KITCHEN MENU

THE RACONTEUR
Bar & Kitchen

BAR SNACKS & TOASTS

BREAD + BUTTER — $ 6
balthazar bread, blueberry butter

CHILI-LIME CASHEWS — $ 10
lime salt, chili blend

MARINATED OLIVES — $ 10
red wine vinegar, extra-virgin olive oil, citrus zest, thyme, oregano

WHITE ANCHOVIES — $ 15
toasted sesame oil, aged sherry vinegar, sesame seed, micro cilantro

DEVIL'S EGGS — $ 14
pasture-raised eggs, sriracha, smoked pepper, micro-cilantro

SHISHITO PEPPERS — $ 17
manchego, pecorino, bacon, lemon

SHRIMP COCKTAIL — $ 19
jumbo gulf shrimp, remoulade, cocktail sauce, lemon

PIMIENTO CHEESE TOAST — $ 16
hot pepper jelly, sharp cheddar spread

TRUFFLE HONEY TOAST — $ 17
labne yogurt spread, truffle honey, local bee pollen, za'atar, micro-cilantro

BURRATTA BRUSCHETTA — $ 21
pistachio pesto, baby arugula, burrata, balsamic reduction, micro-chive

MUSHROOM BRUSCHETTA — $ 22
westchester mushroom co. mix, radicchio, whipped mascarpone, truffle butter

COOL PLATES

HUMMUS TAHINI — $ 16
chickpea, tahini, sesame, lemon, garlic, extra-virgin olive oil, sumac, parsley, pita

FETA DIP — $ 16
sheep's milk feta, chili, garlic, parsley, pita

BEYROUTHI BOARD — $29
hummus tahini, labne with mint, veggie crudites, extra virgin olive oil, pita

FATOUSH SALAD — $ 19
romaine, pita crisps, radish, cucumber, cherry tomato, mint, basil, lemon dressing

FENNEL + BURRATA SALAD — $ 21
truffle infused burrata, shaved fennel, cherry tomato, blackberry, basil

HOT DISHES

PATATAS BRAVAS — $14
roasted 'peewee' potatoes, garlic, sumac, parsley, lemon aioli

SPICY SHROOMS — $ 19
westchester mushroom co. mix, sesame, chili-garlic, soy, lime, micro-cilantro

HONEY ROASTED CARROTS — $ 18
labne, local honey, thyme, sunflower seed, za'atar, sumac, micro-chive

LAMB SLIDERS — $25
mini lamb burgers, spiced feta, house pickle, pita

GAMBAS al AJILLO — $ 29
jumbo shrimp, garlic, olive oil, sherry vinegar, toasted country bread

CHEESE & CHARCUTERIE

PAISANO'S PLATE — $ 38
fulvi pecorino, taleggio, capicola, sopressata, marinated olive, fennel, truffle honey, country bread

SPANIARD'S SPREAD — $ 36
valdeon blue cheese, murray's 1 year manchego, revilla chorizo, quince paste, marcona almonds, country bread

FRENCHY'S FEAST — $ 34
fromager d'affinois, saucisson sec, paté de campagne, cornichon, grain mustard, blackberries, country bread

CHEESE SAMPLER — $ 34
chef's selection of 4 cheeses with bread & condiments

SIDES

PITA	RAW VEGGIES	
COUNTRY BREAD	TRUFFLE HONEY	$ 4
GF CRACKERS	PICKLED JALAPENO	

DESSERT & COFFEE

MR. BLACK'S COFFEE BROWNIE — $ 14
coffee brownie, vanilla ice cream, amareni cherries + syrup, coffee/brownie crumb

STICKY TOFFEE CORNBREAD — $ 14
date cornbread, caramel sauce, almond,
add bourbon spiked caramel sauce +$8

BERRIES & CREAM PARFAIT — $ 12
mixed berries, cointreu whipped cream, amaretti crumble

FRENCH PRESS COFFEE — $ 8
fair-trade colombian coffee

LEBANESE WHITE 'COFFEE' — $ 6
orange blossom tea. *caffeine-free*

HARNEY & SONS TEAS — $ 6
jasmine, rooibas, english breakfast, japanese sencha

PLEASE INFORM YOUR SERVER/BARTENDER OF ANY ALLERGIES
GROUPS OF 6+ SUBJECT TO 20% AUTO-GRATUITY
ONE CHECK PER TABLE - 3 CREDIT CARD MAXIMUM PER GROUP

