

THE FAT MONK

DINNER

OYSTERS

East Coast \$2.75 ea
market selection

Oyster Escargot \$12
parsley Pernod crust (6 pcs)

West Coast \$3 ea
market selection

SMALL PLATES

Crispy Duck Wings \$12
bourbon glaze, scallion

Double Cut Slab Bacon \$10
hunter sauce, backyard brined pickle

Deviled Eggs
Chicken Fried Oyster \$12
scallion, sambal

Dungeness Crab Tater Tots \$10
smoked chili aioli, shaved chive

Brûléed Bone Marrow \$12
grilled baguette, red onion marmalade

Cast Iron Shells & Cheese \$12
peas, Fontina cheese, spicy breadcrumb
+ Schaller & Weber smoked bacon \$2

Union Square Market Winter Crudités \$8
local, seasonal selections from the market, toasties

Proper Scotch Egg \$12
wild boar, Welsh rarebit, house pickles,
English breakfast radish, wild huckleberry preserve

Cheese Board \$14
three New York cheeses, Brooklyn
rooftop honey, Fat Monk biscuits

Foie Gras Bratwurst \$14
potato bun, crispy onions, truffle mustard

Wild Hive Polenta \$10
soft farmhouse egg, collard greens,

Crispy Fish & Chip Tacos \$12
smoked chili aioli, mignonette pickled red onion,
shaved cabbage slaw, hand pressed tortilla

SOUPS

Onion Soup \$10
bone marrow toast, Emmenthaler, Gruyère

Not A Ramen \$10
bone broth consommé, soft egg,
short rib, marrow, egg noodle

Fire Roasted Pumpkin Soup \$10
creamy burrata, house chili oil,
toasted pumpkin seeds

FIELDS

Grilled Beet Salad \$14
grilled barbecued beetroot, whipped goat's cheese,
crushed pistachio, blood orange

Sprout Salad \$12
honey crisp apples, sunchoke, crispy goat cheese,
cashews, lemon vinaigrette

PASTA

Bucatini \$12/\$18
wild boar bolognese, soft duck egg,
porcini mushroom, San Marzano tomato

Pumpkin Gnudi \$12/\$18
brown butter, crispy sage, pumpkin seed

Strozzapreti \$12/\$18
rabbit ragu, fall harvest North Fork grapes,
red wine, sage, spicy breadcrumbs

BETWEEN THE BREAD

Duck Burger \$18
Vacherin Mont d'Or cheese, shallot confit,
chanterelle, everything bun, duck fat fries

The Monk Burger \$16
signature Fat Monk blend, lettuce, tomato,
shaved red onion, house pickle plank, country bun,
smoked ketchup, & duck fat fries

Fried Chicken Sandwich \$14
crispy pickle brined chicken breast, smoked chili aioli,
pickles, shredded lettuce and tomato
served with house cut fries

Vegetable Burger \$13
beet, lentil, quinoa & black bean, bibb lettuce, tomato,
red onion, house pickle plank, smoked ketchup,
house cut fries

= IN ADDITION =

+ New York State cheddar, Alsatian Munster,
American or smoked Gouda \$1.50
+ smoked Schaller & Weber bacon \$2
+ sunny side up farmhouse egg \$2
+ double stack onion rings \$2
+ caramelized onions \$1.50

MAINS

Montauk Monkfish Tail \$28
miso, radish, turnip puree', braised leeks,
Hen Of The Woods mushrooms

Berkshire Pork Chop \$28
crispy pig ear, Swiss chard,
tarbais bean cassoulet, pork jus

Fish & Chips \$18
local cod, malt vinegar powder,
hand cut fries, house tartar sauce

Shepherd's Pie \$28
lamb shank, root vegetables, peas,
steamed potato, puff pastry

Grilled Long Island Duck \$28
crispy skin, farro, watercress,
sous vide apple, Cherry Heering glaze

Schweinshaxe \$30
heritage pork shank, herb spätzle, North Fork
red cabbage, cider glazed carrots, pearl onions

BUTCHER CUTS

Butcher's Steak \$28
pan seared hanger, duck fat fries,
crispy Brussels sprouts, jus

Braised Short Rib \$28
white speckled grits, peas & carrots,
pearl onion

Grilled Skirt Steak for Two \$48
shitake onion marmalade, duck fat fries,
crispy Brussels sprouts, jus

= FOR THE TABLE =

house cut fries* \$6
duck fat fries* \$8
seared exotic mushrooms \$7
charred corn, Aleppo pepper and bacon \$7
Brussels sprouts & crispy bacon \$8
double stack onion rings* \$7
winter greens \$7
white speckled grits \$6

*fries and onion rings served with choice of
house made smoked chili aioli or slow roasted ketchup

