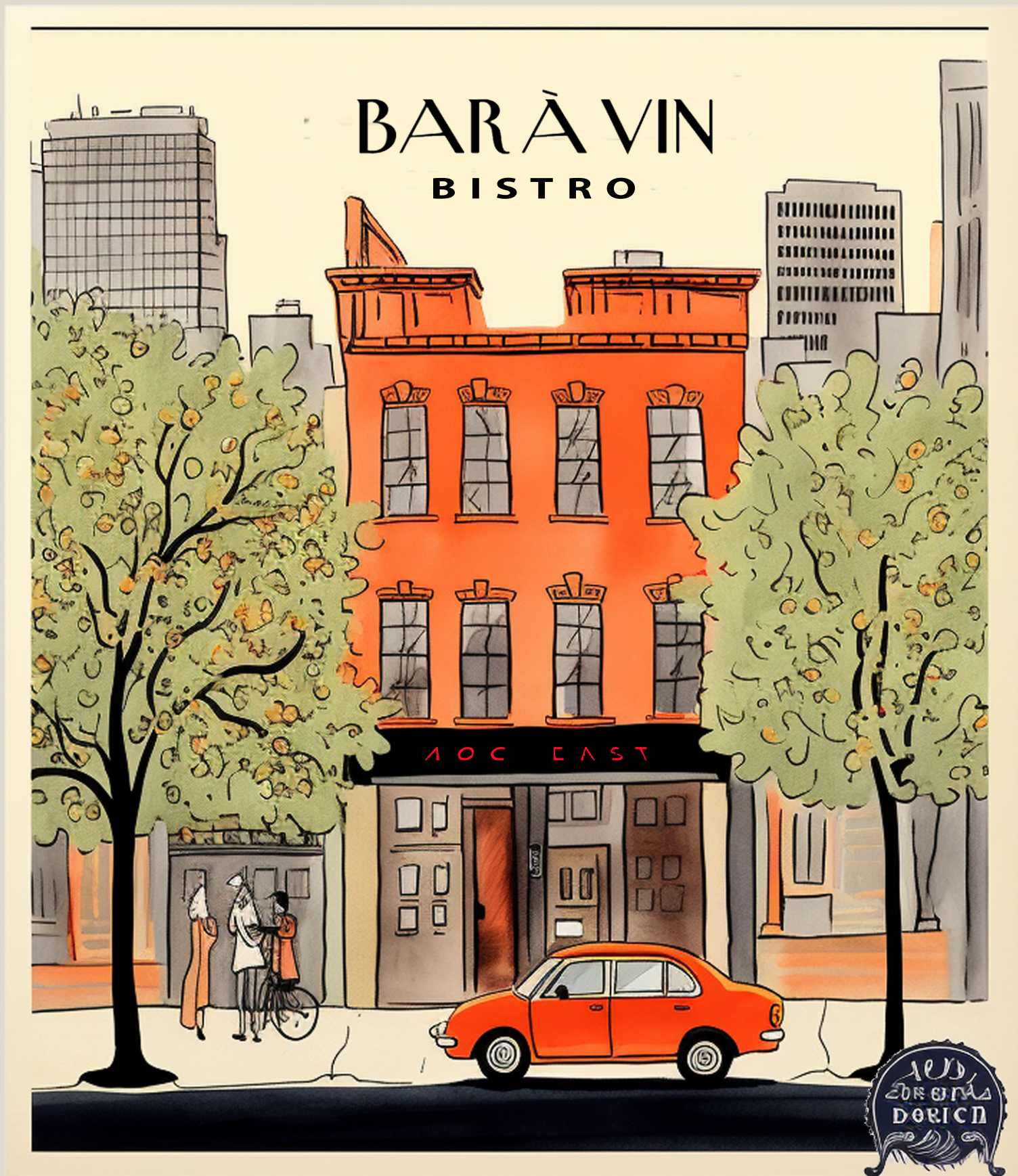


EAST

A.O.C



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CHEF/ OWNER
ROMAIN BONNANS
SOMMELIER/ OWNER
JEROME LEROY

PETIT PLAT/TAPAS

- 

\$16

Alsatian white

FRENCH ONION SOUP

Swiss Cheese, Bread
- 

\$16

Alsatian white

FRIED BABY BRUSSEL SPROUTS

Chipotle Mayo on the Side 
- \$15

Red Rhone

RATATOUILLE & CROSTINI AUX HERBES

Fresh Tomato, Eggplant, Zucchini, Red Peppers, Green Peppers, and Onions served with Crostini  
- \$20

