



96 South St

# T. BRASSERIE

Seaport NYC

## RAW BAR

**1/2 DOZEN OYSTERS\*** - 24  
*Mignonette and Cocktail Sauce*

**1/2 DOZEN CLAMS\*** - 18  
*Mignonette and Cocktail Sauce*

**PLATEAU DE FRUITS DE MER\*** - 58  
*Oysters, Clams, Shrimp Cocktail*

**SHRIMP COCKTAIL** - 24  
*Cocktail Sauce, Lemon*

## APPETIZER

**House Made Pain Au Levain** *Salted Butter* - 3.50



**TUNA TARTARE NIÇOISE** ..... 24  
*Artichoke and Citrus Dressing*

**ESCARGOT** ..... 22  
*Herb Garlic Butter*

**HEARTS OF LETTUCE** ..... 18  
*Sherry Vinaigrette, Avocado, Radish and Fines Herbes*

**COUNTRY PÂTÉ** ..... 21  
*Grilled Sourdough Bread, Grainy Mustard  
Cornichons, Petite Salade*

**FRISÉE & LARDON SALAD** ..... 22  
*Crispy Smoked Bacon, Fried Egg, and Mustard  
Vinaigrette*

**BAKED BRIE** ..... 22  
*Lemon Jam, Pistachio and Honey*

**HEIRLOOM TOMATO SALAD** ..... 22  
*Basil, Red Onion, Sherry Vinaigrette*

**STUFFED AVOCADO** ..... 25  
*Crab Salad and Russian Dressing*

**STEAK TARTARE\*** ..... 29  
*Filet Mignon, Quail Egg, Warm Sourdough Bread*

**FRENCH ONION SOUP** ..... 20

## ENTRÉES

### CLASSICS

**GRUYÈRE CHEESEBURGER** ..... 29  
*Puff Pastry Bun, Green Chili Mustard and Pommes Frites*

**PAN SEARED SKATE** ..... 31  
*Sauce Vierge, Olives, Pole Beans, Sun Gold Tomatoes*

**MOULES FRITES** ..... 32  
*Mussels Mariniere, Pommes Frites*

**ROTISSERIE 1/2 CHICKEN** ..... 45  
*Potato Purée, Creamed Corn, Natural Jus*

**FAROE ISLAND SALMON** ..... 43  
*Green Asparagus, Hollandaise and Dill*

**ROASTED COD** ..... 45  
*Creamy Corn, Sun Gold Tomatoes, Scotch Bonnet*

### BUTCHER CUTS

**8 OZ GRILLED PRIME FLANK STEAK** ..... 36

**8 OZ FILET MIGNON** ..... 68

**16 OZ WOOD GRILLED PRIME NY STRIP** ..... 84

**28 OZ BONE-IN RIBEYE** ..... 161

**BUTCHER STEAK** ..... MP  
*Today's cuts from Tin Building's Butcher Selection*

*Each Butcher Cut comes with a choice of  
Pommes Frites or Petite Salade, and a Sauce*

#### Sauces

*Grainy Mustard -:- Herb Garlic Butter*

*Hollandaise -:- Lemon Shallot Butter*

*Au Poivre · +\$3*

## SIDES

**SUMMER BEAN MEDLEY** - 14  
*Smoked Butter, Mint*

**GRILLED ASPARAGUS** - 13  
*Lemon Zest, Extra Virgin Olive Oil*

**POMMES FRITES** - 12

**POTATO PURÉE** - 12

**CREAMED CORN** - 13  
*Espellete*

**PETITE LETTUCES** - 12  
*Sherry Vinaigrette*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

## COCKTAILS

**Strawberry Royale - 18**  
M.Plouzeau Rosé Pét-Nat  
Strawberry, Lemon

**Provençal Mule - 17**  
Grey Goose Vodka, Lavender  
Lime, Lemon, Ginger Beer

**Cucumber Martini - 19**  
Sipsmith London Dry Gin, Cucumber  
Mint, Lemon

**Watermelon Mojito - 18**  
Bacardi Superior Rum, Watermelon  
Lime, Mint

**Spicy Peach Margarita - 20**  
Patrón Silver Tequila  
Ancho Reyes Verde Green Chili Liqueur  
Peach, Lemongrass, Lime

**JG Manhattan - 23**  
Basil Hayden Malted Rye Whiskey  
Carpano Antica Formula Vermouth  
Angostura Bitters, Luxardo Cherry

