



CHEESE & CHARCUTERIE

CHARCUTERIE BOARD 26

Chef's selection of cured meats & pâté

CHEESE BOARD 25

Chef's selection of artisanal cheeses

COMBO BOARD 51

Chef's selection of artisanal cheeses, cured meats & pâté

STARTERS

FIG & FRISÉE SALAD (V, GF) 18

Herbed Hudson Valley goat cheese, figs, candy stripe beets, maple vinaigrette

BURRATA (V, GF) 18

Heirloom tomatoes, cucumber, aged balsamic, extra virgin olive oil

PETITE GREEN SALAD (VG, GF) 12

Lolla rose, green leaf, oak lettuces, cucumbers, maple vinaigrette

LOCAL STEELHEAD TROUT TARTARE (GF) 18

English cucumber, asparagus, shallot, tarragon, fennel, citrus vinaigrette

JUMBO LUMP CRAB CAKE 19

Spicy slaw, charred lemon

LUMP CRAB MEAT COCKTAIL (GF) 30

With house cocktail sauce

GRILLED OCTOPUS (GF) 22

Heirloom tomato, fennel, cipollini, sweet drop peppers, aged balsamic, lemon olive oil

GAZPACHO & AVOCADO ICE CREAM (VG, GF) 19

*Yellow tomato, cucumber, shallot micro cilantro
(add jumbo lump crab 10)*

JUMBO SHRIMP COCKTAIL (GF) 22

With house cocktail sauce

SEARED SEA SCALLOPS, 2 PC (GF) 18

Sweet corn spoonbread, roasted red pepper sauce

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OWNER: @TOMMYTARDIE



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

V: VEGETARIAN VG: VEGAN GF: GLUTEN FREE

FINE FOOD / RARE SPIRITS

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ENTREES

ORGANIC CHICKEN (GF) 32

*Chive mashed potato, brussels sprouts,
lemon pan jus*

NEW ENGLAND CRAB ROLL 28

*Jumbo lump crab, bibb lettuce, sweet & spicy
pickles, coleslaw, house cut fries*

GRILLED LOCAL STEELHEAD TROUT (GF) 34

*Rosemary garlic confetti potatoes,
caulilini, Meyer lemon beurre blanc*

FETTUCCINE & SUMMER VEGETABLES (V) 27

*Heirloom tomato, asparagus, sweet stem
cauliflower, basil, Parmigiano Reggiano*

CHILEAN SEA BASS (GF) 42

Cauliflower cream, sweet stem caulilini

JUMBO LUMP CRAB CAKES, 2PCS 38

Spicy slaw, charred lemon

SUMMER RAVIOLI (VG) 26

*Charred heirloom tomatoes, basil
extra virgin lemon olive oil,
shaved vegan Parmigiano*

F&R BURGER 28

*Aged cheddar, apple-smoked bacon,
sweet & spicy pickles,
lettuce, truffle aioli, truffle fries*

SEARED SEA SCALLOPS, 4PCS (GF) 36

Sweet corn spoonbread, roasted red pepper sauce

14oz DRY AGED ANGUS STRIP STEAK (GF) 48

*Potato au gratin, glazed rainbow carrots,
fizzled leeks*

32oz TOMAHAWK* STEAK (GF) 135

*45-day Dry Aged
served with two side,
house made steak sauce*

SIDES

\$14 EACH

CHIVE MASHED POTATOES (V, GF)

BRUSSELS SPROUTS (VG, GF)

TRUFFLE FRENCH FRIES (V, GF)

POMEGRANATE GLAZED CARROTS (VG, GF)

AU GRATIN POTATO (V, GF)

BROCCOLINI & CAULILINI (VG, GF)

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