Bourgogne Blanc

ESCARGOTS AU PASTIS À L'ANCIENNE

6 pieces dusted with Bread Crumbs
- \$26

Alsatian White

SUSHI GRADE TUNA TARTARE

Served with Potato Chips and Fresh Guacamole
- \$22

Beaujolais

BEEF SLIDERS

2 Beef sliders topped with Cheddar Cheese and Lettuce
- \$3 ea

Chablis

EAST COAST OYSTER

Beausoleil Oysters  



SALADS

- 

\$24

Rosé

ITALIAN BURRATA SALAD

Marinated Bell Peppers, Pesto, Heirloom Cherry Tomatoes, Mixed Greens  
- \$24

Rosé

ORGANIC CHOPPED KALE SALAD

Watermelon Radish, Brussel Sprouts, Pine Nuts, Heirloom Cherry Tomatoes, and Parmesan Cheese  
- \$24

Sancerre

CROUSTILLANT DE CHÈVRE CHAUD SALAD

Endive Lettuce, Baby Spinach, Heirloom Cherry Tomatoes, and Goat Cheese 
- \$24

Rosé

NIÇOISE SALAD

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

SIDES

- FRENCH FRIES   

add Truffle Oil and Shaved Parmesan

\$10

+ \$3.5

POTATO GRATIN  

HOUSE MIX SALAD  

FRENCH STRING BEANS  

CREAMED SPINACH

\$13.5

\$12

\$12

\$14
-
- CHARCUTERIE & CHEESE
-
- HOMEMADE CHARCUTERIE PLATTER
Choose from 1 to 5  
\$10 - \$40
- LE GRAND MIX
3 Charcuteries, 3 Cheeses
\$45
- ARTISANAL CHEESE PLATTER
Choose from 1 to 5  
\$10 - \$40
- CHARCUTERIE
- HOMEMADE SMOKED DUCK BREAST

FRENCH HAM

DUCK RILLETES

GARLIC SAUSAGE

PATÉ DE CAMPAGNE

PROSCIUTTO

SAUCISSON

CHORIZO
- CHEESE
- BRILLÂT SAVARIN

COMTE

FOURME D' AMBERT

BRIE FERMIER

OSSO IRATI

COUPOLE

TOMME DE SAVOIE

LA TUR

FRENCH RACLETTE

WHAT THE FOG
- DIET FRIENDLY KEY
-  VEGAN
-  GLUTEN FREE
-  DAIRY-FREE
-  VEGETARIAN
- BISTRO
- SLICED DRY AGED NY SHELL STEAK
W. UNLIMITED FRENCH FRIES
Served with a House Salad w. Shallot Dressing
and a choice of 3 sauces: Béarnaise, Red Wine,
or Peppercorn Sauce  
- \$49.95
 Bordeaux
- CLASSIC COQ AU VIN
Includes Carrots, Bacon, Mushrooms In a Red Wine
Sauce served with Fresh Tagliatelle Pasta
- \$36
Pinot Noir
- MOULES MARINIÈRES AU VIN BLANC
Mussels from Prince of Edward Island served with French
Fries 
- \$30
Beaujolais
- AOC BURGER & FRENCH FRIES
Additional options \$2 ea: Roquefort, Swiss, Cheddar,
Bacon, Caramelized Onions, and/or Mushrooms 
- \$26
Beaujolais
- HANGER STEAK
Served with Haricots Verts and a choice of Béarnaise
or Red Wine Sauce  
- \$39
Bordeaux
- TAGLIATELLES À LA CARBONARA
Fresh Tagliatelle Pasta with Bacon and Egg Yolk
- \$28
Bourgogne Blanc
- GRILLED NORTH ATLANTIC SALMON
Served with Vegetable Ratatouille  
- \$34
Sancerre
- HUDSON VALLEY DUCK LEG CONFIT
Served w. Salad and Fingerling Potatoes
- \$35
Pinot Noir
- COUSCOUS ROYAL
Merguez, Lamb Shoulder, Chicken, Vegetables, w.
a side of Harissa Sauce
- \$38
Beaujolais
- VEGETABLE RISOTTO W/ WHITE TRUFFLE OIL
Mushrooms, Spinach, Carrots  
- \$25
Sparkling
- VEGETARIAN COUSCOUS
Stewed Vegetables with a side of Harissa Sauce  
- \$32
Beaujolais
- FRIDAYS AND SATURDAYS ONLY!
SIRLOIN STEAK TARTARE PREPARED
TABLESIDE
- Served with French Fries
- \$34
Pinot Noir
-
- WINE PAIRING
- FOLLOW OUR SOMMERLIER'S
SUGGESTED WINE GLASS PAIRING AND
GET \$2 OFF