



The One Percent

Caviar 30
Black caviar served with blini and crème fraîche. Upgrade to premium Ossetra caviar, 15g add 35, or 30g add 70. Perfect with champagne.

Plates

Bruschetta Plate (V) 10
Toasted baguette with choice of: Classic (fresh basil, garlic, and chopped red onion) or Roast Beef (arugula, shallots, shaved parmesan)

Olive Plate (VG,GF) 8
A European blend of olives of the day

Cheese Plate (V) 13
Please ask for our daily selection (we love the likes of Gruyère, La Tur, L'etivaz, and Gouda!)

Charcuterie Plate 17
An exquisite mix of Jamón Serrano, Prosciutto di Parma, and Soppressata

The Big Plate 30
A combination of olives, cheese, and meat, served on a large tray

Soup & Salad

Arugula Salad (V,GF) 12
Beets, pine nuts, a light goat cheese, and a refreshing house-made lemon maple vinaigrette. Add prosciutto - 4.

Caprese Salad (V,GF) 12
Fresh tomatoes, basil, and mozzarella with a traditional olive oil and balsamic dressing. Add prosciutto - 4.

Pelmeni Soup 14
A classic Russian dumpling soup with pork and veal filling, fresh herbs, and crème fraîche

Bigger Bites

Governor Andrew M. Cuomo Chicken Wings (GF) 13
A tribute to our beloved dictator. Tossed in medium or hot buffalo sauce, or Korean BBQ sauce, and served with house-made bleu cheese and celery

Wagyu Sliders* 20
Three toasted brioche rolls stuffed with premium wagyu beef, topped with grilled mushrooms & onions, and served with fries. Add cheese - 2.

Steak Tartare* (GF) 16
Prepared fresh to order with a quail egg and warm crostini

Eris Grilled Cheese 10
Thick sourdough bread one of four styles: (Add prosciutto - 3)
- Greek (feta, kalamata olives, roasted red peppers) (V)
- American (cheddar and Colby jack) (V)
- Italian (mozzarella, sundried tomatoes) (V)
- Vegan (dairy-free pepper jack, sliced portobello) (VG)

Chorizo Sausage 12
Served in a brioche bun with herb chimichurri and sun-dried tomato pesto (or low-carb version, on a plate with greens, (GF))

On the Side

Shishito Peppers (VG,GF) 8
Some of these delicate green peppers are mild while some pack a kick... you never know before you bite! Sea salt, lemon, olive oil.

Brussel Sprouts (V,GF) 8
Pan roasted with parmesan and toasted pine nuts

Wild Mushrooms (V,GF) 8
Daily assortment sautéed with parmesan and herbs

French Fries (VG,GF) 6
Our fries are really fucking good. Air fried with Himalayan pink salt. Add truffle oil - 3.

Champagne

Dom Perignon (France) 300
Veuve Clicquot (France) 100
Moet & Chandon (France) 90
Moet Rosè (French?) 80
Korbel (California) 40
La Marca Prosecco (Italy) (Split – 187mL) 10

Wine

Pinot Grigio (California White) 9/31
Malbec (Argentine Red) 10/35
Notorious Pink (French Rosé) 10/35

Cocktails

Eris Old Fashioned 15
A classic cocktail made Woodford Reserve bourbon
Mezcal Margarita 15
Marca Negra mescl with fresh lime
Vesper 15
A blend of Hendrick's & Belvedere, stirred (not shaken) with Kina Lillet
The Cozy Monster 14
Eris' take on the Hot Toddy, made with Earl Grey or Lemon Ginger

Beer

Five Boroughs Pilsner (Draft), Corona, Stella, Brooklyn Lager 8
Guinness (16 oz.) 9
Delirium Nocturnum 11
Jai Alai IPA 7
Tecate 6

All prices plus N.Y. Sales Tax. Please tip your server. (V) = Vegetarian, (VG) = Vegan, (GF) = Gluten Free
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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