



x
**OPEN DAILY FROM
 12:30PM TO 9:30PM**
 OUTDOOR SEATING & CURBSIDE BAR
 x

x
ORDER ONLINE
WWW.BENOITNY.COM
ALSO AVAILAIBLE
ON UBER EATS
 x

x *delivery & pickup* x

✂ **HORS D'ŒUVRES**

- x Pork rillettes
- x Our egg mayo
- x Raw vegetables & olives, aioli

✂ **POUR COMMENCER**

- x Charcuterie & pâté selection, cornichons & Dijon mustard
- x Chilled tomato soup, ricotta & golden croutons
- x Tarte flambée, Alsatian thin crust, onions & bacon
- x Heritage tomato & peach salad, lemon confit, herb dressing
- x Grilled octopus, chickpeas & spices
- x Duck foie gras terrine, cherry chutney, toasted brioche

✂ **SALADS & SANDWICHES**

- x Authentic Niçoise salad
- x Chicken Caesar
- x Croque-monsieur, mixed greens
- x Benoit cheeseburger smoked bacon & caramelized onions
- x Parisian « club sandwich »
- x Our lobster roll

✂ **MAIN COURSES**

ONE SIDE INCLUDED

- x King salmon, Béarnaise sauce \$38
- x Roasted cod & rougaille \$36
- x Filet mignon aux poivres, peppercorn sauce \$47
- x Skirt steak « à la Bordelaise » \$37
- x Poulet rôti & cooking jus FOR 1 x FOR 2 \$33 x \$59

✂ **SIDES**

- x Mixed greens \$8
- x Sautéed corn/ shishito & bell peppers \$14
- x Pommes frites \$10
- x Green beans/ salicornia/ ginger \$12
- x Pomme purée \$10

✂ **CHEESE**

- x Selection of three mature cheeses \$20

✂ **DESSERTS**

- x Our Baba, Armagnac & whipped cream \$12
- x Chocolate soufflé, pistachio ice cream \$14
- x Benoit profiteroles FOR 1 x FOR 2 \$12 x \$22
- x Crème caramel \$10

www.benoitny.com

SHARE YOUR BEST BENOIT AT HOME EXPERIENCE BY TAGGING US ON INSTAGRAM @BENOITNY 

WINE & COCKTAIL

✂ SPARKLING

	4 oz 	
x CHAMPAGNE x Lanson x Brut N.V	\$21	\$95
x CHAMPAGNE x Barons de Rothschild x Brut N.V	\$25	\$165
x CHAMPAGNE x Moët & Chandon x Brut Impérial réserve N.V	\$24	\$145
x CHAMPAGNE x Veuve Clicquot réserve rosé N.V	\$26	\$150
x CHAMPAGNE x Dom Pérignon x 2009	\$49	\$295
x CALIFORNIA x Louis Pommery x Brut	\$15	\$65

✂ WHITE

	5 oz 	
x ANDERSON VALLEY x Alesia x Rhys Vineyards x 2016	\$22	\$105
x SANCERRE x Sélection Benoit NY x X. Flouret x 2018 <i>Magnum</i>	\$19	\$160
x GRAVES x Château Coustaut x 2016	\$14	\$60
x SAUMUR x Clos des Guichaux x Guiberteau x 2015	\$18	\$ 95
x PICPOUL DE PINET x Villa Blanche x Calmel & Joseph x 2016	\$11	\$50
x CHABLIS x Pargues x Domaine Moreau-Naudet x 2017 <i>Magnum</i>	\$22	\$230
x MEURSAULT x La barre x Jean Monnier et Fils x 2017	\$30	\$90
x AJACCIO x Cuvée Faustine x Conte Abbatucci x 2015	\$21	\$95

✂ ROSE

x CÔTES DE PROVENCE x By OTT x 2018 <i>Magnum</i>	\$18	\$150
x IGP ÎLE DE BEAUTÉ x Domaine Vetriccie x 2019	\$12	\$50

✂ RED

x SANTENAY 1er CRU x Passetemps x V & S Morey x 2014	\$24	\$130
x BOURGOGNE x Camille Giroud x 2017	\$17	\$85
x MORGON x Côte du Py x Domaine Bulliat x 2018	\$14	\$60
x GRAVES x Château Laroche-Jaubert x 2017	\$15	\$75
x CHINON x Madeleine x Couly-Dutheil x 1995 <i>Magnum</i>	\$17	\$185
x CÔTES DU ROUSSILLON VILLAGES x V.I.T x M. Chapoutier x 2010	\$30	\$160
x PAUILLAC x Château d'Armailhac x 2004	\$45	\$280

✂ COCKTAILS ✂

LE JARDIN Cucumber infused gin, elderflower, lemon juice	\$17	PROVENÇAL FASHIONED Bourbon, cane syrup, burned rosemary, blended bitter	\$16
TOASTED HAY NEGRONI Toasted hay gin, campari, sweet vermouth	\$17	SUMMER ON 55TH Mezcal, grapefruit, maple syrup, egg white, chili peppers	\$17
INGLORIOUS BERRIES Vodka, Strawberries, Vanilla & lemon	\$17	PUNCH NORMAND Veuve Clicquot Rich, calvados, strawberry, apple, grapefruit	\$19
OCCULT CONCOCTION Japanese whisky, amaro, sherry, home made bitters	\$17	GREY GOOSE DUCASSE MARTINI Grey Goose interpreted by Ducasse, chocolate bitter	\$23