

BOROUGH

food & drink

COCKTAILS

"Strawng Island" Iced Tea

Ketel One / gin / rum / tequila / triple sec / pink
lemonade / splash of sour mix & Pepsi
11

Manhattan Bridge to Brooklyn

Old Overholt Rye Whiskey / Chambord / sweet
vermouth / dash of bitters - classic recipe
12

"Legacy" of Bay Ridge

Russian Standard Vodka / amaretto / Midori / peach
schnapps / triple sec / cranberry juice /
orange juice / grenadine
11

Bridge & Tunnel-tini

Grey Goose / olive juice / feta stuffed
olives - classic recipe
14

The Chelsea Cherry

Effen Black Cherry Vodka / Godiva White Liqueur /
Sierra Mist / splash of Chambord
12

Queens Candy Apple

Bacardi Big Apple / Licor 43 / fresh apple cider /
butterscotch schnapps swirl
11

A Bronx Cocktail

Bombay Sapphire / orange juice / splash of dry &
sweet vermouth - classic recipe
12

Park Avenue Pomarita

Milagro Tequila / Cointreau / pomegranate juice /
fresh lime juice / Grand Marnier float
12

Staten Island Sparkler

Patron Silver / Grand Marnier / fresh lime juice /
sour mix / topped with champagne /
sugar-rimmed glass
14

The Subway Sidecar

Hennessy VS Cointreau / fresh lemon juice /
sugar-rimmed glass - classic recipe
14

23 Skiddoo

Glenfiddich 12 Year Scotch / sour mix / shaken
with three sour cherries - classic recipe
14

Flatiron Femme

X-Rated Fusion Liqueur / Ten Cane Rum /
pineapple juice
11

Coney Island Cosmo

Ketel One Citroen / white cranberry juice / triple sec /
Cinzano sweet vermouth / fresh lime juice
12

WINES BY THE GLASS

Wollfer Sparkling, 2003, The Hamptons, Long Island 15
Laurent Perrier Brut, NV, France 18
Domaine Chandon Rose, NV, California 14
Michel Picard Sancerre, 2005, Loire, France 15
Campanile Pinot Grigio, 2005, Friuli, Italy 9
Drylands Sauvignon Blanc, 2006, Marlborough, New Zealand 11
Rutherford Hill, Chardonnay, 2005, Napa, California 14
Calina Chardonnay, 2006, Colchagua Valley, Chile 8
Pindar Pythagorus Meritage, NV, North Fork, Long Island 9
Michel Picard Cote du Rhone, 2005, France 10
Bertani 'Arminio' Merlot, 2003, Veneto, Italy 10
Crossings Pinot Noir, 2005, Marlborough, New Zealand 14
L de Lyeth Cabernet Sauvignon, 2004, Sonoma, California 9

FIRST PLATES

Local Oysters

On the half shell

15

Rockefeller

17

Local Clams

On the half shell

12

Choice of: Casino / oreganata / steamed in white wine & garlic

14

Shrimp Cocktail

Classic NY style cocktail sauce

16

Borough Spreads & Dips

Salute Restaurant's smoky eggplant spread / lebneh / taramosalata /
lemon-dill salad / zaatar-spiced bread

12

Russ & Daughters Three Herring Plate

Matjes, cream sauce & mustard sauce herrings / toasted black bread

14

Wild Arugula Greek Salad

Crispy fried Keepsake Farms feta / sliced heirloom tomatoes /
cucumbers / onions / olives / lemon / extra virgin olive oil dressing

12

BF&D Frisée Salad

Frisée greens / M&I Market dried salami beef crisps /
poached egg / mustard dressing

12

Borough Duck Salad

Honey Locust Farmhouse greens / East Corner Wonton roasted duck /
poached rhubarb / fennel / grilled spring onions / citrus dressing

14

Katz's Matzo Ball Soup

Traditional style with noodles

9

Chilled Green Market Soup of the Day

9

Cured Black Bull Suho Meso Dried Beef Carpaccio
Thanksgiving Farms bean salad / celery hearts / pickled green beans
12

Braised Local Pork Shoulder
Tomatillo salsa / radish salsa verde / chicharrones /
Tortilla King flour tortillas
13

Big Bowl of Dumplings
Allen Street's fried Shan Dong dumplings / black vinegar /
soy / scallions / chili oil
12

Manhattan Clam Flatbread
Steamed & chopped clams / tomato sauce / parsley / garlic
16

Guanciale & Ricotta Flatbread
Salumeria Beilise guanciale / DiPalo's ricotta / rosemary
15

Braised Coriander Bacon
M&I Market coriander bacon / morels / spring pea salad / pea purée
12

SECOND PLATES

Fried BoBo Farms Chicken
Buttermilk dipped fried chicken / macaroni & cheese pancake /
braised greens / NY State maple syrup
18

Jerk Chicken
Peppa's jerk rub / 'rice & peas' / tamarind-scotch bonnet sauce
17

Grilled NY Sausage Plate
Forest Pork Store sausages / buttered spaetzle /
braised red cabbage & currant jelly
17

Russ & Daughters Three Herring Plate
Matjes, cream sauce & mustard sauce herrings / toasted black bread /
warm olive oil mustard seed potato salad
19

Seared Striped Bass

Clams / chorizo / spring vegetables / pastis / croutons
22

Fresh Local Fish of the Day

MP

Queen Anne's Rigatoni Norcina

Calabria Pork Store sweet Italian sausage / mushrooms /
spring peas / Sprout Creek Farms Toussaint cheese
16

