

DINNER MENU

BROOKLYN GIRL

.....EATERY . BAR . OYSTER BAR.....

EST. 2011

STREET STARTS

RANGE & SEA

**PLOUGHMAN’S PLATTER**

House and locally cured meats, artisanal cheeses, deviled egg, pickled vegetables (small) 20. (large) 30.

**STUFFED POBLANO PEPPER (G, V)**

Soyrizo (soy chorizo), yellow corn, potatoes, eggs, mozzarella, avocado salsa 13.

**B.G. FAMOUS HUMMUS (V)**

Flat bread, plantain crisps 8.

**CRISPY SHRIMP TACOS**

Corn tortillas, red onion, radish & cabbage slaw, chipotle crema 12.

**BACON WRAPPED VIETNAMESE MEATBALLS**

Shrimp & pork meatballs, quick tiger slaw, sweet ginger glaze 13.

**ROASTED STUFFED BONE MARROW**

Stuffed with mushrooms, blue cheese & goat cheese, fresh herbs, citrus, grilled crostini 16.

**BLACK MUSSEL POT**

Thai basil, coconut, chilies, lemongrass, fries, grilled baguette 18.

**LARB GAI**

Seasoned ground chicken, green onions, butter head lettuce, cilantro & lime 14.

**“MARY’S RANCH” FREE RANGE ½ DUCK (G)**  
Assorted wood oven roasted local vegetables and smashed potatoes 31.

**ARGENTINIAN STYLE GAUCHO STEAK**  
“Aspen Ridge Ranch” natural beef marinated steak, smashed fingerling potatoes, grilled rapini, Chimichurri sauce 28.

**“MARY’S RANCH” FREE RANGE CHICKEN**  
Forbidden black rice, baby tomatoes, snap peas and grain mustard glaze 25.

**ROASTED LAMB SIRLOIN**  
Herbed house-made gnocchi, Crow’s Pass Farms Tahitian squash, Savoy spinach, mint gremolata, lamb jus 29.

**12oz “COMPART FARMS” DUROC PORK CHOP (G)**  
Roasted sunchokes, assorted baby carrots, braised greens, mustard pork jus 28.

**VEGETARIAN LASAGNE (V, G)**  
Spring vegetables, basil pesto, spinach, mushrooms, mozzarella and goat cheeses 22.

**WILLIAMS BURGER**  
9oz Angus/Wagyu, cheddar or bleu cheese, lettuce, tomato, onion, fries 15.  
Add... cherry wood bacon 2. egg 2. avocado 2.50 mushrooms 2.

**SPICY SHRIMP PASTA**  
Shrimp, chili flakes, prosciutto, broccoli, cannellini beans, garlic and orecchiette pasta (split plates add’l \$2.) 23.

**LINGUINE & CLAMS**  
Linguini & Clams with garlic, butter and fresh herbs 21.  
(split plates add’l \$2.)

Farm & Garden

WOOD OVEN PIZZA

**NEW YORK LITTLENECKS**

Littleneck clams, apple wood bacon, Taleggio, fingerling potatoes, Brussels sprouts 15.

**MARGHERITA CLASSICO (V)**

San Marzano tomatoes, fresh mozzarella, basil 12.

**MICHAEL’S CHOICE**

Spicy Italian sausage, pepperoni, chili flake, pepperoncini, sweet onions, mozzarella 15.

**ROASTED MUSHROOM**

Crimini and Beech mushrooms, shallots, Taleggio cheese, bacon 17.

**VICTORIA’S CHOICE**

Taleggio, Black Mission figs, prosciutto, wild rocket 16.

**POTATO LATKES (V)**

With spiced apple butter 7.

**CORNBREAD & HONEY (V)**

Local honey comb, white cheddar 8.

**BRUSSELS & BACON (G)**

Pork lardoons, honey, candied walnuts, parmesan cheese 8.

**HEIRLOOM CARROTS (G, V)**

Wood oven roasted with sunchokes, sea salt, fresh herbs, extra virgin olive oil 8.

**WOOD OVEN ROASTED CAULIFLOWER (G, V)**

Extra Virgin Olive Oil, sea salt 8.

Me Too!

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(G) GLUTEN FREE (V) VEGETARIAN

The consumption of raw or undercooked meats or eggs can be harmful to your health.  
18% Gratuity may be added to parties of 6 or larger