

Minetta Tavern

113 Macdougall St, New York, New York, 10012, US · +12124753850 · Updated: Mar 22, 2026

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HORS D'OEUVRES 10

Strawberry Gazpacho	\$14.00
pickled strawberry, olive oil, croutons	
Grilled Island Creek Oysters	\$23.00
pancetta-fresno chili butter	
Hand Cut Prime Steak Tartare	\$22.00
quail egg, dijon, Parmesan, capers, sourdough crostini	
Burrata	\$21.00
tomato confit, basil pesto, pinenuts	
Avocado Toast	\$17.00
with radish and tomato salsa, watercress	
Pâté de Foie	\$21.00
huckleberries in port, grilled Balthazar levain	
Little Gem Caesar	\$19.00
with shaved radish, croutons, anchovies, Parmigiano Reggiano	
Butter Lettuce Salad	\$15.00
peaches, apricot kernels, honey-lemon vinaigrette	
Roasted Bone Marrow	\$24.00
with baguette soldiers and shallot confit	
Escargots à la Bourguignonne	\$24.00
garlic-parsley butter	

ENTRÉES 8

Moules Frites	\$26.00
Bouchot mussel, sauce Poulette, herbs, pommes frites	
Arctic Char	\$34.00
sautéed corn, chanterelle mushrooms, scallions, corn foam	
Duck Leg Confit "À Cheval"	\$26.00
frisée, sunny-side egg, lardon, duck jus	

Agnolotti	\$22.00
Ricotta, cherry tomato, bread crumbs, mint	
Minetta Burger	\$22.00
with cheddar and caramelized onions	
Black Label Burger	\$30.00
selection of prime dry-aged beef cuts with caramelized onions and pommes frites	
Steak Frites	\$35.00
with maître d' butter or sauce béarnaise	
Filet Mignon au Roquefort	\$53.00
wrapped in applewood-smoked bacon	

SPÉCIALITÉS 4

Minetta French Dip	\$26.00
Bone-In New York Strip	\$63.00
Market Fish	
sauce vierge	
Dry-Aged Côte de Boeuf	\$148.00
for two, with roasted marrow bones and gem lettuce salad	

POMMES 3

Frites	\$10.00
Anna	\$10.00
Aligot	\$10.00

LÉGUMES 4

Grilled Asparagus	\$11.00
Petite Salade	\$11.00
Spinach	\$10.00
Champignons Poêlés	\$15.00

GRILLADES 5

Dry-Aged Côte de Boeuf	\$152.00
for two, with roasted marrow bones and gem lettuce salad	
Bone-In New York Strip	\$65.00

Spanish Turbot	\$50.00
sauce vierge	
Veal "Porterhouse" Chop	\$52.00
Filet Mignon au Roquefort	\$53.00
wrapped in applewood-smoked bacon	

SIDES 5

Grilled Asparagus	\$12.00
Summer Squash	\$12.00
Petite Salade	\$11.00
Spinach	\$11.00
Champignons Poêlés	\$15.00

MAIN 8

Coconut Layer Cake	\$12.00
with crème fraîche pastry cream and toasted shavings	
Nougat Glacée	\$12.00
with pistachios, marasche cherries and dark chocolate sauce	
Madeleines	\$12.00
lemon zest, warm dark chocolate sauce	
Soufflé for Two	\$20.00
Grand Marnier, Chocolate	
Millefeuille	\$12.00
caramelized puff pastry, fresh raspberries, vanilla crème pâtissière	
Chocolate Caramel Tart	\$12.00
with Maldon sea salt	
Pots de Crème	\$12.00
rich custard puddings: chocolate, coffee and vanilla	
Selection of Farmstead Cheese	AVAILABLE OPTIONS
	One: \$6.00
	Three: \$16.00

WHITE 7

Vouvray, "La Craie" Domaine du Viking 2016	\$16.00
Pouilly-Fumé, "La Moynerie" M Redde 2016	\$23.00

Riesling, Kuentz-Bas, Alsace, France 2015	\$16.00
Corse Blanc, Domaine Vico 2016	\$18.00
Bourgogne Blanc, Simonnet-Febvre 2015	\$15.00
Sauvignon Blanc, Entre-Deux-Mers "Vielles Vignes" Chateau Sainte Marie 2017	\$18.00
Chardonnay, "Sebella" Hanzell, Sonoma County, California 2016	\$22.00

ROSÉ ¹

Côtes de Provence Rosé, Fleurs de Prairie 2017	\$16.00
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RED ⁷

