

COLD SMOKED SALMON

crème fraîche, buckwheat blini
scrambled eggs

CRISPY SWEETBREADS

marinated fingerling potatoes, mâche salad,
chives

ROOT VEGETABLES

dill yogurt, pine syrup, pistachios,
shaved foie gras

BABY GEM LETTUCE

pickled red onions, pumpkin seeds, chervil

PASTRAMI SPICED BEETS

duck prosciutto, hazelnuts, mustard greens

ROASTED SCALLOPS \$8 SUPPLEMENT

confit peppers, farro granola,
coral vinaigrette

AMISH CHICKEN

spinach, roasted pearl onions,
date sauce

STEAMED BRANZINO

parsley pureé, beurre noisette,
lemon, capers

BROOK TROUT

pomme pureé, toasted almonds,
arugula, garlic

PARMESEAN RISOTTO

cured lemon, parsley, porcini powder

CRISPY LAMB NECK

white beans, leeks, watercress, lovage

ENGLISH PIE

duck and quail, pickled mushrooms, truffle sauce

VANILLA RICE PUDDING

pomelo grapefruit, yogurt ice cream

PEAR CLAFOUTI

sage chantilly, ginger ice cream

DUCK EGG CRÈME BRÛLÉE

bourbon vanilla, chocolate sorbet

ÉPOISSES

apricot, roasted cipollini onions

CHEESE PLATE

selection of three cheeses
*additional selections \$4 each

ROASTED BRUSSEL SPROUTS lemon, wild honey • **LA RATTE POTATOES** crème fraîche • **WHOLE ROASTED CAULIFLOWER** chopped eggs
PORTOBELLO MUSHROOMS shallots, salsa verde • **GRILLED DELICATA SQUASH** white balsamic, chili • **WHITE BEANS** mirepoix, savory
sides \$8

2 courses \$45 • 3 courses \$55

executive chef markus glocker

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