

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 months

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

Grilled Ceasar 16
little gem, ceasar dressing, grilled sourdough croutons, anchovies, pine nuts, Parmigiano-Reggiano, dill

Lamb Couscous 24
duo New Zealand lamb rack lollipops, Israeli couscous, ramp pesto, toasted almonds, currants, baby arugula

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, chifles

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

House-Made Gnocchi 28
morels, spring peas, asparagus, avgolemono, pancetta, pea tendrils

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, cremini, oyster, and shiitake 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

WHITE

2017 Riesling 14/56

finger lakes, ny
tropical aromatics, bright acidity

2018 Sauvignon Blanc 15/60

suisun valley, ca
bright, fresh, crisp

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 15/60

san joaquin, ca
bright acidity, notes of stone fruit

2019 Verdejo 14/56

clarksburg, ca
savory pear, honey, lean acidity

2019 Muscat 60*

suisun valley, ca
apricot, honeysuckle, full body

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

2017 Cabernet Sauvignon 17/68

suisun valley, ca
bold luscious fruit, supple tannins

2017 Merlot 15/60

suisun valley, ca
spiced fruit, wild strawberry, full bodied

2018 Barbera 16/64

suisun valley, ca
medium bodied, notes of dark fruits and spice

2018 Nebbiolo 64*

clarksburg, ca
hibiscus, bright red fruit, sturdy tannins

2018 Cabernet Franc 64*

central valley, ca
blackberry, vanilla, bell pepper

*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 60*

lodi, ca
lofty acidity, supple texture

DESSERT WINE

2012 Fortitude 8/32

lodi, ca
dessert style, fortified old vine zinfandel

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

B E E R

Brooklyn Brewery 5.2% 7

American Amber Lager (12 oz. btl)
smooth, toasty caramel

Ebbs Kolsch No. 2 4.4% 8

Kolsch-Style Ale (12 oz. can)
bread dough, floral, honey

Ebbs IPA No. 7 5.5% 9

Hazy IPA (16 oz. can)
easy drinking, east coast style

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