## BEER

**Kölsch Gaffel - 10**

**Pilsner Meteor - 10**

**Belgian IPA Brasserie d'Achouffe**  
Houblon Chouffe - 11

**Belgian Ale Brasserie de Rochefort**  
Quadrupel - 15

## BY THE GLASS

### Sparkling

Champagne, Lassalle & Filles

Brut NV . . . . . 28/114

Crémant de Bourgogne, Veuve Ambal

Blanc de Blancs, Brut NV . . . . . 14/54

Rosé Mousseux, Mirabeau, La Folie Brut

Provence NV . . . . . 16/62

### Rosé

Grenache Blend, Domaines Ott By.Ott

Côtes de Provence 2023 . . . . . 19/74

Syrah Blend, Jean-Luc Colombo

Cape Bleue, Provence 2023. . . . . 15/58

### White

Chardonnay, Domaine Jérôme Fornerot

Bourgogne, Burgundy 2022 . . . . . 22/86

Chardonnay, Thomas Labille

Chablis, Burgundy 2022 . . . . . 20/78

Chenin Blanc, Florent Cosme, La Motte

Vouvray Sec, Loire Valley 2022 . . . . . 18/70

Clairette, Domaine La Bouïssière

Côtes-du- Rhône Blanc 2020 . . . . . 15/58

Pinot Auxerrois, Domaine Maurice Schoech

Vieille Vigne, Alsace 2021 . . . . . 16/62

Sauvignon Blanc, Jean-Paul Picard, Sancerre

Loire Valley 2023 . . . . . 23/90

### Red

Bordeaux Blend, Château Mauvesin Barton

Moulis en Médoc, Bordeaux 2011. . . 20/78

Cabernet Franc, Petit Thouars, Les Georges

Chinon, Loire Valley 2021 . . . . . 15/58

Gamay, Guy Breton, Fleurie

Beaujolais 2019. . . . . 16/62

Grenache Blend, Domaine Janasse

Côtes-du-Rhône 2020 . . . . . 18/70

Pinot Noir, Maison Champy, Bourgogne

Burgundy 2022 . . . . . 24/94

Syrah, Olivier Cuilleras, Crozes-Hermitage

Rhone Valley 2021 . . . . . 18/70

## BY THE BOTTLE

### Sparkling

Champagne, Baron-Fuentè, Grand Réserve

Brut NV 375 mL. . . . . 42

Champagne, Delamotte, Brut NV . . . . . 135

Champagne, Louis Roederer

Collection 244, NV . . . . . 130

Rosé Champagne, Billecart-Salmon

Cuvée JG, NV . . . . . 195

Rosé Champagne, Camilles Savès

Bouzy NV . . . . . 134

Rosé Crémant de Loire, Petit Thouars

Les Foux, Chinon, Loire Valley NV . . . . . 79

### Rosé

Merlot, Château Le Puy, Rose-Cécile

Vin de France 2022 . . . . . 175

### White

Altesse, Domaine des Côtes Rousses

Ensemble, Rousette de Savoie 2022 . . . 97

Chardonnay, Follin-Arbelet

Corton-Charlemagne Grand Cru

Burgundy 2017 . . . . . 352

Chardonnay, François Mikulski

Meursault 2021 . . . . . 292

Chardonnay, Sylvain Langoureau, Les Frionnes

Saint-Aubin 1er Cru, Burgundy 2022. . 134

Chenin Blanc, Domaine du Clos Naudin

Vouvray Sec, Loire Valley 2019. . . . . 125

Chenin Blanc, Domaine Guiberteau

Saumur Brézé, Loire Valley 2018 . . . . 203

Clairette Blend, Domaine Le Sang des Cailloux

Un Sang Blanc, Vacqueyras

Rhône Valley 2017 . . . . . 170

Gewürztraminer, Domaine Ostertag

Les Jardins, Alsace 2018. . . . . 103

Muscat, Domaine Ostertag, Fronholz

Alsace 2016 . . . . . 76

Pinot Gris, Trimbach, Reserve