Queen Anne's Lasagne

Eggplant / tomato / DiPalo's ricotta / raisins / pine nuts
16

House Smoked Beef Brisket

Six-onion gravy / potato purée
19

Grilled Hanger Steak

Spring herb chimichurri / tobacco onions
22

SIDES

5

Ratatouille

Macaroni & Cheese Pancake

Tobacco Onion Rings

French Fries

gremolata aioli

Summer Pole Bean Pesto

Roasted Fingerling potatoes

Braised Greens

Muncan's paprika cured lardo

Yonah Shimmel's Knish

Warm Olive Oil Mustard Seed
Potato Salad

Cracovia hot mustard

Schmaltz Fried Pickles

Sikorski Meat Market's
Sauerkraut

spicy aioli

SANDWICHES

10 oz. BF&D Cheeseburger

House blended beef burger / seeded white bun / heirloom tomatoes /
lettuce / onion / caper aioli / choice of local NY cheese / French fries

15

with bacon

17

Spicy Pork Sliders

House ground pork shoulder / Borough sauce / one served with spicy
cole slaw & M&I Market bacon / one served with bacon relish /
home-made potato chips / pickled Macedonian chilies

14

Chicken Breast & Chopped Liver

Schmaltz / onion / sauce gribiche / toasted rye /
cole slaw / French fries

13

with bacon

15

Cevape

Restaurant Sarajevo beef sausages / kajmak cheese / onion /
ajvar chili sauce / Pita Express Bakery pita bread / French fries

15

Faicco's Sausage & Peppers

San Gennaro Festival style / French fries

14

Dirty Dog

Muncan Food Corp. all beef foot long hot dog / Carolina Country Store
hot chow-chow relish / Sikorski sauerkraut / home-made potato chips

11

Russ & Daughters Smoked Salmon Sandwich

Pickled vegetable cream cheese / watercress / onions /
toasted black bread / potato, egg and cucumber salad

18

BBLT

Club sandwich / pan seared & grilled M&I Market bacon / French fries

14

Ratatouille Roll

Stewed summer vegetables / pistou / Joe's Dairy fresh
mozzarella / hero roll / herb salad

12

Sikorski Kielbasa Reuben

Sikorski sauerkraut / swiss cheese / Russian dressing /
grilled rye bread / cole slaw / French fries

14

NY BEERS

DRAFTS

Captain's Reserve Imperial IPA, Captain Lawrence Brewing Co. Citrus & pine (8.0% abv) 7	Blue Point Toasted Lager Crisp Amber Lager 6
Mother's Milk Stout, Keegan Ales Dark & creamy 6	Ommegang Witte Light & zesty Witbier 6
Nut Brown, Ithaca Beer Co. Medium-bodied Brown Ale 6	Checkered Cab Blonde Ale, Chelsea Brewing Co. Light & slightly sweet 5

LAGERS, BLONDES & WHITES

(Lagers strive to be light bodied, crisp & mildly bitter. Blonde Ales have a similar body, but tend to be sweeter. Whites--or Witbiers--are unfiltered, wheat ales that are often spiced with coriander and/or citrus.)

Brooklyn Lager Malty & floral 7	Sugar Hill, Harlem Brewing Co. A well-rounded Blonde Ale 7
Dundee's Honey Brown Honey-kissed Amber Lager 6	Southampton Double White Strong Witbeir (7.2% abv) 7
Brooklyn Pilsner Golden & grassy 7	Butternuts HeinieWeisse Hefeweizen in a can 5

FRUIT ALES & CIDERS

Blue Point Blueberry Ale Subtle & fruity 7	Docs Hard Apple Cider Semi-dry & flavorful 7
Apricot Wheat, Ithaca Brewing Co. Light-bodied & sweet 7	Docs Hard Pear Cider (22 oz) Crisp & refreshing 16

PALE ALES & IPA'S

(American Pale Ales typically exhibit a strong hop bitterness that can range from floral to pungent, while IPAs--India Pale Ales--push the hop envelope even further.)

Blue Point Hoptical Illusion IPA Grapefruit & citrus 7	Phin & Matt's Extraordinary Ale, Southern Tier Grapefruit & caramel malt 7
Blue Point Summer Ale Light, citrusy & slightly sweet 7	Cascazilla Red Ale, Ithaca Brewing Co. Big hop flavor (6.5% abv) 7
Butternuts Pork Slap Pale Ale Pale Ale in a can 5	Crop Circle Extraterrestrial Amber Ale Dark fruit & strong hops 7
War of 1812, Sackets Harbor Crisp & balanced Pale Ale 7	

THE DARK SIDE

Southampton Secret Ale Altbier (German style Brown Ale) 7	Wailing Wench, Middle Ages (22oz) Caramel & plum (8% abv) 16
Abbey Ale, Ommegang Molasses & bitter chocolate (8.5% abv) 8	Imperial Porter, Southampton (22oz) Toffee & coffee (7.5% abv) 16

BOTTLE SERVICE

20

(Each of these 750ml, corked bottles are served with a complimentary fruit & nut pairing.)

- Southampton Saison Complex,** earthy & tart (7.4% abv)
- 3 Philosophers, Ommegang** Dark fruit & rich malts (9.8% abv)
- Local 1, Brooklyn Brewery** Strong Pale Ale (9.0% abv)

Also available: Coors Light, Sam Adams Light, Heineken, Corona, Buckler (non-alcoholic) 7