Morgon, "Côte du Py" Jean-Marc Lafont 2016	\$17.00
Chinon, "Les Maupas" Domaine de Clos Godeaux 2016	\$16.00
Côtes-du-Rhône, Clovis 2016	\$15.00
Saint-Estèphe, Château Haut-Beauséjour 2015	\$24.00
Sangiovese Blend, "Il Campo" Giornata, Paso Robles, California 2015	\$19.00
Pinot Noir, "Provocateur" J.K. Carriere, Willamette, Oregon 2016	\$24.00
Cabernet Sauvignon, "Route 29" Routestock, Napa Valley, California 2016	\$22.00

CHAMPAGNE & SPARKLING ³

Taittinger, "Cuvée Prestige" Brut, Champagne NV	\$27.00
Crémant de Loire, Brut, Maison Foucher NV	\$16.00
Moutard, Brut Rosé, Champagne NV	\$26.00

BY THE BOTTLE ¹⁹

Ayala, Brut Majeur, Champagne NV	\$98.00
Agrapart, "Terroirs" Blanc de Blancs Extra Brut, Champagne NV	\$167.00
Henriot, "Millesime" 2008, Reims, Champagne	\$235.00
Pierre Gimonnet, "Cuvée Cuis" Blanc de Blancs Brut, Champagne NV	\$84.00
Gaston-Chiquet, Blanc de Blancs D'ay, Brut, Champagne NV	\$155.00
Taittinger, "Cuvée Prestige" Brut, Champagne NV	\$112.00
Louis Roederer, "Cristal" Brut, Champagne 2002	\$1,600.00

Dom Pérignon, Brut, Champagne 2006	\$390.00
Veuve Clicquot, Brut, Champagne 2008	\$215.00
R.H. Coutier, Grand Cru Brut, Champagne 2008	\$180.00
Krug, "Clos du Mesnil" Blanc de Blancs Brut, Champagne 2000	\$2,005.00
Krug, "Grande Cuvée" Brut, Champagne MV	\$340.00
Henriot, "Cuvee Hemera" 2005, Reims, Champagne	\$460.00
Jacquesson, "Cuvée No 734" Brut, Champagne NV	\$325.00
Moutard, Brut Rose, Champagne NV	\$104.00
Varnier-Fannierre, "Esprit de Craie" Extra Brut Rosé, Champagne NV	\$150.00
Ruinart, Brut Rosé, Champagne NV	\$218.00
Billecart-Salmon, Brut Rosé Champagne NV	\$112.00
Veuve Clicquot, Brut Rosé, "La Grand Dame" Champagne 2006	\$425.00

WHITE BOTTLES & HALF-BOTTLES 40

Riesling, "Kirchberg de Barr" Willm 2015	\$66.00
Pouilly-Fume, Domaine Marc Deschamps 2016	\$105.00
Sancerre, "La Croix du Roy" Lucien Crochet 2016	\$90.00
Sancerre, "La Grande Cote" François Cotat 2016	\$148.00
Vouvray, "La Craie" Domaine du Viking 2016	\$66.00
Pessac-Léognan, "L'esprit de Chevalier" Olivier Bernard 2012	\$99.00
Savagnin, "Cuvée Prestige" JF Ganevat, Jura 2007	\$140.00
Vin de Savoie Jacquère, "Apremont" Philippe Ravier 2016	\$45.00
Roussette de Savoie, "Marestel Le Verney" Château de La Mar 2015	\$78.00
Bourgogne Blanc, Simonnet-Febvre 2015	\$62.00
Bourgogne Blanc, PY Colin-Morey 2016	\$100.00
Pernand Vergelesses, "Combottes" Colin 2017	\$145.00
Pernand Vergelesses, "Les Fretilles" Joseph Colin 2017	\$195.00
Chablis, "Les Forêts" Patrick Piuze 2017	\$145.00
Chablis, "Montée de Tonnerre" François Raveneau 2015	\$350.00

