash, sweet onion soubise	30.00
SHRIMP PROVENCAL sautéed with olive oil, toasted garlic, oven roasted tomatoes, espellette pepper, white beans, fresh herbs, house made cavatelli, baby spinach	24.00
SEARED HV DUCK BREAST apple wood smoke, pickled cherry-apple relish, house yogurt	26.00
PARISIENNE GNOCCHI roasted mushrooms, brown butter, baby kale, brandy, boursin	18.00
ROASTED BREAST OF CHICKEN shiitake mushroom-truffle demi, pommes puree	23.00
CONFIT Classic slow cooked duck, warm lentils, bacon, frisee, sherry vinaigrette	28.00

Frites

14 DAY DRY AGED USDA PRIME NY STRIP choice of Maître`D butter or Béarnaise	36.00
GRILLED PETITE TENDER choice of maître d butter or bernaïse	24.00
CLASSIC MOULES sauteed with garlic, shallots, fresh herbs, white wine and butter	18.00
BRASSERIE BURGER 8oz American kobe beef, gruyere, classic garnish add sunny egg \$2	16.00
FRENCH DIP shaved prime beef, gruyere, au-jus, garlic baguette	15.00

KITCHEN HOURS

SUPPER	TUES-FRI	Beginning at 4PM
	SATURDAY	Beginning at 2PM
	SUN-MON	CLOSED

Private dining room
available for parties up to 34

Off premise catering
also available.

COCKTAILS

OAXACAN BRAMBLE
Mezcal, Blackberry, Lime, Soda
12.

PROPER DUCHESS
Gin, Vermouth Blanc, Yellow Chartreuse, Orange Bitters *13.*

RHUM DAISY
White Rum, Cochi americano, Lime, honey *12.*

MONKEY PUZZLE NO. 2
Borsolisco, Citrus, Crème de Pamplemousse, Honey, Chunchu Amargo *12.*

GOOD HUMOR
Vodka, Pierre Ferrand Dry Curaçao
13.

JAVELINA
Haymans Old Tom, Borsolisco, Coconut, Lime, Green Chartreuse, Cinnamon *13.*

STATE OF MIND
NY Apple Brandy, Allspice Dram, Lemon, Maple, Apple Blossom Bitters
12.

NEGRONI BLANC
Plymouth Gin, Sazer, Dolin Blanc, Orange bitters *12.*

LOOSE CANON
Del Maguey Mezcal, Smith and Cross Jamaican Rum, Infused Maple, Memphis Bitters *12.*

JUNGLE BIRD RIFF
Gin, Compari, Pineapple Gomme, Lime, Demerara *11.*

SNUFF BOX
Paris tea-infused bourbon, Aperol, Lemon, Cardamom Bitters *14.*

LITTLE OWL
Bourbon, lime, orgeat, barrel aged bitters *12.*

Cocktails are made with fresh juices squeezed daily to ensure pure flavors. Syrups are all house made.

*NOTE: These items may contain nut products

THE BOROUGHES

BROOKLYN
Rittenhouse Rye, Dolin Dry Vermouth, Bigallet Amer, Maraschino *13.*

BRONX
London Dry Gin, Dolin Rouge, Fresh Orange, Dry Vermouth, Bitters *12.*

AQUAVIT MANHATTAN
Linie, Carpano Antica, Luxardo, Angostura Bitters *12.*

292 MANHATTAN
Bulliet Bourbon, Carpano, Punt e Mes, Dolin Rouge, Angostura Bitters Aged in a Hudson Whiskey Barrel *14.*

{ Barrel Aged Manhattan subject to availability }

BIÈRES

BOTTLES

STELLA ARTOIS *6.*
FOUNDERS PORTER *6.*
LINDEMAN'S FRAMBOISE *13.*

OMMEGANG HENNEPIN *7.*
SAM SMITH OATMEAL STOUT *7.*
Others Available

ON TAP

Five Seasonal,
Select Craft,
and Micro Brews
Always Rotating.

* LOCAL UNFILTERED DRY CIDER * *7.*

VINS

BY THE GLASS

BLANC

10 ROSE OF GRENACHE	Floriography, Provance, FR	<i>10.00</i>
11 CHARDONNAY	Nicholas Potel Macon Villages, FR	<i>11.00</i>
12 CHENIN BLANC + VIOGNIER	Pine Ridge, Oakville, CA	<i>11.00</i>
13 MUSCADET	Chateau de la Ragotiere, Les Vieilles Vignes, FR	<i>11.00</i>
14 RIESLING	Piere Sparr, Grand reserve, Alsace, FR	<i>10.00</i>
15 SAUVIGNON BLANC	Francois Chidaine, Touraine, Loire, FR	<i>12.00</i>

ROUGE

20 CABERNET	Chateau La Chandelliere, Medoc, FR	<i>13.00</i>
21 CABERNET	Robert Mondavi, Bourbon Barrel Aged, CA	<i>12.00</i>
22 SYRAH / GRENACHE	Cotes Du Rhone, Kermt Lynch, FR	<i>11.00</i>
23 MALBEC	Le Croizillon, Cahors, Fr	<i>11.00</i>
24 PINOT NOIR	Nicholas Potel, Bourgogne, FR	<i>12.00</i>

