

Le Crocodile

Patisserie

Croissant	4
Pain au Chocolate	5
Almond Croissant	5
Maple Cream Doughnut	5

Fruits de Mer

1/2 Dozen Oysters	24
Shrimp Cocktail	21
Jonah Crab with Avocado and Yuzu Kosho	25
Scallops with Ginger, Parsley and Meyer Lemon	19
Pickled Mussels with Carrot, Fennel and Coriander	16

Brunch

Oeufs en Meurette with Red Wine, Porcini and Lardons	23
Baked Leeks with Eggs and Ricotta	19
Omelette du Fromage with Lettuces and Frites	22
Quiche with Beet Greens and Cheddar	19
Eggs Benedict with Jambon de Paris and Sauce Hollandaise	21
French Toast with Powdered Sugar and Lemon	16
Waldorf Salad with Walnuts, Celery and Stilton	17
Frisée Salad with Poached Egg and Smoked Eel	19
Spring Vegetable Tagine with Artichokes and Ramps	25
Salmon Burger with Potato Roll and Green Goddess	24

Desserts

Sticky Banana Date Pudding	13
Crème Brûlée	11
Chocolate Hazelnut Tart	14
Tarte au Citron	13
Sorbet	7
Ice Cream	9

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Health Guidelines

- Wear a mask when entering and exiting the restaurant and using the restroom; we encourage guests to wear a mask when staff is at the table.
- Maintain 6 feet of social distancing, with the exception of your dining partners, at all times when inside the establishment.
- Follow proper hand washing & disinfecting guidelines, including using sanitizer. Please ask if you would like hand sanitizer for your table.

Cocktails 16

- Bellini** Prosecco, white peach, orange blossom, grapefruit peel
Spritz à le Crocodile Aperol, Prosecco, verjus rosé, bitter bianco, lemon oil
Negroni Sbagliato Prosecco, Campari, Cap Corse Rouge, orange wedge
Veracruz Tequila Blanco or Mezcal, cucumber, lime juice, spearmint, aloe vera, cayenne
French 75 Scottish Gin or VSOP Calvados, lemon juice, sparkling wine
Sangría Bourgogne Rouge, cassis noir, yuzu, cranberry, spices
Martini Amalfi Coast Gin and Cucumber Botanical Vodka, Dolin Dry Vermouth de Chambéry, lemon oil, choice of Castelvetro olive or house-pickled onion
Cosmopolitan Vodka, Grand Marnier, lime juice, cranberry cordial, Amalfi lemon
Paloma Tequila Blanco or Overproof Rum, fresh grapefruit and lime juices, pink grapefruit soda, salt
Dark & Stormy Blend of Rums, fresh ginger, lime juice, soda, Bermudan rum float
Double-Barreled Wheated Bourbon, Bonded Rye, honey, Peychaud's Bitters, Aperol, orange peel

Wine by the Glass

Sparkling

- NV **Prosecco** Da Mar, Valdobbiadene *Glera* 12
2017 **Frizzante Rosso (Pét-Nat)** Croci, Gutturino DOC, Emilia-Romagna *Barbera & Bonarda* 14
2016 **Crémant d'Alsace Rosé** Dirler-Cadé Brut Nature *Pinot Noir* 16

White

- 2018 **Riesling** Paul Blanck "Classique," Alsace 12
2020 **Albariño** Fento, Rias Baixas 14
2019 **Bourgogne Aligoté** David Trousselle, Hautes Côtes de Beaune *Aligoté* 14
2018 **Cour-Cheverny** François Cazin, Loire *Romorantin* 15

Rosé and Orange

- 2020 **Getariako Txakolina (Rosé)** Ameztoi "Rubentis," Basque Country *Hondarrabi Zuri blend* 15
2018 **Vin de France (red and white)** Yves Duport "Céline," Savoie *Gamay, Mondeuse, & Chardonnay* 13
2019 **Garganega (skin contact)** La Biancara (Angiolino Maule) "Sassaia," Gambellara 14
2020 **Orange** Gulp/Hablo, Castilla La Mancha *Sauvignon Blanc & Verdejo* 12

Red

- 2020 **Gamay (served chilled)** Yohan Lardy "Poppy," Beaujolais 13
2018 **Langhe Nebbiolo** G.D. Vajra, Barolo *Nebbiolo* 16
2019 **Chinon** Château du Petit Thouars "Les Georges" *Cabernet Franc* 15
2016 **Montagne-Saint-Émilion** Château Maison Blanche "Les Piliers," Bordeaux *Merlot & Cabernet Franc* 15

Our full wine list can be viewed at lecrocodile.com/winelist

Zero-Proof

- Mediterranean Mint Lemonade** mint, fresh lemon, orange blossom, soda water 8
Aperitif Zero à le Crocodile Ghia Non-Alcoholic, Aperitif, grapefruit, Mediterranean tonic, rosemary 12
Ariel De-Alcoholized Wine Cabernet Sauvignon or Chardonnay *Central Coast* 7
Brooklyn Special Effects Hoppo Amber N/A Brew *Across the Street* 7

Beer Selection

- Threes Vliet Pilsner *Greenpoint* 16oz 5.2% 10
Brooklyn Lager *Williamsburg* 12oz 5.2% 10
Dutchess Ghost Beer Pale Ale *Wassaic, NY* 16oz 4.8% 10
KCBC Marble of Doom IV Fruited Sour *Bushwick* 16oz 5.5% 12
Five Boroughs Tiny Juicy IPA *Sunset Park* 16oz 4.2% 10
Aval Cider *Breton* 12oz 6.0% 10

