

# Minetta TAVERN

## Hors D'oeuvres

### Seasonal Fruit \$12

with yoghurt, granola and chestnut honey

### Mesclun Salad \$14

with warm goat cheese

### Anson Mills Stone Cut Oats \$10

with stewed prunes and Orgeat

### Huîtres et Crêpinettes \$18

truffled pork sausage with salt pond oysters on the half shell

### Dressed Prawns \$19

with bibb hearts, trevise, haricot vert, celery root remoulade and lemon

### Holland Herring \$14

with gribiche and cress

### Roast Baby Beets \$18

with leeks, french walnuts, and vermont chevre

## Brunch

### Latkes \$22

with poached eggs, smoked salmon and dill hollandaise

### Petit Salé de Morue \$19

poached fresh salt cod, oeuf cassé, crisp pancetta and beurre fondu

### Brioche French Toast \$17

with whipped ricotta and real maple syrup

### Shirred Eggs and Burgundy Truffles \$19

with baguette soldiers

### Slow Baked Ham in Hay \$22

with farm eggs, biscuits and creamy grits

### 2 Farm Eggs (any style) \$16

with Punched potatoes and grilled tomatoes

### Black Pudding Clafoutis \$20

with caramelized apple

### Green Market Omelette \$16

with pommes frites

## Entrées

### Roasted Prime Rib au Jus \$42

with Yorkshire pudding and bouquetière vegetable

### Tavern Steak \$26

with pommes frites

### Filet of Trout Meunière \$29

with Maine crabmeat and brioche croutons

### Pasta Za Za \$19

fresh pasta with pancetta, sage, parmesan, and a fried egg

### Black Label Burger \$26

selection of prime dry-aged beef cuts with caramelized onions and pommes frites

### Minetta Burger \$17

with cheddar and caramelized onions

## Panier

\$16

**Chocolate Brioche**

**Croissants**

**Fruit Focaccia**

**Cannelé**

**CHEFS**

Riad Nasr & Lee Hanson

## Garnitures

\$9

**Thick cut Bacon**

**Fried Tomatoes**

**Creamy Grits**

**Duck Hash**

<b>LUNCH</b>	Wed-Fri	12:00PM - 3:00PM
<b>DINNER</b>	Mon- Sun	5:30PM - 12:00AM
<b>SUPPER</b>	Mon- Sun	12:00AM - 1:00AM
<b>BRUNCH</b>	Sat & Sun	11:00AM - 3:00PM

Refrain from smoking  
20% gratuity added to parties of six or more

## Aperitif

Punt e Mes \$9  
Aperol \$9  
Campari \$9  
Dubonnet Rouge \$9  
Lillet Blanc \$9  
Dolin Blanc \$9  
Dolin Rouge \$9  
Carpano Antica Formula \$11

## Pastis/Absinthe

Pernod \$9  
Ricard \$9  
La Fee \$13  
Kubler \$13

## Vodka

Grey Goose \$12  
Belvedere \$12  
Titos \$11  
42 Below \$10  
Ketel One \$10  
Boyd & Blair \$12  
Belvedere Citrus \$12  
Charbay Grapefruit \$10

## Gin

Brooklyn Gin \$12  
Hendricks \$11  
Beefeater \$10  
Plymouth \$10  
Old Raj 110 \$11  
Haymans Old Tom \$10  
Boomsma \$10

## Rye Whiskey

Michter's Single Barrel \$12  
Maple Hill 23yr \$35  
Old Potrero "18th Century" \$20  
Michter's 25yr \$45  
Hirsch 22yr Kentucky Rye \$25  
Old Overholt \$10

## Bourbon

Basil Hayden's \$12  
Booker's \$15  
Elijah Craig 18yr \$14  
Four Roses Single \$12  
Black Maple Hill 16yr \$35  
Parker's 27yr "Heritage" \$35  
Pappy Van Winkle 20yr \$25  
Winkle 12yr Reserve \$18

## Canadian Whisky

Crown Royal \$11  
Seagram's 7 \$10  
Canadian Club \$10  
Glen Breton \$12

## Sparkling Cocktails \$15

### Mimosa

Taittinger Brut, freshly squeezed orange juice

### Eva-Marie

Charbay Grapefruit Vodka, Combier Cherry Liqueur,  
grapefruit juice, Taittinger Brut

### Bellini

White peaches, Taittinger Brut

### Seelbach

Blantons Bourbon, Cointreau, Peychaud, Angostura bitters,  
Taittinger Brut

### French 75

Aviation Gin, lemon juice, Demerara syrup, Taittinger Brut

### Alfonso

Dubonnet, raw cane brown sugar, Taittinger Brut

## Bloody Marys \$14

### Minetta Mary

Classic Bloody Mary with Russian Standard Vodka

### Surf & Turf Mary

Classic Mary, Minetta Oxtail Broth, Clam Broth

### Green Mary

Green tomatoes, Tito's Handmade Vodka, Southwestern Spices

### Spicy Mary

Classic Mary, Tanteo Jalapeno Tequila, Hot Peppers

### Oyster Mary

Classic Mary, Clam Broth, Oysters

## Brunch Cocktails \$14

### Marmalade Fizz

Ransom Old Tom Gin, Marmalade, Demerara syrup, cream,  
egg white

### Kentucky Dawn

Michter's Bourbon, Espresso syrup, orange and lemon juices

### Corpse Reviver #2

Citadelle Gin, Cointreau, Lillet Blanc, Pernod Absinthe

### French Toast Flip

Navan Vanilla Liqueur, Hennessy VS, Demerara syrup,  
cream, egg

### Bull Shot

Christiania Potato Vodka, Minetta Oxtail Broth, Horseradish,  
lemon juice

### Prairie Oyster \$5

Organic egg, Tabasco, Worcestershire sauce, lemon juice

## Beer

### {On Tap}

Radeberger Pilsner \$8  
Belhaven Scottish Stout \$8  
Old Speckled Hen \$8  
Weihestephan \$8  
Cask Ale \$10

### {Bottled Beers}

Heineken \$8  
Amstel Light \$8  
Innis & Gunn Scottish Ale \$12  
St-Feuillien Saison \$12  
Founders Pale Ale \$8  
Stone's Arrogant Bastard \$11  
St. Sylvestre 3 Monts 16.9oz \$18  
Coney Island Lager \$8

## Scotch

### {Islands}

Highland Pk 18yr /Orkney \$15  
Talisker 10yr /Skye \$18  
Isle of Jura 16yr/ Jura \$15

### {Islay}

Caol Ila 12 yr \$15

### {Lowlands}

Littlemill \$15

### {Campbeltown}

Springbank 10yr \$15

### {Western Highlands}

Oban 14yr \$15  
Aberfeldy 12yr \$16

### {Eastern Highlands}

Royal Lochnagar 1990 \$25

### {Northern Highlands}

Old Pulteney 17yr \$15

### {Central Highlands}

Dalwhinnie 15yr \$16

### {Speyside}

Benriach 21 yr \$20  
Glenfarclas 105 \$15

## Rum

English Harbour \$9  
Angostura 1919 \$9  
Goslings Black Seal \$10  
Flor de Caña Reserve \$10  
Wray & Nephew \$9  
Diplomático \$11  
British Navy Pusser \$11  
Santa Teresa 1796 \$12  
Black Tot Rum  
¾ oz \$40 1½ oz \$70

## Tequila

Pátron Silver \$11  
El Tesoro Blanco \$9  
Partida Reposado \$12  
Don Julio Añejo \$13  
Cuervo Reserva \$18