



THE
**Williamsburg
Hotel**

Dinner Menu



SOUPS

- Lobster Bisque** 16
baguette & tarragon butter
- Soup du Jour** 12
baguette & tarragon butter

SALADS

- Kale Caesar** 14
sourdough croutons, kabocha squash, classic Caesar dressing
- Roasted Baby Beet Salad** 14
citrus yogurt, kale stems vinaigrette, spiced & shaved raw baby beets
- Local Burrata** 15
grape tomato salad, mint & basil vin, warm activated-charcoal baguette
- Persian Cucumber & Avocado** 14
citrus labneh, grapefruit, red onion, raw honey, bee pollen
- 3 Grain Bowl** 15
quinoa, peas, chickpeas, avocado, honey & preserved lemon vinaigrette

FOR THE TABLE

- Tuna Tataki*** 18
ponzu, tokyo scallion, black radish
- Steak Tartare*** 17
shallots, capers, quail egg, BKBL sourdough
- Wild Blue Shrimp Ceviche*** 17
leche de tigre, tomato salsa, cilantro
- Wood Fire Roasted Octopus** 19
creamy russet potato & turmeric, braised bok-choy
- Raw Vegetable Crudit ** 15
basil dip

WOOD FIRE PIZZA

- Calabrian** 18
spicy soppressata, fresh mozzarella, raw honey
- Shiitake** 18
celery root puree, smoked fontina cheese, black truffle
- Five Cheese Pizza** 14
fresh mozzarella, smoked fontina, cheddar, parmesan, grana padano

MAINS

- Spaghetti Squash Cacio e Pepe** 14
soft poached egg, oreganata crumb
- Wild Mushroom Agnolotti** 16
house- ricotta, sage- brown butter, roasted garlic puree
- Wood Fire Roasted Monkfish** 24
sweet teriyaki, lemongrass, coconut rice
- King Salmon** 28
cauliflower puree, broccolini, passion fruit & basil
- Seafood Bucatini Pasta** 28
lobster & mussel broth, middle neck clams, wild shrimp
- Roasted Airline Chicken** 25
butter whipped potatoes, mushroom velout , scallion
- Wagyu Beef Burger** 19
onion & bacon jam, fontina cheese, bbq fries
- Steak Frites*** 29
au poivre, baby greens

SIDES

- Brussels Sprouts** 11
- Shishito Peppers** 11
- Bleu Cheese Truffle Fries** 12
- Butter Whipped Potatoes** 9

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.



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