

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.*