

285 W 12TH ST
THE BEATRICE INN
 NEW YORK, NY
 10014

RAW

EAST & WEST COAST OYSTERS, CHERRYSTONE CLAMS MP
 Juniper Mignonette, Yuzu Cocktail Sauce, Lemon

OYSTERS À LA RITZ 48 / HALF DOZEN

SIBERIAN STURGEON CAVIAR 90 / OZ
 Buttered Brioche

LANGOUSTINE COCKTAIL 25 / PIECE

YELLOWTAIL CRUDO 28
 Porcini and Truffle Preserves, Citrus, Chili

LE GRANDE COQUILLAGE MP
 East & West Coast Oysters, Cherrystone Clams,
 Chilled Langoustine, Caviar, Hamachi Crudo,
 Marinated Spanish Anchovy, Smoked Oysters

BARELY COOKED

MARINATED OLIVES 6
 Lavender, Rosemary, Lemon, Pernod

IPA BATTERED DATES 12
 Smoked Wild Boar, Whole Grain Mustard

BLACK KALE SALAD 16
 Grilled Bread, Parmesan, Smoked Caper Dressing

VEAL CARPACCIO 28
 Coffee, Juniper, Porcini, Black Anchovy, Marjoram

SAVORY PLUM TART FOR TWO 23
 Black Pepper, Wild Arugula, Parmesan

CHICKEN LIVER PATE 17
 Blackberry Conserva, Whole Grain Mustard

ROMAINE & HERB SALAD 17
 Market Radishes, Haricot Verts, Dill Dressing

FROM THE SEA

BRANZINO FOR TWO 58
 Rosemary en Croute, Lemon

LOBSTER SAINT JACQUES MP
 Trompette, Charred Lemon, Sherry, Lavender

OF THE LAND

MILK BRAISED PORK SHOULDER 34
 Jasmine Rice Soubise, Hen of the Woods Mushrooms, Sage

LAMB CHOP IN HAY 78
 Candied Chestnuts, Champagne, Sauce Albufera

CHERRYWOOD SMOKED PORK CHOP 72
 Bing Cherry Conserva, Mustard Seed, Savory

APPLEWOOD SMOKED RABBIT FOR TWO 87
 Huckleberry Conserva, Snail Butter, Laurel, Savory

for 2-4 guests

SEA PIE 150
 Smoked Boar, White Wine Braised Lamb Shank, Pork Cheek & Duck Leg,
 Cannellini Beans, Cippolinis, Rosemary Crust, Herbed Gravy

ROAST DUCK FLAMBE 120
 Cherry Jus, Fingerlings Lyonnaise

45 DAY DRY AGED BURGER 38
 Red Wine Caramelized Onions, D'affinois, Brioche

BRAISED OXTAIL 32
 Mash, Madeira, Prunes, Thyme

VENISON & TROTTER PIE 36
 Fingerlings, Bone Marrow, Brown Gravy

CHAMPVALLON DE TETE 34
 Beef Cheek, White Wine Braised Veal, Cremini, Chanterelles

60 DAY DRY AGED COTE DE BOEUF 85
 Marrow Blistered Blackberries, Charred Prawn Butter

90 DAY DRY AGED PORTERHOUSE 375
 Périgord Truffle Butter, Escargot Bourguignon

BUTCHER'S BLOCKS FOR THE TABLE

LAVENDER AGED BEEF RIB 9 / OZ
 Black Anchovy, French Oak, Herbs de Provence Butter

160 DAY WHISKEY AGED TOMAHAWK RIB EYE MP
 Lobster Butter, Smoked Vanilla, Burgundy Truffles, Thyme

FOR THE TABLE

BUTTERED SAVOY CABBAGE, SHALLOTS, MEYER LEMON 14

POUTINE OF WILD GAME BIRDS, FOIE GRAS, CRISPY DUCK EGG, SAVORY 65

ROASTED CARROTS, HAZELNUT, BLACK ANCHOVY 14

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS 19

ALLIUMS & FOIE GRAS, COUNTRY BREAD, COMTE, SMOKED BOUILLON 32

"The devil is in the details. But so is salvation."
 Hyman G. Rickover

*The kitchen is happy to accommodate vegan and vegetarian options upon request.
 Please discuss with your server.*