BAR MENU

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SPECIALTY COCKTAILS

BLACKBERRY COUPE
ketel one peach & orange blossom vodka, st germain, blackberry, mint — $ 16

MEZCALIENTE
la luna mezcal, basil, lime, jalapeno, cucumber, agave, chili-lime rim — $ 16 $ 60

LA FLORECITA
grapefruit + hibiscus infused tequila, rosewater, triple sec, lime — $ 16 $ 60

ON WALDEN FROND
botanist gin, lemon, cucumber, fennel frond, toasted fennel rim — $ 16 $ 60

VIOLET BEAUREGARD
titos vodka, italicus bergamot liqueur, lime, blueberry, basil — $ 16 $ 60

EL NEGRONI BLANCO
casa del sol blanco, lillet blanc, italicus bergamot liqueur, orange peel — $ 18

GINGER OLD FASHIONED
basil hayden bourbon, canton ginger liqueur, demerara, clove + allspice smoke — $ 19

COLDBREW MARTINI
bumbu XO rum, amarula cream liqueur, mr black coffee liqueur, cold brew — $ 16

GIN & TONICS

AMALFI
malfy gin, grapefruit cordial, citrus, fevertree mediterranean tonic — $ 18

LONDON
sipsmith dry gin, charred rosemary, juniper, fevertree indian tonic — $ 18

RIO
mcqueen & the violet fog gin, leblon cachaca, lime, demerara, indian tonic — $ 18

BERLIN
monkey 47 gin, st germain, blackberry, basil, fevertree elderflower tonic — $ 19

CLASSIC COCKTAILS

MANHATTAN
rittenhouse rye, 1757 vermouth, angostura, cherry — $ 16

PAPER PLANE
bulleit bourbon, amaro nonino, aperol, lemon — $ 17

NEGRONI
malfy gin, campari, 1757 vermouth — $ 16

PIMM'S CUP
pimm's no. 1, lemon soda, mint, strawberry, cucumber — $ 18 $ 65

VESPER
botanist dry gin, ketel one, lillet blanc, lemon twist
double. shaken...not stirred — $ 25

Mocktails

We build custom mocktails using fresh ingredients & premium mixers. Ask your server/bartender for options...$9

CIDER & BEER

ALEXANDR pilsner; schilling beer co. NH	5.0%	$ 10
OPTIMAL WIT white ale; port city brewing, VA	4.9%	$ 10
SUPERHERO SIDEKICKS hazy IPA; KCBC, Brooklyn, NY	6.9%	$ 12
VENEMOUS VILLAINS west coast IPA; KCBC, Brooklyn, NY	6.9%	$ 12
MARBLE OF DOOM fruited sour; KCBC Brooklyn, NY	5%	$ 11
GUNNER'S DAUGHTER peanut butter milk stout; mast landing, ME	5.5%	$ 12
SAFETY GLASSES non-alcoholic pilsner; industrial arts, NY	<0.5%	$10
LITTLE WILD hard cider; brooklyn cider house; NY	5%	10
SLOW DOWN hard cider; brooklyn cider house; NY	6%	11

SHOTS

KISS BY THE ROSE tequila + lime + rosewater — $ 10

MINI MANHATTAN rye + sweet vermouth + cherry — $ 12

CAPETOWN COFFEE amarula + mr black + XO rum — $ 10

PICKLE BACK bourbon + pickle brine chaser — $ 10

OLIVE BACK gin + dry vermouth + olive brine chaser — $ 10

JALAPENO BACK tequila + jalapeno brine chaser — $ 10

WHITE WINE

PINOT GRIGIO chloe	Italy	$ 12	$ 45
SAUVIGNON BLANC joel gott	California	$ 14	$ 52
CHARDONNAY pike road	Oregon	$ 15	$ 58
PROSECCO mionetto	Italy	$ 12	$ 45

RED WINE

RED BLEND silk & spice	Portugal	$ 12	$ 45
PINOT NOIR mas la chevalier	Languedoc, FR	$14	$52
CABERNET SAUVIGNON tribute	Paso Robles, CA	$15	$58
RIOJA CRIANZA altos ibericos	Spain	$16	$60

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