



AN AMERICAN BRASSERIE

MAIN PLATE SALADS

Santorini Lamb Salad • 13

Grilled Lamb, Mixed Field Greens, Feta Cheese, Cucumbers, Kalamata Olives, Tomato, Oregano Vinaigrette

Asian Calamari Salad • 13

Asian Glazed Calamari, Mixed Greens, Carrots, Cellophane Noodles, Peanuts, Sesame Ginger Dressing

Niçoise Salad • 15

Mixed Greens, Olive Oil Roasted Tomatoes, White Anchovies, Green Beans, Hard Boiled Feather Ridge Farm Hen Egg, Olives, Seared Rare Yellowfin Tuna, Balsamic Vinaigrette

Cobb Salad • 10

Pulled Chicken, Egg, Applewood Smoked Bacon, Mixed Greens, Tomato, Cucumber, Avocado, Ranch Dressing, Berkshire Blue Cheese Crumbles

Indonesian Salad • 11

Chicken or Shrimp Saté, Shredded Cabbage, Mixed Greens, Carrots, Snow Peas, Green Beans, Tomato, Bean Sprouts, Indonesian Peanut Dressing

Black & Blue • 15

Sliced Beef Shoulder, Mixed Greens, Berkshire Blue Cheese Crumbles, Walnuts, Tomato, Blue Cheese Vinaigrette

Pecan, Pear & Blue Cheese • 10

Mixed Greens, Poached Pear, Pecans, Berkshire Blue Cheese Crumbles, Craisins, Aged Balsamic & Champagne Vinaigrette

BURGERS & SANDWICHES

Served with Pommes Frites, Pickled Vegetables Build a Better Burger

10 oz Certified Angus Sirloin Burger • 9

Brioche Roll, Butter Lettuce, Tomato, Red Onion

\$1.5 Cheeses

American, Provolone, Swiss, Cheddar, R&G Cheesemaker's Chèvre, Berkshire Blue, Pepper Jack

\$1 Add Ons:

"Slider Onions", Sautéed Mushrooms, Applewood Smoked Bacon, Guacamole, Avocado, Sunny Side Up Feather Ridge Farm Hen Egg, Banana Peppers, Oven Roasted Tomatoes, Onion Ring

\$\$\$ Add Ons:

Seared Hudson Valley Foie Gras \$15, Shaved Truffles \$5

\$1 Sauces

Bacon Shallot Aioli, Pesto Aioli, Garlic Aioli, Mayo, Russian, Carolina Barbecue, Spicy Mayo

dp Burger • 25

Ground Adirondack Cattle Co. Wagyu Beef, Shaved Truffles, Seared Hudson Valley Foie Gras, Applewood Smoked Bacon with Oven Roasted Tomatoes, Butter Lettuce

Crab Cake Sandwich • 13

Sriracha Mayo, Asian Slaw, Brioche Bun

"Our Soon-To-Be World Famous" Kobe Sliders • 16

Ground Adirondack Cattle Co. Wagyu Beef, Caramelized Onions, American Cheese, Brioche Buns

Pork Belly Bánh Mì • 11

Sweet Soy & Peanut Sauces, Cilantro, Pickled Carrots, Japanese Radish, Chili Mayo, Baguette

Ahi Tuna Sandwich • 13

(This is #1 Ahi Tuna, Seared Rare, Not Albacore Tuna Salad) Wasabi Mayonnaise, Asian Slaw, Whole Grain Bread

Fish Tacos • 11

Cabbage Slaw, Pico de Gallo, Chipotle Sour Cream, Guacamole

Pulled Chicken • 10

Carolina BBQ Sauce, Crispy Onion Ring, Pepper Jack, Brioche Bun

Meatloaf Sandwich • 10

Adirondack Cattle Co. Wagyu Beef, Veal, Pork, White Bread, Grainy Mustard, Pickled Vegetables, Duck Jus

Roasted Turkey • 10

Applewood Smoked Bacon, Hass Avocado, Cucumber, Tomato, Swiss, Mayo, Wheat Berry Bread

Classic Reuben • 10

Slow Braised Corned Beef Brisket, Sauerkraut, Imported Swiss Cheese, Russian Dressing, Grilled Rye

