

BAR SNACKS

Basket of gougeres 5

Pickle Plate 4

Pretzels & Crackers, honeycombe butter & beer cheese 6

Port Wine Cheese, walnuts, crostinis 6

APPETIZERS

Spring Onion Soup, goat cheese crostini 12

Tart Flambee, pancetta iberico 12

Duck Confit Sandwich, homemade brioche,
lemon marmalade, frisee, aioli 14

Leeks Vinaigrette, charred baby leeks, dijon romesco 12

Fava Bean Risotto, Serrano ham, grana padano

Salt Cod Crouettes, ravigote sauce 11

Fried Calamari, chili peppers, smoky tomato sauce & aioli 10

Moules Marinieres, wine, garlic, herbs 9

Moules frites, pernod cream 9

Bone Marrow home frites, duck fat fried rosti, poached egg 11

Pate du Jour, spiced cherries 9

Steak or Tomato Tartare, catalan aioli 12/7

SALAD

Frisee Lardons 14

shaved Brussels sprouts, pork belly lardons, pickled red beet quail eggs

Spring Vegetable Salad 12

peas, asparagus, fennel, pine nuts, buttermilk dressing

Mixed Salad 10

sweet gem lettuce, tomato, cucumber, giardiniera, vinaigrette

Green Salad 11

artisan lettuces, herbs, sherry-dijon vinaigrette

AMERICAN BRASSERIE

CHARLEMAGNE



RAW BAR

Oysters & Clams on the halfshell MP

Chilled Marinated Mussels 8

Shrimp cocktail 17

Lobster cocktail MP

Littleneck Clams on the halfshell, 1/2 dozen 12

Daily selection from the Raw Bar



Sauces & Garnishes:

Mignonette, fresh grated horseradish, mustard
mayonnaise sauce, smoked tomato cocktail sauce,
caper relish, pickled peppers &
green tomatoes, salsa verde

FROM THE BROILER

Entrecote & Smoked Beef Rib 31

Steak Frites 27

Berkshire Pork Chop 28

Lamb Loin 30

Grilled Bone-in-Ribeye for two 85

679 GREENWICH ST.

Phone: (646) 558-5623 / Email: INFO@CHARLEMAGNE.COM

- PLEASE NOTE A GRATUITY OF 18% WILL BE ADDED TO TABLES OF 6 OR MORE -

ENTREES

Roast Chicken 22

half roasted chicken . spinch-ricotta dumplings

Skate Meuniere 26

Pan seared skate fish, potato pillow ravioli, watercress

Wild mushroom fettucini 21

cracked pepper, olive oil, aged cantal

Mustard crusted king salmon 27

braised leeks, oyster mushrooms

Roast Muscovy Duck, and Confit 29

roast duck breast and leg confit, grapes, braised escarole, new potatoes

Pot Roast 21

veal breast & beef top round, seasonal vegetables

Roasted Monkfish 26

curried mussel bisque, lobster & celery

PLATS DU JOUR

Sunday: Pot au Feu 23

Monday: Roast Suckling Pig 25

Tuesday: Choucroute Garnie 22

Wednesday: Spaghetti Carbonara 19

Thursday: Whole Roast Chicken for Two 40

Friday: Bouillabaisse 21

Saturday: Roast leg of lamb 25

SIDE DISHES

Sauteed Mushrooms 8

Roast Cauliflower 5

Creamed or sauteed spinach 6

Glazed Carrots 5

Artichokes a la Greque 8

French Fries 5

Whipped Potatoes 5

Scalloped Potatoes 5

Boulangere potatoes 5

Cottage Fries 5