



### HOUSE MADE POPCORN

CLASSIC \$6  
*honey & sea salt*

SEASONAL \$6  
*maple & bacon*

SAVORY \$6  
*rosemary & parmesan*

### TAPAS

MARINATED OLIVES \$7  
*garlic, coriander, citrus, bay leaf*

CHICKEN LIVER MOUSSE \$11  
*chives, balsamic glaze, baguette*

HOUSE-MADE RICOTTA \$7  
*olive oil, cracked black pepper*

BEEF TARTARE \$12  
*capers, mustard, cornichon*

EGGPLANT WHITE BEAN DIP \$9  
*zaatar, lemon, garlic, olive oil*

ROSEMARY GOUDA GOUGERES \$10  
*gouda fonduta, rosemary, parmesan*

ROASTED RED PEPPER HUMMUS \$9  
*lemon, garlic, ghost pepper  
served with warm pita*

### MARKET PLATES

ROASTED BUTTERNUT SQUASH SOUP \$10  
*carrot, apple, cayenne, touch of cream*

PARSNIP & PESTO BURRATA \$13  
*endive, escarole, lemon dressing, olive oil*

KALE CAESAR SALAD \$13  
*rainbow carrot, shaved radish, parmesan, toasted  
croutons, house-made dressing*

BEET SALAD \$13  
*goat cheese mousse, frisee, lemon*

WINTER CITRUS SALAD \$12  
*fennel, ruby grapefruit, blood orange, feta, champagne  
vinaigrette*

### CROSTINI

\$4 EACH OR 3 FOR \$10

*~ricotta, fig, balsamic reduction~  
~cherry tomatoes, buffalo mozzarella, basil~  
~speck, cheddar, mustard, cornichons~*

### GOURMET SANDWICHES

*served with side salad*

COTECHINO SAUSAGE SANDWICH \$15  
*baguette, salsa verde, aioli*

PULLED CHICKEN SANDWICH \$14  
*green apple slaw, avocado mash*

SPECK & FIG GRILLED CHEESE \$13  
*gruyere, fig jam, brioche, balsamic glaze*

PORTOBELLO PANINI \$13  
*goat cheese, peppadews, pesto*

SMOKED DUCK REUBEN \$14  
*swiss cheese, Russian dressing, sauerkraut, rye*

### SIDES

WARM BRUSSEL SPROUTS \$11  
*parmesan, breadcrumb, bacon lardon*

ROASTED FINGERLING POTATOES \$11  
*rosemary, basil aioli*

### CHEESE FLIGHTS

#### TRES LECHES \$24

Brebirousse D'Argental - sheep - FR

Casatica - buffalo - IT

Roomano - cow - NE

( Pairing Suggestion - Sparkling Flight - \$20)

#### ALL AMERICAN \$25

Tarentaise - cow - VT

Cornelia - cow - NY

Great Hill Blue- raw cow - MA

( Pairing Suggestion - America: Red, White, and Rose  
Flight - \$20 )

### THEMED FLIGHTS

*(mix of cheese and meat)*

#### THE WHOLE FARM \$43

Smoked Duck Breast - duck

Soppressata - pig

Roomano - cow

Brebirousse D'Argental - sheep

Beato de Tabara - goat

( Pairing Suggestion - Savory Reds Flight - \$18)

### MORE THEMED FLIGHTS

*(mix of cheese and meat)*

#### WHAT GROWS TOGETHER GOES TOGETHER \$36

Weinkase Legrein - cow - IT  
Prosciutto San Daniele - pork - IT  
Tasso Ham - pork - SP  
Beato de Tabara - goat - SP

*( Pairing Suggestion - Tour of Spain Flight - \$18)*

#### TOUR OF ITALY \$ 36

Casatica - buffalo  
Weinkase Legrein - cow  
Tartufo Salumi - pork  
Speck - pork

*( Pairing Suggestion - Nebbiolo, Elvio Tintero - \$18)*

### CHEF'S SELECTION FLIGHTS

*(chosen daily by the chef)*

3 CHEESE \$ 21  
3 MEAT \$ 25  
3 CHEESE & 3 MEAT \$ 43

*All flights come with baguette (additional \$1)  
Sorry, no substitutions on flights*

### CHEESE A LA CARTE \$9 EACH

CASATICA - buffalo - Italy  
rich, slightly sweet, semi-soft

BREBIROUSSE D'ARGENTAL - sheep - France  
creamy, savory, complex

BEATO DE TABARA - goat - Spain  
fudgy, olive, tang

WEINKASE LEGREIN - cow - Italy  
savory, garlic, pepper, semi-soft

CORNELIA - cow - US/NY  
buttery, roasted peanut, rich

TARENDAISE - raw cow -VT/US  
spicy, nutty, pineapple

ROOMANO - cow - Netherlands  
hard, caramel, salty

GREAT HILL BLUE - raw cow - US/MA  
grassy, creamy, spice

### CHARCUTERIE A LA CARTE \$11 EACH

SOPRESSATA  
marbled, sweet, peppercorn

TARTUFO SALUMI  
summer truffle, soft, earthy

TASSO HAM  
cajun-spiced, fresh, juicy

PROSCIUTTO SAN DANIELE  
mild, slightly sweet

SPECK  
smoky, rich

SMOKED DUCK BREAST  
tender, smoky, rich

### DESSERT

VANILLA BEAN PANNA COTTA \$10  
*preserved walnut*

CANNOLI TRIO \$10  
*~chocolate hazelnut~  
~orange cream~  
~honey pistachio~*

*(Pairing Suggestion - Sparkling Gamay Blend, Patrick Bottex - \$15)*

### Happy Hour

Monday-Friday  
12pm-5pm

Glass \$8 White, Rose, Red  
\$5 Beer  
Decided daily by our Sommelier

### Champagne Campaign

½ off all bottles of Champagne  
Every Night after 9pm  
&  
Saturday 12 - 5pm