



THE  
**Williamsburg  
Hotel**

**RAW BAR**

**OYSTERS**

*6 pieces east/west 14*

**SHRIMP COCKTAIL**

*dijonaise, cocktail sauce,  
lemon 17*

**TUNA TATAKI**

*ponzu, tokyo scallion,  
black radish 18*

**STEAK TARTARE**

*toasted sourdough 17*

**WOOD FIRE PIZZA**

**FIVE CHEESE PIZZA**

*mozzarella, smoked fontina,  
cheddar, parmesan, grana  
Padano 14*

**CALABRIAN PIZZA**

*spicy soppressata, fresh  
mozzarella, Calabrian chili  
infused honey 18*

**SHIITAKE**

*celery root puree, black  
garlic, fontina cheese, black  
truffle sauce 18*

**FOR THE TABLE**

**RAW VEGETABLE CRUDITÉ**

*basil dip 14*

**ROASTED CHICKEN CROQUETTE**

*ginger aioli 15*

**ARTISANAL BOARD**

*Calabrian soppressata, prosciutto di  
parma, queso de invierno &  
camembert  
truffle figs, honey comb, warm  
sourdough 25*

**WAGYU BEEF BURGER**

*onion & bacon jam, fontina  
cheese, guanciale 19*

**TRUFFLE FRIES**

*bleu cheese, black truffle 12*

**Brooklyn  
Bread  
Lab**

All breads & baked goods are made in-house using freshly milled flour.

In collaboration with local vendors, our plant and whole grain driven menu celebrate the seasonality and bounty of the region.

Consumption of rare/undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

\*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Please inform your server of any food of any dietary restrictions.