
SNACKS

ASSORTMENT OF OLIVES	3
PICKLED DUCK EGG	3
SLATE OF CROSTINI (3) basil pesto, house-made goat milk ricotta, tomato fondue	7
GARLIC SHRIMP SKEWER (2)	7
HOMEMADE NY STYLE PRETZELS Dijon mustard, cheese sauce	6
CHICKEN LIVER MOUSSE apple compote, sage	7
SALT COD CROQUETTES (2)	5
QUAIL EGG TOAST house-cured pancetta, fried quail egg, hollandaise	9
SEARED FLANK STEAK salsa verde	11

SEASONAL SALADS AND SANDWICHES

ARUGULA SALAD Pecorino Romano, lemon vinaigrette	7
BEET SALAD ricotta salata, hazelnuts, aged sherry vinaigrette	9
TOMATO SALAD tricolor heirloom tomatoes, shallots, sherry vinegar	9
ARTICHOKE SALAD fried artichoke hearts, cannellini beans, gremolata	8
CARAMELIZED GREEN BEANS lime-mint glaze, fried shallots	7
PASTRAMI house-cured and smoked pastrami, caramelized Vidalia Onions, cameo apples	12
DUCK BANH MI house-cured duck, spicy duck paté, sriracha aioli, pickled vegetables	14

ARTISANAL CHEESES

each	5.5
slate of six	30

BIANCO SARDO

Puglia, Italy, Raw Ewe Milk

TOMME CHARBIN

Pyrenees, France, Pasteurized Goat Milk

SAINT-MAURE

Wallonia, Belgium, Raw Goat Milk

HOOLIGAN

Connecticut, USA, Raw Cow Milk

PECORINO GREGORIANO

Abruzzo, Italy, Organic Raw Ewe Milk

OSSAU I RATY

Pyrenees, France, Pasteurized Ewe Milk

JERSEY BLU

Lichtensteig, Switzerland, Raw Cow Milk

FEATURED CHEESE OF THE WEEK:

ABBAYE de I BELLOC

Aquitaine, France, Raw Sheep Milk

HOUSE-MADE CHARCUTERIE

each	5
slate of three	14

MORTADELLA

pork shoulder, pork fat, pistachios. air-dried, poached

PANCETTA

pork belly. cured, air-dried six weeks

FEATURED MEAT OF THE WEEK:

COCKTAIL SAUSAGES

pork shoulder, smoked jowl, pork fat

DESSERT

ICE CREAM SANDWICH	5
choice of ice cream, homemade chocolate cake	
S'MORES	5
homemade cinnamon graham crackers, toasted marshmallow, chocolate sauce	
HOMEMADE COOKIES	5
(freshly baked, please allow 12-15 minutes)	

DESSERT BEER & WINE

Torrontez Sparkling Dessert Wine, NV, Argentina	10
Churchill LBV Port, 2002, Portugal	9
Museum Muscat, Yalumba, NV, Australia	10
The Rare Wine Company Madeira, Charleston Sercial Special Reserve	14
Lindemans Framboise Lambic, Belgium	9
Youngs Chocolate Stout, England	7

BEVERAGES

SELECTION OF G.U.S. SODAS	3
DIET COKE	3
ACQUA PANNA (500mL)	5
PELLEGRINO (500 mL)	5
ESPRESSO	4
CAPPUCCINO	5
AMERICANO	4
TEA	3