

Romain Bonnans  
CHEF / OWNER

**A.O.C. EAST**  
BAR À VIN + BISTRO  
— Since 2017 —

Jerome Leroy  
SOMMELIER / OWNER



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Monday to Sunday 12PM - 11PM  
Brunch (Sat -Sun) 12PM -4PM  
Happy Hour (Everyday) 12PM -6PM



PETIT PLATS / TAPAS

FRENCH ONION SOUP

Cheese, Bread

SUSHI GRADE TUNA TARTARE

Served with Potato Chips and Fresh Guacamole

FRIED OYSTERS

2 pieces served with a Chipotle Sauce

EAST COAST OYSTER

Beausoleil Oysters

TRIO HOMEMADE SAUSAGES

2 Merguez, 1 Chipolata

SAUTÉED BABY BRUSSEL SPROUTS

Chipotle Mayo on the side

VEGETABLE RISOTTO WITH WHITE TRUFFLE OIL

Mushrooms, Spinach, Carrots

\$14.5

Alsatian White

\$20

Alsatian White

\$15

Sparkling

\$2.5 ea

Chablis

\$15

Sparkling

\$14

Alsatian White

\$18

Sparkling

FOIE GRAS TERRINE

Foie Gras served with Toasted Bread and Apple Sauce

FRESH CRAB & SHRIMP CROQUETTES/CAKE

Croquettes: 3 pieces (fried) with Tartar Sauce  
Cake: 1 piece (baked) on top of a Frisée salad

BERKSHIRE SLOW COOKED PORK BUNS

2 Pieces Served In a Rice Bun with Cucumber and Spicy Sauce

RATATOUILLE & CROSTINI AUX HERBES

Fresh tomato, eggplant, zucchini, red peppers, green peppers, onions with herb crostini

ESCARGOTS AU PASTIS À L'ANCIENNE

6 pieces dusted with Bread Crumbs

\$22

Sauternes

\$15 / \$19.5

Sparkling

\$20

Alsatian White

\$13

Cahors

\$18

Bourgogne Blanc

AOC SLIDERS

Beaujolais

Beef Slider 2 pieces

\$15

Fried Oysters Sliders 2 pieces

\$14

Tuna Sliders 2 pieces

\$16

Mix & Match 1 of each

\$23

AOC BURGER & FRENCH FRIES

Additional options \$2 ea: Roquefort, Swiss, Cheddar, Bacon, Caramelized Onions, or Mushrooms.

\$18.5

Beaujolais

HANGER STEAK

Served with Haricots Verts and a choice of Béarnaise or Red Wine Sauce

NY SHELL STEAK

Served with French Fries and Haricots Verts and a choice of Béarnaise, Red Wine, or Peppercorn Sauce

TAGLIATELLES À LA CARBONARA

Fresh Tagliatelle Pasta with Bacon and Egg Yolk

\$30.5

Bordeaux

\$35

Bordeaux

\$26

Bourgogne Blanc

\$30

Sancere

GRILLED NORTH ATLANTIC SALMON

Served with Vegetable Ratatouille

MOULES MARINIÈRES AU VIN BLANC

Mussels from Prince of Edward Island served with French Fries

\$17 SM  
\$27.5 LG

Sancere

CHEESE & CHARCUTERIE

HOMEMADE CHARCUTERIE PLATTER

Choose from 1 to 5

\$9 - \$36

ARTISANAL CHEESE PLATTER

Choose from 1 to 5

\$9 - \$36

LE GRAND MIX

3 Charcuteries, 3 Cheeses

\$35

CHEESE

Brillât Savarin  
Comte  
Fourme d'Ambert  
Brie Fermier  
Langres  
Coupole  
Tomme de Savoie  
La tur  
French Raclette

CHARCUTERIE

Smoked Duck Breast  
FrenchHam  
Duck Rilletes  
Garlic Sausage  
Paté de Campagne  
Prosciutto  
Saucisson  
Chorizo

SIDES

FRENCH FRIES

Add Truffle Oil and Shaved Parmesan

SAUTÉED SPINACH

SAUTÉED HARICOTS VERTS

POÊLÉE OF MUSHROOMS

POTATO GRATIN

HOUSE MIX SALAD

\$18.5

Beaujolais

HALF ROASTED FREE RANGE CHICKEN

Served with French Fries

\*necessary 20 min. preparation

\$30

Pinot Noir

CLASSIC COQ AU VIN

Includes Carrots, Bacon, Mushrooms, In Red Wine Sauce served with Fresh Tagliatelle Pasta

\$33.5

Pinot Noir

HUDSON VALLEY DUCK LEG CONFIT

Served with a Frisée Salad and Fingerling Potatoes

\$30.5

Pinot Noir

COUSCOUS ROYAL

Merguez, Lamb Shoulder, Chicken, Vegetables with a side of Harissa Sauce

\$35

Beaujolais

VEGETARIAN COUSCOUS

Mushrooms, Spinach, Carrots

\$30

Sparkling

DUCK MAGRET

Served with Potato Gratin and Haricorts Verts

\$38

Pinot Noir



WINE PAIRING

Follow our Sommelier's suggested wine glass pairing and get \$2 off

SALADS

ITALIAN BURRATA SALAD

Marinated Bell Peppers, Pesto, Heirloom Cherry Tomatoes, Mixed Greens

\$22.5

Rosé

ORGANIC CHOPPED KALE SALAD

Watermelon Radish, Brussel Sprouts, Pine Nut, Heirloom Cherry Tomatoes, and Parmesan Cheese

\$19

Rosé

CROUSTILLANT DE CHÈVRE CHAUD SALAD

Endive Lettuce, Baby Spinach, Heirloom Cherry tomatoes, and Goat Cheese

\$19

Sancerre

NIÇOISE SALAD

Fresh Sushi Grade Tuna, String Beans, Fingerling Potatoes, Eggs, Anchovies, Bell Peppers, Black Olives, Mixed Greens

\$27

Rosé

HOUSE CURED SALMON SALAD

Crispy Oeuf Mollet, Capers, Tartar Sauce over Frisée salad

\$25

Sparkling

FRISÉE AUX LARDONS

Pan Seared Lardon with Poached Egg over Frisee Lettuce with Croutons

\$24

Pinot Noir

PLEASE DO NOT FOLD THE MENU



Dairy-free



Vegan

Vegetarian

Gluten free