

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

RAW

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

OYSTERS À LA RITZ 48 / HALF DOZEN

YELLOWTAIL CRUDO 28  
Porcini and Truffle Preserves, Citrus, Chili

LANGOUSTINE COCKTAIL 25 / PIECE

RUSSIAN STURGEON CAVIAR 90 / OZ  
Buttered Brioche

LE GRANDE COQUILLAGE MP  
East & West Coast Oysters, Chilled Mussels,  
Alaskan King Crab, Hamachi Crudo, Cherrystone Clams,  
Herbed Spanish Anchovies

BARELY COOKED

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

SPRING HERB SALAD 17  
Market Radishes, Romaine, Haricot Verts, Dill Dressing

FROM THE SEA

BRANZINO FOR TWO 58  
Rosemary en Croute, Lemon

DEVILED ALASKAN KING CRAB MP  
Charred Lemon, Roasted Garlic, Chervil, Tarragon

OF THE LAND

BRAISED OXTAIL 32  
Mash, Madeira, Prunes, Thyme

CHAMPVALLON DETETE 34  
Beef Cheek, White Wine Braised Veal, Cremini, Chanterelles

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

DUCK & FOIE GRAS PIE 52  
Pearl Onions, Fingerlings, Tarragon Gravy

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

LAMB FRITES À LA ROSSINI 78  
Morels, Foie Gras, Australian Winter Truffles

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

ROAST DUCK FLAMBE 120  
Cherry Jus, Fingerlings Lyonnaise

*for 2-4 guests*

BARNSLEY CHOP 95  
Rhubarb, Snail Butter, Pink Peppercorn au Poivre

RABBIT À LA JOINVILLE 165  
Champagne, Morels, Crayfish, Australian Winter Truffles, Langoustine

BUTCHER'S BLOCKS FOR THE TABLE

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

90 DAY DRY AGED PORTERHOUSE 375  
Australian Winter Truffle Butter, Escargot, Trotter Bourguignon

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, Australian Winter Truffles, Thyme

FOR THE TABLE

ROASTED CARROTS, HAZELNUT, BLACK ANCHOVY 14

BABY ROMAINE, SPANISH ANCHOVIES, HAZELNUT, TARRAGON 16

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

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS 22

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

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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

07-06-18