



AN AMERICAN BRASSERIE

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, Pesto Aioli,
Oven Roasted Cherry Tomatoes
• 9 •
Lobster Quesadilla
Pepper Jack, Pico de Gallo, Guacamole
Chipotle Sour Cream
• 15 •
Pâté de Campagne
Country Style Pâté with Pickled Vegetables,
Grainy Mustard, Baguette
• 14 •

- Prince Edward Island Mussels
Sauce Marinère OR Chili Curry Coconut Milk
Grilled Baguette
• 9 •
Chicken Pot Stickers
Sweet Chili, Scallion Soy Sauces
• 5 •
Pork Dumplings
Sweet Chili, Scallion Soy Sauces
• 5 •
Buffalo Style Sweetbreads
Berkshire Blue,
Celery Leaves, Pickled Carrots
• 8 •
Chicken & Avocado Rolls
Cilantro, Black Beans, Jalapeños,
Chipotle Sour Cream,
Pico de Gallo, Guacamole
• 10 •

- Lobster Ravioli
Lobster Champagne Sauce
• 9 •
Handmade Crab Cake
Spicy Mayo, Asian Slaw
• 9 •
Seared Diver Scallop
Lobster Champagne Sauce
• 6 •
Seared Hudson Valley
Foie Gras
"Peanut Butter and Jelly"
• 18 •
Escargot Spinach
Pernod Cream, Puff Pastry
• 8 •
Grilled Rabbit Sausage
Duck Jus, Wild Mushrooms
• 8 •

- Soup du Jour
• 5 •
4x4 Onion Soup Gratinée
4 onions x 4 cheeses
• 7 •
Field Greens Salad
Daily Market Accents,
Sesame Ginger Dressing
• 6 •
Caesar Salad
Homemade Garlic Croûtons, Parmesan
• 6 •
Saté:
Choose from
Lamb, Pork Belly,
Shrimp, OR 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

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 • 12
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 Cheese Crumbles, 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

Fish Tacos • 11

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

Grilled Vegetable Sandwich • 9

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

SIGNATURE FAVORITES

- Indonesian Stir Fried Noodles • 12
Indonesian noodles, Trio of Cabbages,
Celery, Onions, Sweet Soy Sauce
add Chicken \$3, add Shrimp \$6
Catch of the Day • MKT
Asian Glazed Salmon • 16
Hoisin Glaze, Jasmine Rice, Stir Fried Vegetables
Chicken Gabriel • 16
Pistachios, Prosciutto, Shiitake Mushrooms,
Madeira Cream Sauce
"Not Your Mama's" Meatloaf • 18
Local Wagyu Beef, Veal, Pork, Duck
with Mashed Potatoes, Duck Jus
Seafood Pot Pie • 19
Scallops, Shrimp, Mussels, Fish, Squid,
Lobster Béchamel, Potato, Puff Pastry
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
General Tso's Chicken • 16
Steamed Broccoli & Rice
(This is a spicy dish!!!!)
Half Roasted Chicken • 16
Herbes de Provence, Succotash, Chicken Jus
Crispy Skin Long Island Duck • 20
Ginger Orange Sweet Soy Sauce, Jasmine Rice,
Stir Fried Vegetables
Lobster Ravioli • 19
Lobster Champagne Sauce,
Local Corn, Parmesan
Prince Edward Island Mussels • 19
Sauce Marinère OR Chili Curry Coconut Milk,
Grilled Baguette, Pommes Frites
Roasted Leg Of Lamb • 19
Olive Oil Roasted Tomatoes, Summer Vegetables,
Thyme Jus
Slow Braised Beef Short Ribs • 18
Coconut Milk, Lime Leaves, Chilis,
Lemongrass, Palm Sugar, Jasmine Rice

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 •

KIDS KORNER

For Children 10
& Younger, Please

5oz Junior
Burger & Fries
• 6 •

Buttered Noodles
• 5 •

Grilled
Cheese & Fries
• 5 •

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

25 CHAPEL STREET
ALBANY

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HOURS

MONDAY-THURSDAY
11:30AM-11:00PM

FRIDAY
11:30AM-12:00AM

SATURDAY
5:00PM-12:00AM

