

Dinner Menu

96 South St

T. BRASSERIE

Seaport NYC

RAW BAR

SIX OYSTERS - 26

Mignonette and Cocktail Sauce

SIX CLAMS - 18

Mignonette and Cocktail Sauce

SHRIMP COCKTAIL - 24

Cocktail Sauce, Lemon

PLATEAU DE FRUITS

DE MER - 58

Oysters, Clams, Shrimp Cocktail

TUNA TARTARE NIÇOISE - 24

Artichoke and Citrus Dressing

APPETIZERS

House Made Pain Au Levain Salted Butter - 3.50



HEARTS OF LETTUCE18

Sherry Vinaigrette, Avocado, Radish and Fines Herbes

FRISÉE & LARDON SALAD20

Crispy Smoked Bacon, Fried Egg and Mustard Vinaigrette

CHILLED ARTICHOKE19

Mustard Mayonnaise, Chervil and Lemon

STEAK TARTARE26

Grilled Baguette

ESCARGOT22

Herb Garlic Butter

BAKED BRIE22

Lemon Jam, Pistachio and Honey

STUFFED AVOCADO24

Crab Salad and Russian Dressing

FRENCH ONION SOUP20

WOOD FIRED GRILL

GRILLED PRAWNS38

Espelette Butter, Romano Beans and Lemon

ROTISSERIE ORGANIC ½ CHICKEN38

Potato Purée, Creamed Corn, Natural Jus

GRILLED PRIME FLANK STEAK36

Lemon, Shallot and Pommes Frites

16 oz WOOD GRILLED PRIME NY STRIP72

Au Poivre Sauce, Pepper Crust, Pommes Frites

For Two



WHOLE ROASTED ORGANIC CHICKEN88

Choice of Two Sides, Natural Jus

28 oz BONE-IN RIBEYE160

Choice of Two Sides and a Sauce

32 oz PORTER HOUSE178

Choice of Two Sides and a Sauce

Sauces Au Poivre -:- Grainy Mustard

Hollandaise -:- Herb Garlic Butter

ENTRÉES

FAROE ISLAND SALMON35

Tender Glazed Mushrooms, Beluga Lentils

Vanilla and Sage

MOULES FRITES32

Mussels Marinere, Pommes Frites

ROASTED COD34

Cherry Stone Clams, Lardon and Tomato Stew

SAUTÉED SKATE32

Delicata Squash and Brown Butter Vinaigrette

GRUYÈRE CHEESEBURGER28

Puff Pastry Bun, Green Chili Mustard and Pommes Frites

SIDES

ROASTED BRUSSELS SPROUTS - 12

Garlic Oil

POTATO PURÉE - 12

ROASTED DELICATA SQUASH - 12

Basil and Shallots

POMMES FRITES - 12

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.

Brunch Menu

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BRUNCH

FRISÉE & LARDON SALAD20

Crispy Smoked Bacon, Fried Egg and Mustard Vinaigrette

BAKED BRIE22

Lemon Jam, Pistachio and Honey

EGGS BENEDICT23

Paris Ham, Poached Eggs and Hollandaise Sauce

SPINACH AND GOAT CHEESE OMELET20

Pommes Frites

BRIOCHE FRENCH TOAST21

Strawberries and Chantilly Cream

QUICHE LORRAINE18

Bacon Lardon and Petite Lettuces

CROQUE MADAME22

Paris Ham, Gruyère, Béchamel and Quail Eggs

LES PLATS

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Espelette Butter, Romano Beans and Lemon

ROTISSERIE ORGANIC ½ CHICKEN38

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GRILLED PRIME FLANK STEAK36

Lemon, Shallot and Pommes Frites

16 oz WOOD GRILLED PRIME NY STRIP72

Au Poivre Sauce, Pepper Crust, Pommes Frites

ENTRÉES

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COCKTAILS

Raspberry Lychee Bellini - 17
*Veuve Ambal Crémant de Bourgogne
 Lychee, Raspberry*

Cosmopolita - 16
*Grey Goose Vodka, Pomegranate
 Lime, Rosemary*

Cucumber Martini - 18
Sipsmith Gin, Cucumber, Mint, Lemon

Bartlett Daiquiri - 17
*Coconut Washed Bacardi Superior Rum
 Massanez Poire Williams Brandy
 Velvet Falernum, Bartlett Pear
 Lime, Nutmeg*

Quince Margarita - 19
*Patrón Silver Tequila, Quince
 Elderflower, Lime*

Fennel Old Fashioned - 18
*Knob Creek Rye Whiskey
 Ramazzotti Sambuca, Fennel
 Black Peppercorn*

BEER

Kölsch Gaffel - 10
Pilsner Meteor - 10

Belgian IPA Brasserie d'Achouffe
Houblon Chouffe - 11

Pumpkin Ale Greenport Harbor Brewing Co
Leaf Pile - 9

Pale Ale Brasserie de Rochefort
Quadrupel - 15

Pale Ale Brouwerij Westmalle
Dubbel - 18

BY THE GLASS

Sparkling

Champagne, **La Caravelle**
Blanc de Blancs, Brut NV 25/98

Crémant de Bourgogne, **Veuve Ambal**
Blanc de Blancs Brut NV 14/54

Rosé

Grenache Blend, **Château La Coste**
Côteaux d'Aix-en-Provence 2022 . . . 15/58

Grenache Blend, **Domaines Ott By.Ott**
Côtes de Provence 2022 19/74

Pinot Noir, **Armand Heitz, Sol de Rosée**
Burgundy 2021 18/70

White

Chardonnay, **Famille Paquet, Saint-Véran**
Burgundy 2020 19/74

Chardonnay, **Thomas Labille**
Chablis, Burgundy 2022 18/70

Chenin Blanc, **Florent Cosme, La Motte,**
Vouvray Sec, Loire Valley 2021 18/70

Jacquere, **Denis et Didier Berthollier**
Vielle Vignes, Chignin, Savoie 2021 . . 15/58