Grilled Vegetable Sandwich • 9

R&G Cheesemaker's Chèvre, Baguette, Balsamic Glaze, Pesto Aioli

SMALL PLATES

Freshly Fried Potato Chips Blue Cheese Sauce • 9 •

Seared Rare Sesame Encrusted Ahi Tuna Asian Slaw, Wasabi Aioli • 12 •

Crispy Calamari Banana Peppers, Oven Roasted Cherry Tomatoes, Pesto Aioli • 9 •

Chicken Pot Stickers Sweet Chili, Scallion Soy Sauces • 5 •

Lobster Ravioli Lobster Champagne Sauce • 9 •

Chicken & Avocado Rolls Cilantro, Black Beans, Jalapeños, Chipotle Sour Cream, Pico de Gallo, Guacamole • 10 •

Pork Dumplings Sweet Chili, Scallion Soy Sauces • 5 •

Handmade Crab Cake Spicy Mayo, Asian Slaw • 9 •

Field Greens Salad Daily Market Accents, Sesame Ginger Dressing • 6 •

Soup du Jour • 5 •

4x4 Onion Soup Gratinée 4 onions 4 cheeses • 7 •

Caesar Salad Homemade Garlic Croûtons, Parmesan • 6 •

Saté: Choose from Lamb Pork Belly Shrimp Chicken Sweet Soy Glaze, Peanut Sauce, Pickled Vegetables • 3.5 • per skewer

LOCAL FARMHOUSE & ARTISAN CHEESES

Piece 6 • 3 Piece Tasting 17

Toasted Nuts, Fresh Baked Bread, Lloyd Spears Wildflower Honey Summer Fruit Compote

R&G Cheesemaker's Chèvre • Goat Old Chatham Kinderhook: Creek Camembert • Sheep Berkshire Blue Cheese • Cow Adirondack Cheddar • Cow

SIDES

Potato Purée • 5 •

Sweet Potato Fries Brown Sugar Dipping Sauce • 5 •

Sweet Potato Casserole Crumble Topping • 6 •

Pommes Frites Bacon Shallot Aioli • 5 •

Garlic Frites Garlic Butter, Parmesan • 6 •

Duck Fat & Rosemary Frites Parmesan • 7 •

Beer Battered Onion Rings Zesty Mayo • 5 •

Stir Fried Vegetables • 5 •

"Old School" Macaroni & Cheese • 6 •

SIGNATURE FAVORITES

Indonesian Stir Fried Noodles • 12 Indonesian noodles, Trio of Cabbages, Celery, Onions, Sweet Soy Sauce add Chicken \$3, add Shrimp \$6

Chicken Gabriel • 16 Pistachios, Prosciutto, Shiitake Mushrooms, Madeira Cream Sauce

Pasta Ryleigh • 16 Orecchiette Pasta, Smoked Chicken, Roasted Red Peppers, Roasted Garlic, Andouille Sausage, Sambuca Cream Sauce

Wild Mushroom Ravioli • 18 Mushroom Cream Sauce, Truffle Oil, Parmesan

Lobster Ravioli • 19 Lobster Champagne Sauce, Parmesan

Prince Edward Island Mussels • 19 Sauce Marinière, Grilled Baguette, Pommes Frites

STEAK FRITES

Certified Angus Beef Served with Pommes Frites & Maître d'Hôtel Butter

Flat Iron 12oz • 19

New York Strip 12oz • 22

Filet Mignon 8oz • 26

Côte de Bœuf 18oz • 39

Port Wine & Wild Mushroom Demi Glaze, Béarnaise Au Jus, Sour Cream or Au Poivre Sauces \$1

Rare • 125° Core, Red Slightly Warm Center Medium Rare • 130° Core, Red Warm Center Medium • 140° Core, Red with Pink Ring Hot Center Medium Well • 150° Core, Light Pink Center Well Done • 160° Core, No Pink

KIDS KORNER

For Children 10 & Younger, Please

5oz Junior Burger & Fries • 6 •

Buttered Noodles • 5 •

Grilled Cheese & Fries • 5 •

We are more than happy to adjust any items on the menu to your dietary request, when possible • Gluten Free Pasta is Available • For your convenience a gratuity of 20% may be added to parties of 6 or more

25 CHAPEL STREET, ALBANY • TELEPHONE 518.436.7747 • EMAIL DOMINICKPURNOMO@GMAIL.COM • DPBRASSERIE.COM

HOURS • MONDAY-THURSDAY 11:30AM-11:00PM • FRIDAY 11:30AM-12:00AM • SATURDAY 5:00PM-12:00AM



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