

le Crocodile

Patisserie

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

Fruits de Mer

1/2 Dozen Oysters	24
Shrimp Cocktail	19
Jonah Crab with Avocado and Yuzu Kosho	23
Pickled Mussels with Fennel, Coriander and Carrot	12
Scallops with Ginger, Parsley and Meyer Lemon	21

Brunch

Baked Eggs with Braised Leeks and Parmigiano	17
Boudin Noir with Fried Egg and Parsley Salad	20
Boudin Blanc with Potato Roll and Mustard	20
Omelette with Chanterelles, Lettuces and Frites	22
Quiche with Kale and Cheddar	18
Eggs Benedict with Jambon de Paris and Hollandaise	21
French Toast with Powdered Sugar, Rum and Lemon	14
Onion Soup with Gruyère and Lardon	17
Waldorf Salad with Walnuts, Celery and Stilton	18
Frisée Salad with Poached Egg and Smoked Eel	19
Squash Tagine with Olives and Pistachio Tabbouleh	25
Smoked Whitefish with English Muffin and Crème Fraîche	19
Salmon Burger with House Potato Roll, Dijon and Dill Pickle	24

Dessert

Peach Melba	12
Crème Brûlée	11
Chocolate Cake	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 – We require all guests to:

- 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.

WiFi network: Wythe Guest / password: Brooklyn

Cocktails 16

Bellini Prosecco, white peach, orange blossom, grapefruit peel	
Negroni Sbagliato Prosecco, Campari, Cap Corse Rouge, orange wedge	
Veracruz Tequila Blanco or Mezcal, cucumber, lime juice, spearmint, aloe vera, cayenne	
French 75 Midsummer Gin or VSOP Calvados, lemon juice, sparkling wine	
Sangría Bourgogne Rouge, cassis noir, yuzu, cranberry, spices	
Vesper Gin con Limone, Cucumber & Mint Botanical Vodka, Cocchi Americano, lemon oil	
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	
Sazerac Rye, Cognac, Peychaud's Bitters, Absinthe	
Espresso Martini Vodka, house cold brew, Oslo "Wythe Blend" espresso	
Aperol Spritz (frozen) Aperol, Prosecco, sparkling water	
Aviation (frozen) Gin, lemon juice, maraschino liqueur, violet	

Wine by the Glass

Sparkling

NV Prosecco Da Mar, Valdobbiadene <i>Glera</i>	12
NV Frizzante Rosato Cirelli "Wines of Anarchy," Abruzzo <i>Montepulciano</i>	14
NV Crémant de Bourgogne Paul Nicolle Extra Brut, Yonne <i>Blanc de Pinot Noir</i>	18

White

2019 Muscadet Sèvre-et-Maine Sur Lie Louis Metaireau "Carte Noire" <i>Melon de Bourgogne</i>	13
2018 Verdejo Marqués de Cáceres, Rueda	12
2018 Cour-Cheverny François Cazin, Loire <i>Romorantin</i>	14
2017 Verdicchio di Castelli di Jesi Classico Superiore Pievalta <i>Verdicchio</i>	12

Rosé and Orange

2017 Rosé Rêve De La Mer "Caves de La Mer," Corsica <i>Sciacarellu blend</i>	12
2018 Vin de France Yves Duport "Céline," Savoie <i>Gamay, Mondeuse, & Chardonnay</i>	12
2019 Orange Schloss Mühlenhoff "Das ist keine Orange," Rheinhessen <i>Müller-Thurgau blend</i>	14
2018 Garganega (skin-contact) La Bianca di Angiolino Maule "Sassaia," Gambellara	16

Red

2017 Bourgogne Rouge René Bouvier "Le Chapitre Suivant," Côte de Nuits <i>Pinot Noir</i>	17
2019 St.-Nicholas-de-Bourgeuil (served chilled) Sébastien David "Hurluberlu" <i>Cabernet Franc</i>	15
2018 Langhe Nebbiolo Giuseppe Cortese, Barbaresco <i>Nebbiolo</i>	17
2016 Nero d'Avola blend Hauner "Hierà," Vulcano, Sicilia <i>Alicante, Nocera, & Nero d'Avola</i>	16

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

Zero-Proof

Mediterranean Mint Lemonade mint, fresh lemon, orange blossom	8
Aperitif Zero à Le Crocodile Ghia Non-Alcoholic Aperitif, grapefruit, Mediterranean tonic, rosemary	10
Ariel De-Alcoholized Wine Cabernet Sauvignon or Chardonnay <i>Central Coast</i>	7
Clausthaler Beer Alkoholfrei <i>Frankfurt</i>	7

Beer Selection

Kronenbourg 1664 (draft) <i>Alsace</i> 5.0%	10
Interboro Premiere IPA (draft) <i>East Williamsburg</i> 6.0%	10
Aval Cider <i>Breton</i> 12oz 6.0%	10
Eric Bordelet Poire Cider <i>Normandy</i> 330ml 4.0%	12