

Bar Artisanal

LUNCH - BRUNCH

PRIX FIXE

2 COURSES - \$21

3 COURSES - \$25



DINNER PRIX FIXE

3 COURSES - \$35



LATE NIGHT

Thursday - Saturday

11pm to 1am



HAPPY HOUR

Monday to Friday

5 to 7pm

Featuring Drafts, Sangrías,
Wines, Cocktails,
and a selection
of Savory Bites



Please ask about
Private Events
or visit us at

www.barartisanal.com



Valentines Day

Dinner reservations
now being accepted

Marinated Olives.....4.50
Spiced Almonds.....4.50
Gougères.....8.50
Grilled Cheese Bites.....6.50
Cheese Tempura.....6.50
Lardo Crostini.....5.50
Risotto Croquettes.....8.50

Chickpea Frites.....6.50
Frites "Bravas".....9.50
Smoked Paprika Popcorn.....4.50
White Bean Hummus.....6.50
Blue Prawns a la Plancha.....12.50
Lamb Slider.....6.50
Selection of Oysters.....PA

FLATBREADS

Margarita - Buffalo Mozzarella, Tomato, Basil..... 11.50
Salumi - with Choice of Coppa, Sopressata or Speck.....13.50
Eggplant - Smoked Buffalo Mozzarella, Tomato.....13.50
Wild Mushroom - Grilled Mushrooms, Fontina.....15.50
Clam - Guanciale, Hot Pepper, Wild Oregano.....15.50
Radicchio - Gorgonzola, Figs, Organic Truffle Honey.....14.50
Grilled Vegetable - Goat Cheese, Tapenade.....12.50
Duck - Gizzard, Confit, Egg, Foie Gras.....18.50

FONDUES

ARTISANAL BLEND or FONDUE DU JOUR

Petite.....25.00 (for 2 - 3 Persons)

Grande.....38.00 (for 4 - 6 Persons)

DIPPERS

Fingerling Potatoes 4.50

Crudités 4.50

Apples 3.50

Kielbasa 5.50

Beef Tips 11.50

Speck.....9.50

PLATEAU DE FROMAGE ET CHARCUTERIE

Petite.....30.00 (for 2 - 3 Persons)

Grande.....45.00 (for 4 - 6 Persons)

CHARCUTERIE

Pio Tosini Prosciutto di Parma 12.50

Coppa 10.50

Sopressata.....10.50

Speck 9.50

Wild Boar Cacciatorini 12.50

Wagyu Bresaola 15.50

Jamón Ibérico de Bellota 20.50

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BarArtisanal ~ One Block South of Canal Street ~ 268 West Broadway, New York, NY 10013 ~ (212) 925-1600

Bar Artisanal

LUNCH-BRUNCH

PRIX FIXE

2 COURSES - \$21

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Appetizers

Green Salad
Cheese Tempura
Mussels Provençal
Soft Egg Madame
Soup du Jour

Entrees

Skate
Arctic Char
Tuna Niçoise
Steak Frites
Artisanal Burger
Croque Monsieur
Pappardelle
Choice of Flatbread

Desserts

Beignets
Creme Brulee
Cheese Plate
Pavlova

APPETIZERS

Onion Soup Artisanal - 10.50
Soup du Jour - 8.50
Soft Egg à la Croque Madame - 9.50
Steak Tartare - 13.50/19.50
Mussels Provençal - 12.50/16.50
Grilled Octopus, *Chickpea, Smoked Paprika* - 14.50
Roasted Bone Marrow, *Grilled Bread, Parsley Salad* - 13.50
Grilled Squid, *Spicy Iceberg Lettuce, Peanuts* - 11.50
Scallop Ceviche à la Minute, *Citrus-Soy Dressing* - 13.50

SALADS

Mixed Market, *Sherry Vinaigrette* - 10.50
Organic Beet, *Mâche, Gribiche Dressing* - 13.50
Tuna Niçoise - 18.50
Fromage, *Three Cheeses, Fresh & Dried Fruit, Nuts, Greens* - 16.50

ENTREES

Skate, *Kale, Butternut Squash, Cranberry Red Wine Jus* - 19.50
Arctic Char, *Lentils, Celery Root, Mustard Sauce* - 23.50
Diver Sea Scallops, *Blood Orange Grenobloise, Cauliflower Mousseline* - 25.50
Tuna "Frites", *Fennel-Tomato Marmalade* - 25.50
Chicken Under Brick, *Pommes Purée, Sweet Garlic Jus* - 22.50
Hanger Steak Frites - 23.50
Merguez Sausage, *Clams, Giant White Beans* - 23.50
Short Ribs, *Parmesan Polenta, Glazed Vegetables* - 24.50
Pappardelle, *Lamb Bolognese, Olive, Tomato Confit* - 17.50
Macaroni Gratin *with Escarole & Bacon* - 14.50

SANDWICHES

Artisanal Blend Burger, *Pickled Green Tomato, Special Sauce* - 14.50
Lamb Burger, *Goat Cheese, Rosemary Aioli* - 17.50
Grilled Cheese / with Soup du Jour & Salad - 12.50 / 18.50
Croque Monsieur or Madame - 12.50

SIDES

Haricots Verts - 6.50	Pomme Purée - 6.50
Macaroni Gratin - 8.50	Pommes Frites - 6.50
Sautéed Spinach - 6.50	Parmesan Polenta - 6.50

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