Alsace 2017 . . . . . 88

Riesling, Hugel, Alsace 2022 . . . . . 70

Sauvignon Blanc, Château Carbonnieux

Bordeaux 2021 . . . . . 103

Sauvignon Blanc, Lucien Crochet, Sancerre

Loire Valley 2022 . . . . . 116

Sauvignon Blanc, Pascal Cotat, Les Monts

Damnes, Sancerre 2020 . . . . . 186

### Red

Bordeaux Blend, Barons de Rothschild Lafite

Les Légendes, Pauillac 2019 . . . . . 145

Bordeaux Blend, Château Duhart-Milon, Pauillac

Bordeaux 2010 . . . . . 448

Bordeaux Blend, Château Duhart-Milon, Pauillac

Bordeaux 2012 . . . . . 304

Bordeaux Blend, Château du Tertre, Margaux

Bordeaux 2010 . . . . . 278

Cabernet Franc, Clotilde Legrand, La Chaintrière

Samaur-Champigny, Loire Valley 2017 74

Gamay, Anthony Thèvenet, Morgon

Beaujolais 2022. . . . . 69

Gamay, Nicole Chanrion, Côte de Brouilly

Beaujolais 2022 . . . . . 58

Grenache Blend, Château de Beaucastel

Châteauneuf-du-Pape

Rhône Valley 2006 . . . . . 295

Grenache Blend, La Manarine, Côtes-du-Rhône

Rhône Valley 2021 . . . . . 52

Malbec, Mary Taylor, Odile Delpon

Cahors 2020. . . . . 54

Pinot Noir, Digiolia-Royer, Les Fremières

Chambolle-Musigny, Burgundy 2016. . . 258

Pinot Noir, Domaine Desvignes, La Grande

Berge, Givry 1er Cru, Burgundy 2021 . . 130

Pinot Noir, Domaine Odoul-Coquard

Les Fremières, Chambolle-Musigny

Burgundy, 2017. . . . . 224

Pinot Noir, Taupenot-Merme

Morey-St.-Denis, Burgundy 2018 . . . . 320

Pinot Noir, Pascal Jolivet, Attitude

Vin de Loire 2020. . . . . 66

Pinot Noir Blend, Domaine Marcel Deiss

Saint Hippolyte, Alsace 2021 . . . . . 118

Sciaccarellu, Clos Canarelli

Corsica 2014 . . . . . 215

Syrah, Domaine Francois et Fils

Côte-Rôtie, Rhône Valley 2020. . . . . 114

Syrah, Domaine Pierre et Jérôme Coursodon

Saint-Joseph, Rhône Valley 2021 . . . . 112

Trousseau, Le Caveau de Bacchus, Cuvée des

Géologues Rosier, Jura 2017 . . . . . 92



## LUNCH

<b>FRISÉE &amp; LARDON SALAD</b> .....	22
<i>Crispy Smoked Bacon, Fried Egg, Mustard Vinaigrette</i>	
<b>STEAK TARTARE*</b> .....	29
<i>Filet Mignon, Quail Egg, Warm Sourdough Bread</i>	
+ add JG Select Caviar · \$40	
<b>COUNTRY PÂTÉ</b> .....	21
<i>Grilled Sourdough Bread, Grainy Mustard, Cornichons, Petite Salade</i>	
<b>QUICHE LORRAINE</b> .....	19
<i>Bacon, Mixed Green Salad, Sherry Vinaigrette</i>	
<b>GRUYÈRE CHEESEBURGER</b> .....	29
<i>Puff Pastry Bun, Green Chili Mustard &amp; Pommes Frites</i>	
<b>PAN SEARED PORK SAUSAGE</b> .....	24
<i>Potato Purée, English Peas, Herbed Pan Jus</i>	
<b>SHRIMP BURGER</b> .....	27
<i>Toasted Brioche Bun, Shrimp, Shaved Fennel, Remoulade, Petite Salade</i>	
<b>PAN SEARED SKATE</b> .....	31
<i>Sauce Vierge, Olives, Haricot Verts, Sun Gold Tomatoes</i>	
<b>WARM ROASTED BEEF SANDWICH</b> .....	29
<i>Baguette, Gruyère Cheese, Pommes Frites</i>	

