

American Brass

201 50th Ave 11101-5824 · +17188061106 · Updated: Jan 14, 2026

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STARTERS AND SALADS 12

SOURDOUGH FOCACCIA	\$10.00
whipped ricotta, rosemary salt	
CRISPY CALAMARI	\$17.00
pasilla chile, remoulade, grilled lime	
BUTTERNUT SQUASH SOUP	\$12.00
crispy quinoa, lemon, fines herbs	
CHARRED CARROT SALAD	\$15.00
toasted cashews, cilantro crema, crispy manchego	
STEAMED PEI MUSSELS	\$16.00
chorizo, fresno chile, sourdough	
STEAK TARTARE	\$18.00
crispy sunchoke, smoked egg yolk, sourdough	
SALMON TARTARE	\$17.00
ponzu, yuzu koshō, puffed rice, shiso	
MARKET GREENS SALAD	\$14.00
blue cheese, honey crisp apples, toasted almonds, white balsamic	
LITTLE GEM CAESAR	\$15.00
tahini, croutons, parmigiano reggiano	
GANTRY PLATTER	\$36.00
six oysters + shrimp cocktail	
CHRYSLER PLATTER	\$72.00
dozen oysters+shrimp cocktail+salmon tartare	
EMPIRE PLATTER	
1.5lb maine lobster+dozen oysters+shrimp cocktail+salmon tartare	

PASTA 3

BRAISED SHORT RIB RICOTTA CAVATELLI	\$24.00
toasted pine nuts, pamigiano reggiano, braised short rib ragu	

LOBSTER AGNOLOTTI	\$25.00
almond gremolata, tomato cream, meyer lemon	
WILD MUSHROOM TAGLIATELLE	\$22.00
madeira, porcini butter	

MAINS 6

ICELANDIC COD	\$28.00
potato ecrasé, brussels sprouts, smoked bacon. black pepper jus	
ATLANTIC SALMON	\$27.00
romanesco cauliflower, mushrooms, white wine	
ROAST CHICKEN	\$26.00
braised lentils, butternut squash, smoked onion soubise	
HERITAGE PORK CHOP	\$25.00
cherry preserves, crispy carrot, aged sherry	
DRY-AGED BURGER	\$23.00
bacon jam, mild cheddar, dijonnaise, pickles, sesame bun, hand-cut fries	
CRISPY CHICKEN SANDWICH	\$22.00
creamy slaw, pickles, spicy honey, sesame bun	

STEAKS 3

NY STRIP	\$42.00
lemon garlic butter, one side	
WAGYU FLANK	\$36.00
gochujang butter, one side	
PORTERHOUSE FOR TWO	\$130.00
red wine jus, two sides	

SIDES 4

DUCK FAT HASH BROWNS	\$10.00
MAC AND CHEESE	\$10.00
ROASTED BRUSSELS SPROUTS	\$10.00
HAND CUT FRIES	\$10.00

HAPPY HOUR AT THE BAR 6

SIGNATURE BURGER+BEER	\$25.00
Our signature dry aged burger, hand cut fries and torch and crown pilsner draft	

Dozen Malpeque Oysters & Chilled Pinot Grigio	\$25.00
Enjoy our freshly shucked oysters from P.E.I, thai mignonette and a crisp glass of pinot grigio!	
OYSTERS BY THE ONE	\$1.50
daily selection	
CHICK PEA "FRIES"	\$10.00
tomato fondue	
CROQUETTES	\$10.00
smoked trout, roasted garlic aioli	
CHEESE GOUGERES	\$8.00
aged cheddar, parmigiano reggiano	
BRUNCH 16	
PASTRY BASKET	\$18.00
house made banana chocolate chip muffins, savory biscuits and croissants with apple butter	
EAST COAST OYSTERS	\$22.00
thai chili mignonette, market selection 1 review	
HONEY-PECAN STICKY BUN	\$8.00
salted caramel	
SHRIMP COCKTAIL	\$22.00
gribiche, cocktail sauce, lemon	
LITTLE GEM CAESAR	\$14.00
tahini, toasted bread crumbs, parmigiano reggiano	
MARKET GREENS SALAD	\$12.00
blue cheese, honey crisp apples, toasted almonds, white balsamic	
WHOLE GRAIN SALAD	\$17.00
roasted brussels, butternut squash, herb tahini, poached egg	
AVOCADO TOAST	\$18.00
"everything spiced" sourdough, whipped ricotta, toasted pepitas, gooseberry	
BACON, EGG, AND CHEESE	\$15.00
bacon, fried egg, cheese, english muffin 1 review 3 photos	
BELGIAN WAFFLE	\$17.00
blueberry compote, maple whipped cream, crispy pecans 1 review 2 photos	
FRENCH TOAST	\$17.00
pumpkin spiced whipped cream, crispy pecans	
VEGETARIAN OMELETTE	\$18.00
baby arugula, wild mushrooms, local white cheddar	

SMOKED SALMON BENEDICT	\$22.00
crispy potato pancake, bearnaise, green salad	
GREEN MARKET SANDWICH	\$18.00
grilled eggplant, salsa verde, burrata, olive ciabatta	
FRIED CHICKEN SANDWICH	\$21.00
creamy slaw, pickles, spicy honey, sesame bun, hand cut fries 1 photo	
WAGYU BURGER	\$23.00
bacon jam, mild cheddar, dijonnaise, housemade pickles, sesame bun, hand cut fries 2 reviews 8 photos	

KIDS 4

BELGIAN WAFFLE	\$12.00
maple syrup	
PANCAKES	\$12.00
maple syrup	
EGGS, BACON, AND TOAST	\$10.00
CHICKEN FINGERS AND FRIES	\$10.00

DESSERT 7

CARROT CAKE	\$13.00
cream cheese frosting, roasted pecan, carrot jam	
COCONUT LAYER CAKE	\$13.00
palm sugar, mango sorbet	
MILLE FEUILLE	\$14.00
caramelized phyllo, whipped greek yogurt, pistachio-white chocolate ganache	
MILK CHOCOLATE-RASPBERRY TART	\$14.00
candied cocoa nibs, raspberry sorbet	
WHIPPED RICOTTA CHEESECAKE	\$13.00
fig compote, fresh honeycomb, brown sugar pumpkin seed streusel	
SALTED CARAMEL SUNDAE	\$14.00
fudge brownie, vanilla chantilly, golden peanut brittle	
GELATO OR SORBET	\$10.00

EVERYDAY-ONLY AT THE BAR 3

Burger & A Beer	\$25.00
Our Signature Dry Aged Burger and Torch & Crown Tenement Pilsner	

Dozen Oysters & A Glass of Pinot Grigio	\$25.00
a dozen oysters & a cold glass of pinot grigio	
\$1.50 Oysters Only Avail @Bar	