Marsannay, Louis Latour 2016	\$75.00
Pouilly-Fuissé, "Clos Varambon" Château de Rontets 2016	\$97.00
Mâcon-Cruzille, Bret Bros. 2015	\$100.00
Chardonnay, "Les Grandes Teppes" Vieilles Vignes JF Gavenat 2009	\$130.00
St. Aubin, "Hommage Marguerite" Colin 2017	\$190.00
St. Aubin, "Compendium" Joseph Colin 2017	\$115.00
Meursault, "Les Gruyaches" Heitz-Lochardet 2016	\$150.00
Meursault, "Les Gouttes d'Or" Jean-Michel Gaunoux 2011	\$230.00
Meursault, "Sous La Velle" Domaine Michelot 2015	\$90.00
Chassagne-Montrachet, "Les Vergers" Génot-Boulangier 2016	\$200.00
Chevalier-Montrachet, Domaine Bouchard Père & Fils 2004	\$590.00
Bienvenues-Bâtard-Montrachet, Vincent Girardin 2000	\$485.00
Châteauneuf-du-Pape Blanc, Clos du Mont Olivet 2017	\$85.00
Ermitage, "Le Méal" Michel Chapoutier 2007	\$430.00
Côtes de Gascogne, "Harmonie de Gascogne" Domaine de Pellehaut 2018	\$50.00
Côtes de Provence Blanc, "Première" Domaine Saint André de Figuière 2016	\$75.00
Pinot Gris, Elk Cove Vineyards, Willamette Valley, Oregon 2016	\$65.00
Grenache Blanc, "G2 Vineyard" Ledge, Paso Robles, California 2015	\$115.00
Fumé Blanc, Grgrich Hills, Napa Valley, California 2014	\$99.00
Chardonnay, Lewis Cellars, Sonoma Coast, California 2105	\$120.00
Chardonnay, Bethel Heights, Willamette Valley, Oregon 2013	\$48.00
Chardonnay, "Block UU" Foxen, Santa Barbara, California 2015	\$79.00
Chardonnay, "Sebella" Hanzell, Sonoma County, California 2016	\$90.00
Chardonnay, "Camp Meeting Ridge" Flowers, Sonoma Coast, California 2013	\$150.00
Chardonnay, Far Niente, Napa Valley, California 2016	\$165.00

WHITE LARGE-FORMAT BOTTLES 4

Sancerre, Domaine Vacheron 2017	\$150.00
Pouilly-Fuissé, "La Croix" Vieilles Vignes, Robert Denogent 2007	\$185.00

Puligny-Montrachet, "Le Cailleret" Château de Montille 2014	\$450.00
Pinot Blanc, Robert Sinskey, Napa Valley, California 2013	\$215.00
ROSÉ BOTTLES 4	
Côtes de Provence Rosé, Fleurs de Prairie 2017	\$64.00
Côtes de Provence Rosé, Château Peyrassol 2017	\$130.00
Bandol Rosé, Domaine Tempier 2016	\$122.00
Rosé, "The Withers" El Dorado, Sierra Foothills, California 2017	\$70.00
RED BOTTLES & HALF-BOTTLES 61	
Morgon, Lapierre 2017	\$95.00
Moulin-À-Vent, "Couvent Des Thorins" Château du Moulin-à-Vent 2016	\$70.00
Chinon, "Clos du Chêne Vert" Charles Joguet 2012	\$130.00
Arbois Rouge, "Tradition" Domaine Rolet, Jura 2012	\$56.00
Nuits-Saint-Georges, 1er Cru "Les Busselots" Domaine Jean Chauvenet 2013	\$160.00
Gevrey-Chambertin, Domaine Louis Jadot 2014	\$375.00
Gevrey-Chambertin, "Lavaux St. Jacques" Tortochot 2016	\$190.00
Gevrey-Chambertin 1er Cru, "Bossiere" Monopole Harmand- Geoffroy 2013	\$220.00
Vosne-Romanée, Domaine Jean Chauvenet 2014	\$145.00
Corton, "Le Rognet Et Corton" Domaine Pierre Guillemot 2014	\$193.00
Savigny-Lés-Beaune, Domaine A-F Gros 2015	\$175.00
Monthelie, Thierry Et Pascale Matrot 2015	\$115.00
ÉChézeaux, Domaine de La Romanée-Conti 2013	\$1,600.00
Santenay 1er Cru, "Champs Claude" Mzard & Fils 2013	\$95.00
Saint-Émilion, Château Haut-Segottes 2014	\$72.00
Saint-Émilion, Clos Magne de Figeac 2015	\$100.00
Pomerol, Château Petit Village 1979	\$385.00
Listrac-Médoc, Château Fourcas Hosten 2009	\$93.00
Margaux, Château Moulin de Tricot 2014	\$140.00
Margaux, Château Palmer 2006	\$500.00