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## BRUNCH

<b>FRISÉE &amp; LARDON SALAD</b> .....	22
<i>Crispy Smoked Bacon, Fried Egg and Mustard Vinaigrette</i>	
<b>BAKED BRIE</b> .....	22
<i>Lemon Jam, Pistachio and Honey</i>	
<b>COUNTRY PÂTÉ</b> .....	21
<i>Grilled Sourdough, Grainy Mustard, Cornichons and Petite Salade</i>	
<b>BRIOCHE FRENCH TOAST</b> .....	21
<i>Strawberries and Chantilly Cream</i>	
<b>QUICHE LORRAINE</b> .....	19
<i>Bacon, Mixed Green Salad and Sherry Vinaigrette</i>	
<b>CROQUE MADAME</b> .....	22
<i>Paris Ham, Gruyère, Béchamel and Quail Eggs</i>	
<b>EGGS BENEDICT*</b> .....	23
<i>Paris Ham, Poached Eggs and Hollandaise Sauce</i>	
<b>SPINACH AND GOAT CHEESE OMELET</b> .....	20
<i>Pommes Frites</i>	
<b>FAROE ISLAND SALMON</b> .....	43
<i>Green Asparagus, Hollandaise and Dill</i>	
<b>GRILLED PRIME FLANK STEAK</b> .....	41
<i>Pommes Frites and Fried Egg</i>	

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# DESSERT



## Dishes

### **Profiteroles**

*Vanilla Ice Cream, Crème Chantilly, Hot Chocolate Sauce · 14*

### **Red Plum & Raspberry Tart**

*Pistachio Anglaise, Almond Frangipane · 15*

### **Dark Chocolate Mousse**

*Crème Chantilly · 14*

### **Crème Brûlée**

*12*



## Wines

### **Sauternes**

*Château Rieussec, Les Carmes de Rieussec  
Bordeaux, FR 2020 · 18*

### **Banyuls**

*Domaine de la Casa Blanca  
Languedoc, FR 2019 · 19*



## Teas

*Earl Grey · Chamomile · Rooibos · Mint Blend · Green Tea  
6.5*



## Hot Beverages

*Coffee · 4*  
*Espresso · 4.5*  
*Americano · 5*

*Cappuccino · 6*  
*Latte · 6*



# DESSERT

## Cocktails

### Espresso Martini

*Grey Goose Vodka, Espresso Bean Infused Cazadores Blanco Tequila  
Mr Black Cold Brew Liqueur, La Colombe Cold Brew · 19*

### JG Manhattan

*Knob Creek Rye Whiskey, Carpano Antica Formula  
Angostura Bitters, Luxardo Cherry · 18*

## Brandy

*Lemorton Calvados  
Domfrontais Reserve · 17*

*Famille Dupont  
Crème de Calvados · 14*

*Hennessy VS Cognac · 17*

*Hennessy VSOP Cognac · 20*

*Pierre Ferrand 1840  
1<sup>er</sup> Cru de Cognac*

*Grande Champagne · 15*

## Whiskey

### Single Malt Scotch

*Balvenie 14 · 26*

*Benriach 10 · 18*

*Bowmore 12 · 24*

*Laphroaig 10 · 23*

*Macallan 18 · 65*

### American Whiskey

*Basil Hayden 10 · 20*

*Blanton's Bourbon · 25*

*Macklowe Gold · 75*

*Whistlepig Rye 10 · 25*

## Digestif

*DOM Bénédictine · 17*

*Chambord · 15*

*Grand Marnier · 17*

*Vieux Pontarlier Absinthe · 21*