

39 1/2 CROSBY STREET  
NEW YORK, NY 10012

# Champers

SOCIAL  
CLUB

BREAKFAST. LUNCH.  
DINNER. LATE NIGHT.

## BAR SNACKS

### POPCORN TRIO 15

spicy, parmesan herb, garlic confit

### MARINATED OLIVES 9

castelvetrano, coquillo, kalamata

### DEVILED EGGS 15

bet you can't eat just one,  
classic with espelette and chive  
*add caviar 20*

### A VERY SEXY CRUDITE 16

with a mélange of dipping sauces

### PIGS IN A BLANKET 19

party favorites, with da sauce

### HOT ARCTICHOKE DIP 25

with crostini

### CHAMPAGNE DILL RANCH DIP 18

with chips or crudite

### TINNED SARDINES 31

with bread, butter, and a fresh herb salad

### CHEESES & CHARCUTERIE

PETITE: two cheeses, two cured meats  
with bread, crackers & honey 35

TO SHARE: three cheeses,  
three cured meats & country pâté 55

## RAW BAR & CAVIAR

### OYSTERS

#### 6 FOR 30 12 FOR 55

black pepper champagne  
mignonette and lemon  
*add caviar 20 per 1/2 dozen*

### SHRIMP COCKTAIL 30

as classic as it gets,  
with cocktail sauce and lemon

### THE CHAMPERS TOWER 180

oysters, shrimp, lobster salad,  
siberian sturgeon caviar

### KELUGA 100

bold & complex,  
plump golden buttery pearls,  
great on it's own, aged 8 mos

### OSSETRA 125

medium-firm, buttery flavor  
with hint of umami,  
excellent for new caviar eaters, aged 3 mos

### OSSETRA SUPREME 240

special harvest, olive-hued,  
bright salinity,  
clean velvet finish, a superlative caviar

all 30g with crème fraîche  
and potato chips

### CAVIAR TASTING 200

trio of our three favorites  
from Pearl St Caviar

three 12 g tins  
with crème fraîche, sourdough,  
and potato chips

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



## SALADS

### HEIRLOOM GREENS SALAD 21

### KALE CAESAR SALAD 23

add jammy egg 5 | smoked salmon 9 | prosciutto 9  
chicken salad 11 | duck confit 11

### CHAMPERS NICOISE SALAD 31

haricots verts, fingerling potatoes, tuna conserva, olives and a jammy egg

### DUCK CONFIT SALAD 35

roasted duck confit with greens, radishes in a champagne viniagrette

### LOBSTER & AVOCADO SALAD 33

cold lobster salad served in half of an avocado with heirloom greens

## CHAMPAGNE

for the

PEOPLE!



## SANDWICHES

### ROASTED TOMATO & BRIE 25

served warm with olives on baguette

### GRILLED CHEESE 25

signature three cheese blend on sourdough, with pommery mayonnaise

## TOASTS

### WARM ROASTED MUSHROOM 25

oyster & maitake mushrooms, confited garlic, lemon ricotta on sourdough toast

### PROSCIUTTO & BRIE 25

mediterranean summer on toast— figs, prosciutto, warm brie

### FIG & RICOTTA 25

fresh figs, lemon pepper ricotta on sourdough toast

### LOBSTER SALAD & CUCUMBERS 31

cold lobster salad, fresh herbs on sourdough toast

### TOAST BOARD 70

select three toasts  
served to share  
for lobster add \$5

## ENTRÉES

### PROVENÇAL RATATOUILLE 31

show-stopper comfort food—roasted eggplant, zucchini, tomatoes with toast

### MUSHROOM RISOTTO 35

oyster & maitake mushrooms

### DUCK CONFIT 39

heirloom confit duck, haricots verts, mashed potatoes

### GARLIC ROASTED SHRIMP 37

roasted kale, confit garlic, olive oil with a side of sourdough toast

### RUSTIC CHICKEN & LEEK POT PIE 37

aromatics, roasted vegetables, bechamel, baked en croute

## SIDES

HARICOTS VERTS 5 | MASHED POTATOES 11 | ROASTED KALE 9 |  
SIDE SALAD 9 | BAKED POTATO 15

### POTATO LEEK SOUP 16

### CAVIAR BAKED POTATO 60

served as God and Martha Stewart intended