SPARKLING

31 CHAMPAGNE	Nicholas Feuillatte, Brut, NV, FR	<i>18.00</i>
32 CREMANT	Gratien & Meyer, Brut Rose, Loire, FR	<i>12.00</i>
33 PROSECCO	Extra Dry, Famiglia Pasqua, Verona, ITL	<i>10.00</i>

House Made Sodas

LA MURE
Blackberry, Agave, Lime, Angostura, Fizz *6.*

292 GINGER ELIXIR
Ginger, Lime, Fizz *6.*

LOW ABV APERITIF

NIGHTSHADE
Antica Carpano Formula, Averna, Lemon, Vanilla *10.*

FIRESIDE CHAT
Amaro Sfumato, Pineau des Charentes, Honey, Lemon, Allspice dram *10.*

SPIRITS

APERITIF

SALERS, GENTINE
DOLIN, GENEPEY LE CHAMOIS
LILLET BLANC
LILET ROUGE
YELLOW CHARTRUSE
GREEN CHARTRUSE
SUZE, SAVEURS D'AUTREFOIS
COCCHI, AMERICANO
CARPANO, ANTICA FORMULA
L.N. MATTEI, CAP CORSE BLANC
QUINQUINA
L.N. MATTEI, CAP CORSE ROUGE
QUINQUINA
C. COMOZ, VERMOUTH DE CHAMBERY BLANC

WHISKEY

YAMATO, JAPAN
BRENNER SINGLE MALT, FRANCE
BRENNER 10YR SINGLE MALT, FRANCE
BANK NOTE, IRELAND
GLENDALOUGH 7YR SINGLE MALT, IRELAND
KINAHANS, IRELAND
BUSHMILLS, IRELAND
MICTERS RYE
BULLIET RYE
HIGHWEST RYE
SAZERAC RYE
KNOB CREEK RYE
HUDSON MAPLE CASK RYE
HUDSON RYE
SOUTHERN TIER 2X RYE
SOUTHER TIER RYE
TACONIC MADERIA CASK RYE
WIDOW JANE RYE
BLACK DIRT RYE
SLAUGHTERHOUSE RYE

BOURBON

HUDSON BABY BOURBON
MICTERS
BULLEIT
E H TAYLOR
KNOB CREEK
WILD TURKEY
BLANTONS
WOODFORD RESERVE
WELLER SPECIAL RESERVE
WELLER 12 YR
BAKERS
COLNELL H. TAYLOR
EAGLE RARE
MAKERS MARK
RIP VAN WINKLE 10YR
GEORGE T. STAGG
PAPPY VAN WINKLE 12YR
PAPPY VAN WINKLE 10YR
BLACK DIRT
HANCOCK SINGLE BARREL PRESIDENTS RESERVE

SCOTCH

BLENDED
JOHNNY WALKER BLUE
JOHNNY WALKER PLATNIUM
JOHNNY WALKER BLACK
JOHNNY WALKER RED
DEWERS WHITE
ORANGERIE ORANGE INFUSED
SINGLE MALT
BELVENIE 12YR
BELVENIE 14YR CRIBBEAN CASK
MACALLAN 12YR
LAPHROAIG SELECT

OBAN 14 YR
GLENMORANGIE 10YR
KILKERRAN 12YR
TOMATIN 12YR

VODKA

GREY GOOSE
KETTLE ONE
CORE NYS
TITTOS
BELVEDERE

GIN

GREEHOOK GINSMITH OLD TOM
HAYMANS OLD TOM
BOMBAY SAPHIRE
TANQUERAY
HENDRICKS
PLYMOUTH
CORE NYS

RUM

PLANTATION 3YR
PLANTATION 5YR
PLANTATION 20YR XO
LANA BRAVA
OWNEYS NYS
RHUM JM GOLD
COSLINGS
SMITH & CROSS

TEQUILA/MEZCAL

SIETE LEGUAS REPASADO
SIEMBRE AZUL
EL TEQUILA REPASADO
PUEBLO VIEJO
VIDA MEZCAL

BRANDY/COGNAC

BUSNEL CALVADOS
PIERRE FERRAND AMBRE
PIERRE FERRAND 1840
COURVOSIER VSOP
REMY MARTIN VS

DIGESTIF

AMARO NONINO
AMARO REMAZZOTTI
AVERNA, AMARO SICILIANO
AMARO MONTENEGRO
AMARO STUFATA
CARDAMARO, VINO AMARO
CAPPELLETTI, AMARO PASUBIO
CAPPELLETTI, AMARO SFUMATO
FERNET-BRANCA AMARO LIQUEUR
BONAL, GENTIANE QUINA

PORT/MADEIRA/SHERRY

QUINTA DE LA ROSA 2011 VINTAGE
SANDEMAN FINE RUBY
GRAHAMS 10YR TAWNY
WARRES LBV
HENRIQUES & HENRIQUES 5YR MADERIA
LUSTAU AMONTILLADO SHERRY
LA GUTIA MANZANILLA SHERRY

CORDIALS

BAILYS IRISH CREAM
DISARONNO AMARETTO
SAMBURCA
GRAND MARINER
BRULOT COFFEE
COINTREAU