



Wine Bar & Kitchen

104-02 Metropolitan Avenue
Forest Hills NY, 11375
www.dannybrownwinekitchen.com



Wine Bar & Kitchen

Cured Meats & Cheese

Small Board

Serrano Ham, Bresaola, Rosette de Lyon, Paté de Campagne,
Fig Compote, Whole Grain Mustard, Cornichons, Aged Balsamic Vinegar with Baguette & Walnut-Cranberry Raisin Bread

Choice of Three Cheeses

Serves 1-2 People

28.

Large Board

Serrano Ham, Bresaola, Rosette de Lyon, Paté de Campagne,
Fig Compote, Whole Grain Mustard, Cornichons, Aged Balsamic Vinegar with Baguette & Walnut-Cranberry Raisin Bread

Choice of Five Cheeses

Serves 3-4 People

36.

Cured Meats

Serrano Ham 9.
(15 Month) cured
dried ham, Spain

Bresaola 9.
air-dried filet
of beef, Italy

Rosette de Lyon 7.
cured pork salami
Lyon, France

House Made Paté
de Campagne 7.
country style paté made
from pork and veal

Tasting of Cured Meats 20.

Served with Baguette, Cornichons,
Whole Grain Mustard, Aged Balsamic Vinegar
& Extra Virgin Olive Oil

Cheeses

Cremeux de Bourgogne 7.
cow's milk, triple cream, soft,
buttery, sweet & mild, France

Bûcheron 7.
goat's milk, soft,
creamy, France

Parmigiano-Reggiano 7.
cow's milk, hard,
sweet, Italy

Manchego (12 Month) 7.5
sheep's milk, hard,
nutty, Spain

Valdeon 7.
cow/goat's milk,
semi-soft, blue, Spain

Condiments 1.

Fig Compote
Aged Balsamic Vinegar
Cornichons
Whole Grain Mustard
Mixed Olives
Toasted Pecans
Saffron Aioli

Tasting of Three Cheeses 15.

Tasting of Five Cheeses 22.

Served with Baguette, Walnut-Cranberry
Raisin Bread & Fig Compote



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Small Plates

- Trio of Bruschetta: White Bean, Mushroom Tapenade & Chicken Liver Mousse 7.
Mixed Organic Greens with Shallot- Mustard Vinaigrette 7.
Serrano Ham Croquettes with Saffron Aioli 8.
Roasted Butternut Squash Soup with Spiced Crème Fraîche 9.
Endive & Watercress Salad, Toasted Walnuts, Blue Cheese & Smoked Bacon 10.
Creamy Caesar Salad with Shaved Red Onions & White Anchovies 9.
Salmon Tartare with Black Olives, Celery Leaves, Capers & Crème Fraîche 11.
Organic Beet Salad with Watercress, Fresh Goat Cheese, Toasted Walnuts & Hazelnut Vinaigrette 11.
Grilled Calamari with Rosemary & White Beans 9.
Sautéed Shrimp with Red Fingerling Potatoes, Preserved Lemon & Smoked Paprika 12.
Risotto Pancake Stuffed with Taleggio, Pecans, Sage & Tomato Vinaigrette 10.

Bigger Plates

- Hand Made Pappardelle with Oven Dried Tomato Sauce & Arugula 14.
Spaghetti Carbonara with Bacon, Cream & Cracked Black Pepper 15.
Wild Mushroom Risotto with Parmigiano & White Truffle Essence 18.
Tagliatelle Bolognese: Ragu of Pork, Veal, Pancetta, Wine, Cream & Tomatoes 17.
Roasted Skate with Celery Root Purée, Broccoli Rabe, Golden Raisins, Brown Butter & Capers 22.
Red Wine Glazed Scottish Salmon with French Lentils, Chorizo (Sausage) & Watercress 23.
Grilled Black Angus NY Strip Steak "Fiorentina" with Wilted Arugula & Roasted Potatoes 28.
Grilled Pork Tenderloin with Cauliflower Purée, Salad of Arugula, Blue Cheese & Niçoise Olives 23.
Organic Chicken "Under a Brick" with Rosemary Skillet Potatoes & Sautéed Escarole 23.
Grilled Hanger Steak & Crispy Frites with Red Wine-Shallot Butter 22.
Grilled 10 oz. Sirloin Burger on an English Muffin with Crispy Hand Cut Fries 13.
Add Bacon, Cheddar, Swiss, Blue, American, Mushrooms or Sautéed Onions 1.5 (per item)

Sides 3.5

- Wilted Arugula
Sautéed Broccoli Rabe
Rosemary Skillet Potatoes
Wilted Watercress
Sautéed Escarole
Crispy Hand Cut Fries

Chef/Owner Danny Brown



Wine Bar & Kitchen

Our Menu is Market Driven and based on Market Availability & Market Prices.
Please keep in mind that Menu Substitutions may incur Supplemental charges.

18% Gratuity will be added to parties of six or more & 20% Gratuity on parties of eight or more.

We Thank You for choosing to spend time with us this evening and we look forward to seeing you again soon.

Find Out More About Us and Our Upcoming Events
by Visiting Us At
www.dannybrownwinekitchen.com

	Dinner	
Tuesday – Thursday	Friday – Saturday	Sunday
5 PM – 10 PM	5 PM – 11 PM	5 PM – 9:30 PM

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