

**THE CHEF'S WHIM 46**

An "in the moment" creation, including the chef's choice of vegetables, fruits, cheeses and meats served with accompaniments. The board includes several items listed on the menu but is not limited to this menu. No board is ever the same.

**BUILD (A BOARD)**

*choose one, a few, or build a whole board*

**GARDEN**

**Spaghetti Squash 7**  
olive oil, basil, pumpkin seed

**Bosc Poached Pear 9**  
Brooklyn Winery 2016 zinfandel

**Marinated Olives 9**  
pickled garlic & fennel

**CHEESE**

*served with sourdough and seasonal compote*

**Avonlea 9**  
raw cow's milk, cloth bound, Irish cheddar, 8-12 month

**Shropshire 12**  
cow's milk, unpressed, orange, tangy, blue

**Pecora Rossa 11**  
sheep's milk, buttery wash rind, luscious

**Buche de Lucay 14**  
goat's milk, ash rind, citrusy, complex

**Lakes Edge 12**  
goat's milk, 6 week aged, zippy, ash line, chalky

**Stracciatella 10**  
housemade, cow's milk, cream, honey, mint

**CHARCUTERIE**

*served with house mustard and cornichons*

**Bresaola 15**  
Italian air cured beef

**Campo Secco 12**  
Heritage pork, fleur de sel

**Chicken Liver Pate 14**  
brioche, pickled cherry, cacao nib

**SHARE**

**A Dream About Carrots 16**  
shaved carrot, cured carrot, carrot sponge, carrot greens powder, roasted carrot coulis

**Lacinato Kale Salad 14**  
blood orange, walnuts, radish, pepitas, delicata squash, winter citrus vinaigrette

**Black Radish Carpaccio 12**  
candy stripe beets, Midnight Moon, coconut milk, preserved lemon, flora

**Tabbouleh & Treviso 14**  
feta cheese, olive, kataifi, tomato, lemon vinaigrette

**Grilled Oysters 24**  
prawn butter, tarragon

**Fluke Ceviche 19**  
leche de tigre, sweet potato, cancha, cilantro, sweetie drops, red onion, mariquitas

**Porcini & Guanciale Croquettes 15**  
calabrian chili aioli

**Carne Apache 19**  
wagyu beef cheek tartare, egg yolk, lime, chipotle, sourdough

**Vegan Green Curry 25**  
eggplant, fingerling potato, spinach, mushrooms, grilled tofu

**Blackened Catfish 28**  
buttered black beans, cilantro, hush puppies, yellow pepper coulis

**Cajun Congee 35**  
rabbit leg, andouille sausage, crawfish, shrimp, trinity, fried shallots

**Pekin Duck 37**  
chicken liver pate, Pekin duck breast, frisee, sour cherry gastrique, duck confit, Meyer lemon

**Braised Short Rib 36**  
Brooklyn Winery red wine, celeriac puree, black trumpet mushrooms, crispy leeks

**FEAST**

**32 oz Ribeye Tomahawk 140**  
Brooklyn red wine demi glace, pomme puree, roasted garlic, brussels sprouts

# WINE

## SPARKLING

**2016 Blanc De Blancs 18/72**

finger lakes, ny

*complex creamy texture, bright acidity*

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## WHITE

**2017 Riesling 14/56**

finger lakes, ny

*tropical aromatics, bright acidity*

**2018 Sauvignon Blanc 15/60**

suisun valley, ca

*bright, fresh, crisp*

**2019 Muscat 15/60**

suisun valley, ca

*apricot, honeysuckle, full body*

**2018 Chardonnay - Unoaked 14/56**

finger lakes, ny

*stone fruit aromatics, bright minerality*

**2017 Chardonnay - Barrel Fermented 15/60**

suisun valley, ca

*essence of fresh pear, creamy texture*

**2018 Albariño 60\***

san joaquin, ca

*bright acidity, notes of stone fruit*

**2019 Verdejo 56\***

clarksburg, ca

*savory pear, honey, lean acidity*

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## RED

**2019 Cuvée Noir 14/56**

lodi and madera, ca

*smooth, notes of ruby red fruit*

**2016 Pinot Noir 18/72**

suisun valley, ca

*light, crisp, playful cherry, tobacco*

**2018 Zinfandel 14/56**

lodi, ca

*dark fruit aromatics, velvety texture*

**2017 Malbec 16/64**

suisun valley, ca

*ripe berries, smoky, with subtle flavors*

**2018 Cabernet Franc 16/64**

central valley, ca

*blackberry, vanilla, bell pepper*

**2017 Cabernet Sauvignon 17/68**

suisun valley, ca

*bold luscious fruit, supple tannins*

**2017 Merlot 60\***

suisun valley, ca

*spiced fruit, wild strawberry, full bodied*

**2018 Barbera 64\***

suisun valley, ca

*medium bodied, notes of dark fruits and spice*

**2018 Nebbiolo 15/64**

clarksburg, ca

*hibiscus, bright red fruit, sturdy tannins*

*\*available by the bottle only*

# ABOUT OUR WINES

Brooklyn Winery is a working winery in the heart of Williamsburg, sourcing grapes from premier growers around the country and producing wines right here on-site. As proud producers of our own wines, we look forward to guiding you through our exceptional and broad portfolio.

## ROSE & ORANGE

**2021 Rosé 14/56**

madera, ca

*bright, crisp, provençal style*

**2018 Pinot Grigio Ramato 15/60**

lodi, ca

*lofty acidity, supple texture*

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## DESSERT WINE

**2012 Fortitude 8/32**

lodi, ca

*dessert style, fortified old vine zinfandel*

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## LIBRARY WINES

**2013 King and Queen 89\***

sonoma, ca/finger lakes, ny

*co-ferment of cabernet sauvignon and chardonnay*

**2011 Cabernet Sauvignon/Syrah 108\***

sonoma/mendocino, ca

*black olive, cassis, rustic*

**2013 Barrel-Fermented Chardonnay 76\***

finger lakes, ny

*baked apple, buttery, complex*

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## B E E R

**Brooklyn Brewery 5.2% 7**

American Amber Lager (12 oz. btl)

*smooth, toasty caramel*

**Grimm Weisse 5.5% 9**

Wheat Ale (16 oz. can)

*clove, lemon, banana*

**KCBC Venemous Villians 6.9% 10**

West Coast IPA (16 oz. can)

*stone fruit, tangerine, grapefruit*

**Threes Vliet 5.1% 9**

German-Style Pilsner (16 oz. can)

*sweet hay, herbal hops*

**Threes Volition 4.5% 10**

Black Lager (16 oz. can)

*toast, roasted grain*

**Talea Peach Berry Punch 6.0% 12**

Berliner Weiss-Style Sour Ale (16 oz. can)

*peach, strawberry, pink guava*