Melon-de-Bourgogne, **Trois Toits, Phileas**
Muscadet, Loire Valley 2021 15/58

Sauvignon Blanc, **Noel et Jean-Luc Raimbault**
Sancerre, Loire Valley 2022 22/84

Red

Bordeaux Blend, **Mauvesin Barton**
Moulis-en-Médoc, Bordeaux 2011 . . 20/78

Cabernet Franc, **Petit Thouars, Les Georges**
Chinon, Loire Valley 2020 15/58

Gamay, **Domaine de la Chapelle des Bois**
Cuvée Vieille Vigne de la Cadole
Fleurie, Beaujolais 2020 17/66

Grenache Blend, **Domaine Janasse**
Côtes-du-Rhône 2019 16/62

Pinot Noir, **Meix-Foulot, Mercurey 1er Cru**
Burgundy 2016 27/106

Syrah, **M. Graillot, Equinoxe**
Crozes-Hermitage, Rhône Valley
2021 17/65

BY THE BOTTLE

Sparkling

Crémant de Loire Rosé, **Petit Thouars**
Les Foux, Chinon, Loire Valley NV 79

Champagne, **Louis Roederer**
Collection 243 NV 130

Champagne Rosé, **Camilles Savès**
Bouzy NV 134

Champagne Rosé, **Billecart-Salmon**
Cuvée JG, NV 130

Rosé

Pinot Noir, **Domaine Vacheron, Sancerre**
Loire Valley 2022 125

White

Altesse, **Domaine des Côtes Rousses**
Ensemble, Roussette de Savoie 2020 . . 79

Chardonnay, **Domaine Olivier Merlin**
Vielles Vignes, Pouilly-Fuisse
Burgundy 2020 140

Chardonnay, **Olivier Leflaive**
Enseignerres, Puligny-Montrachet
Burgundy 2017 185

Chardonnay, **Follin-Arbelet**
Corton-Charlemagne Grand Cru Burgundy
2017 352

Clairrette 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

Riesling, **Hugel, Alsace 2021** 55

Sauvignon Blanc, **Lucien Crochet**
Le Chêne Marchand, Sancerre
Loire Valley 2020 116

Sauvignon Blanc, **Château Carbonnieux**
Bordeaux 2021 103

Sauvignon Blanc, **Pascal Cotat, Les Monts**
Damnes, Sancerre 2020 186

Red

Bordeaux Blend, **Château Duhart-Milon**
Paulliac, Bordeaux 2010 448

Bordeaux Blend, **Château Duhart-Milon**
Paulliac, Bordeaux 2012 304

Cabernet Franc, **Petit Thouars, L'Épée Chinon,**
Loire Valley 2018 55

Cabernet Franc, **Charles Joguet, Les Charmes**
Chinon, Loire Valley 2017 90

Gamay, **Anthony Thevenet, Morgon**
Beaujolais 2021 69

Gamay, **Nicole Chanrion, Côte de Brouilly**
Beaujolais 2021 58

Grenache Blend, **La Manarine**
Côtes-du-Rhône, Rhône Valley 2020 . . 52

Malbec, **Lamartine, Cahors 2019** 47

Pinot Noir, **Domaine Marcel Deiss**
Alsace 2020 61

Pinot Noir, **Domaine Odoul-Coquard**
Les Fremières, Chambolle-Musigny
Burgundy, 2017 224

Pinot Noir, **Digioia-Royer, Les Fremières**
Chambolle-Musigny, Burgundy 2016 . . 258

Pinot Noir, **Hugues Pavelot**
Chorey-Lès-Beaune Les Beaumonts
Burgundy 2016 114

Pinot Noir, **Taupenot-Merme**
Morey-St.-Denis, Burgundy 2017 . . . 320

Syrah, **Louis Barruol, La Pierrell**
Herminatge, Rhône Valley 2014 128

Syrah, **Pierre et Jérôme Coursodon Saint-**
Joseph, Rhône Valley 2020 87



DESSERT

Dishes

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

Bartlett Pear Tart *Pistachio Praline, Almond Frangipane
Pistachio Anglaise · 15*

Dark Chocolate Mousse *Crème Chantilly · 14*

Crème Brûlée · 12

Wines

Sauternes, *Château d'Arche, Prieuré d'Arche
Bordeaux, FR 2016 · 20*

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

Teas - 6.50

*Earl Grey
Chamomile
Rooibos*

*Mint Blend
Green Tea*

Hot Beverages

*Coffee · 4
Espresso · 4.5
Americano · 5*

*Cappuccino · 6
Latte · 6*



DESSERT

Cocktails

Espresso Martini *Grey Goose Vodka
Mr. Black Cold Brew Liqueur, Espresso* · 19

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

Brandy

*Lemorton Calvados
Domfrontais Reserve* · 17

*Busnel Calvados
Pays d'Auge VSOP* · 14

Hennessy VS Cognac · 17

Hennessy VSOP Cognac · 20

*Pierre Ferrand 1840 1er 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

Little Book Bourbon 2022 · 19

Macklowe Gold · 75

Whistlepig Rye 10 · 25

Liqueur

DOM Bénédictine · 17

Chambord · 15

Grand Marnier · 17

Vieux Pontarlier Absinthe · 21