

THE CLOCK TOWER

SALADS

“Salmagundi” salad, endive, pickled beets,
fennel pollen, horseradish, lemon 18

Mixed baby head lettuces, watermelon radishes,
heirloom carrots, green goddess, dill 17
add chicken +10
add shrimp +12

Brooklyn burrata, wild strawberries,
fava beans, crispy milk 20

TO START

East and west coast oysters, wild boar
sausages, cocktail sauce, shallot vinaigrette*
½ doz 24 1 doz 48

Chilled Maine lobster, white asparagus,
almond, orange* 32

Santa Barbara uni, orange-braised daikon,
lime, bottarga* 20
add oscietra caviar +10*

Berners Tavern macaroni and cheese,
wild mushrooms, slow-cooked ox cheek 26

Marinated mackerel, unripened tomato,
cucumber, chamomile* 24

Dry aged Creekstone beef tartare,
anchovy, beef fat poached egg yolk,
sourdough* 23

Hazelnut truffle risotto,
parmigiano-reggiano 24

Hudson Valley foie gras and chicken liver
parfait, green garlic, apple * 22

MAIN COURSES

Golden tilefish, roasted celeriac,
littleneck clams, pickled celery 39

Roasted Lancaster chicken, caramelized
brussel’s sprouts, honey mead,
golden raisins 34

Fish and chips, mushy peas,
triple cooked chips, tartar sauce* 26

Dry aged burger, bacon, cheddar,
Churchill sauce, red onion, chips* 27

Creekstone prime skirt steak 10 oz,
triple-cooked chips, mixed leaf salad* 39

Creekstone prime filet 8 oz,
triple-cooked chips, mixed leaf salad* 54

SOCIAL

for sharing

Whole roasted Dover sole, baby shrimp,
potatoes, brown butter lemon caper sauce*
115

40 day dry aged prime côte de boeuf 32 oz,
green bean and foie gras salad,
bone marrow jus, whipped potatoes* 155

SIDES

10 each

Whipped potatoes

Baby gem lettuce, green goddess, dill
Roasted cauliflower, hazelnuts, parmesan

Chilled green asparagus, saffron yogurt

Triple-cooked chips