



## CROSTINI

\$4 each or 3 for \$10

- HOUSE MADE RICOTTA AND PORT GLAZED FIGS
- BOQUERONES WITH VERMONT CREAMERY BUTTER
- RECLA SPECK WITH MINT AND PEA PUREE

## TAPAS / SMALL PLATES

- HOUSE MADE RICOTTA *toasted sourdough, olive oil* 8
- MEDITERRANEAN OLIVES *citrus, olive oil, fennel seed* 7
- HARISSA CASHEWS *caraway, coriander, cumin* 7
- POMMES FRITES *garlic-cracked pepper aioli* 7
- BLACKENED SHISHITOS *lemon, maldon salt* 7
- POPCORN *brown butter & sea salt OR rosemary & pecorino* 7
- BABA GANOUSH *blackened eggplant, tahini, lemon, toasted pita* 7
- SESAME HUMMUS *lemon, garlic, tahini, toasted pita* 7
- TZATZIKI *dill, cucumber, garlic, lemon, toasted pita* 7
- add market crudité or our house focaccia 5

## MARKET / SHARE PLATES

- ROASTED CAULIFLOWER *coriander, tzatziki, parsley* 12
- APPLE & WALNUT SALAD *frisée, arugula, cambozola* 13
- BRUSSELS SPROUTS *pecorino, shallots, lemon* 13
- BURRATA *grilled asparagus, mache, white balsamic* 15
- OYSTERS *3 East Coast, 3 West coast, mignonette & bloody mary sauces* 18
- FOREST MUSHROOM TAGLIATELLE *thyme, garlic, sage, ricotta* 15
- BOURGUIGNON BURGER *red wine fondue, bacon-mushroom relish* 17
- STEAK FRITES *garlic aioli* 18
- ORGANIC ROASTED CHICKEN *kale, shallot, sherry jus* 15



## CHEESE FLIGHTS

TRES LECHEs 24  
*brebrousse d'argental*  
*casatica*  
*roomano*

ALL AMERICAN 25  
*tarentaise*  
*cornelia*  
*great hill blue*

## THEMED FLIGHTS

THE WHOLE FARM 43  
*smoked duck breast*  
*soppressata*  
*roomano*  
*brebrousse d'argental*  
*beato de tabara*

WHAT GROWS TOGETHER 36  
*beato de tabara*  
*serrano*  
*soppressata picante*  
*cornelia*

TOUR OF ITALY 36  
*casatica*  
*weinkase lagrein*  
*finocchiona*  
*speck*

CHEF'S SELECTION OF CHEESE 23

CHEF'S SELECTION OF CHARCUTERIE 23

BOTH 42

ADD OUR HOUSE FOCACCIA

## CHAMPAGNE CAMPAIGN

ALL DAY SUNDAY AND EVERY DAY AFTER 10:00pm  
ALL BOTTLED CHAMPAGNE  
½ OFF

CHEESES PROVIDED BY  
MURRAY'S CHEESE

CHEESE A LA CARTE \$9

CASATICA - buffalo - Italy  
*earthy, slightly sweet, semi-soft*

BREBROUSSE D'ARGENTAL - sheep - France  
*silky, savory, tangy*

BEATO DE TABARA - goat - Spain  
*fudgy, olive, sharp*

WEINKASE LEGREIN - cow - Italy  
*garlic, black pepper, semi-soft*

CORNELIA - cow - New York  
*roasted peanut, funky, buttery*

TARENTEISE - raw cow - Vermont  
*salty, nutty, firm*

ROOMANO - cow - Netherlands  
*caramel, coating, hard*

GREAT HILL BLUE - raw cow - Massachusetts  
*grassy, spicy, creamy*

CHARCUTERIE A LA CARTE \$11

SOPRESSATA PICANTE - New York  
*calabrian chili, garlic, white wine*

BAROLO SALUMI - Illinois  
*barolo, salt, black pepper*

FINOCCHIONA - California  
*fennel seed, garlic, sherry*

18 MONTH SERRANO - Spain  
*landrace pork, salt*

SPECK - Italy  
*juniper, rosemary, beech smoke*

SMOKED DUCK BREAST - California  
*magret duck breast, salt, smoke*