Saint-Julien, Château Ducru-Beaucaillou 2008	\$390.00
Saint-Julien, Clos du Marquis 2014	\$158.00
Pauillac, Château D'armailhac 2010	\$270.00
Saint-Estèphe, Château Montrose 2007	\$310.00
Saint-Estèphe, Château Cos D'estournel 2004	\$370.00
Malbec, "Les Malbecs" Château Tire Pé, Bordeaux 2015	\$91.00
Cornas, "Champelrose" Domaine Courbis 2015	\$134.00
Cornas, "Casimir Balthazar" Franck Balthazar 2016	\$145.00
Saint Joseph, "Angeles" Louis Cheze 2015	\$112.00
Crozes-Hermitage, "Domaine Raymond Roure" Paul Jaboulet Aîné 2015	\$164.00
Côte-Rôtie, "Madinière" y Cuilleron 2014	\$140.00
Gigondas, "Cuvée Tradition" Domaine du Gour de Chaulé 2013	\$64.00
Châteauneuf-du-Pape, "La Crau" Domaine du Vieux Télégraphe 2015	\$115.00
Châteauneuf-du-Pape, Château La Nerthe 2015	\$140.00
Ventoux, "Quintessence" Château Pesquié 2014	\$85.00
Syrah, Domaine de La Grange des Pères, Languedoc 2015	\$230.00
Bandol, "Les Lauves" Domaine La Suffrene 2005	\$127.00
Bandol, Domaine Tempier 2014	\$170.00
Garnacha, Els Jeli pins, Catalonia, Spain 2007	\$180.00
Corse Rouge, Domaine Vico 2014	\$59.00
Gamay Noir, Arnot-Roberts, El Dorado, California 2017	\$100.00
Pinot Noir, G Farrell, "Russian River Selection", Sonoma, California 2016	\$120.00
Pinot Noir, Talley Vineyards, Central Coast, California 2015	\$60.00
Pinot Noir, Domaine Drouhin, Dundee Hills, Oregon 2015	\$120.00
Pinot Noir, Occidental, Sonoma Coast, California 2016	\$168.00
Syrah, Ojai Vineyard, Ojai California 2016	\$85.00
Zinfandel, Frog's Leap, Napa Valley, California 2015	\$56.00
Zinfandel, "Dot's Garden" Porter-Bass, Russian River Valley, California 2015	\$120.00

Bordeaux Blend, "Pov" Robert Sinskey, Napa Valley, California 2014	\$110.00
Merlot, Emmolo, Napa Valley, California 2016	\$140.00
Merlot, Paloma, Napa Valley, California 2014	\$145.00
Cabernet Franc, Larkin, Napa Valley, California 2016	\$160.00
Cabernet Sauvignon, Napanook, Napa Valley, California 2015	\$110.00
Cabernet Sauvignon, Quintessa, Napa Valley, California 2014	\$180.00
Cabernet Sauvignon, Grgich Hills, Napa Valley, California 2006	\$182.00
Cabernet Sauvignon, Whitehall Lane, Napa Valley, California 2014	\$100.00
Cabernet Sauvignon, Bella Union, Far Niente, Napa Valley, California 2016	\$175.00
Cabernet Sauvignon, the Mascot, Napa Valley, California 2012	\$270.00
Cabernet Sauvignon, Dominus, Napa Valley, California, 2009	\$575.00
Cabernet Sauvignon, Opus One, Napa Valley, California, 2015	\$955.00
Cabernet Sauvignon, Promontory Estate, Napa Valley, California 2011	\$1,100.00

RED LARGE-FORMAT BOTTLES 6

Morgon, Domaine J. Chamonard 2014	\$200.00
Saint-Émilion, Château Clarisse, Cuvée Vieilles Puisseguin 2015	\$225.00
Pauillac, Château D'armailhac 2015	\$385.00
Châteauneuf-du-Pape, "Bel Ami" Guillaume Gonnet 2016	\$180.00
Bandol, Château Pradeaux 2011	\$200.00
Cabernet Sauvignon, Etude, Napa Valley, California 1995 & 1996	\$550.00

BY THE GLASS & BOTTLE 2

Château Chalon, Berthet-Bondet 2000	\$190.00
Palo Cortado, Sherry "Peninsula, Solera Reserva" Lustau	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$60.00

PORT 2

Tawny, "10 Year" Fonseca	AVAILABLE OPTIONS
	Glass: \$22.00
	Bottle: \$122.00

Glass: \$16.00

Bottle: \$86.00

BRUNCH 9

Eggs Benedict*	\$24.00
poached eggs, Canadian bacon, spinach, sauce hollandaise	
.....	
Poached Eggs Norwegian	\$24.00
with potato latkes, smoked salmon and dill hollandaise	
.....	
Steak and Eggs*	\$24.00
sunny-side eggs, potato hash, grilled tomato	
.....	
Avocado & Eggs on Balthazar Levain	\$23.00
with radish and tomato salsa, watercress	
.....	
Agnolotti	\$22.00
Ricotta, cherry tomato, bread crumbs, mint	
.....	
Eggs en Cocotte*	\$23.00
with truffles and baguette soldiers	
.....	
Lobster Scrambled Eggs*	\$25.00
chives, crème fraîche	
.....	
Eggs Any Style	\$20.00
with punched potatoes and grilled tomatoes	
.....	
Minetta Omelette	\$21.00
with chanterelles, leeks and pommes frites	

PANIER \$20.00 5**Sticky Bun****Apple Strudel****Croissant****Pain au Chocolat****Cannelé**