

CHARCUTERIE SELECTION

Served with condiments; baguette

CHORIZO 12

SPECK 13

JAMBON de Paris 11.5

COPPA 12.5

LARDO 12.5

SAUCISSON Basque 12.5

Beef **BRESAOLA** 16

Country Style **PÂTÉ** 11

DUCK Rillettes 10.5

THE TOWER

An assortment of all our charcuterie selection & condiments; baguette 54

Mix of cheese and charcuterie 58

SMALL PLATES

BRUSCHETTA 10
Toast

BUTTERNUT SQUASH Cappuccino 12
Ginger Foam

JAMBON BEURRE 12
*Parisian Ham, Gruyère Cheese,
Baguette, Whipped Organic Butter*

SHISHITO Pepper 12
Pimento Aioli

SALADS

Late Harvest **HEIRLOOM** Tomatoes 14
Virgin Olive Oil

ENDIVE Salad 16
au Roquefort

Beef **BRESAOLA** Mesclun mix 18
Manchego shaving



Vegetarian Mushrooms **“BOLOGNESE”** 22

Truffle **PASTA** 30
Aged Parmesan

BEEF STEW 24
Spätzle, Red Wine Reduction

Spicy **LAMB** Merguez 11
Warm Pita Bread

TARTE FLAMBÉE
APPLEWOOD SMOKED BACON
*Caramelized Onions
Chives 19*
or

SEASONAL MUSHROOMS
*Caramelized Onions
Chives 22*
or

SMOKED SALMON
Wasabi Crème Fraîche 26

SIDE ORDER

TRUFFLED Parmesan **FRIES** 7

Frantoia Extra Virgin **OLIVE OIL** 4
Whipped NY **BUTTER**

ARTISANAL CHEESES

Served with individual garnishes; Baguette.

CHEESE of the Moment

Chef's Selection of Three 24

FOURME D'AMBERT Cow, Auvergne 10

BUCHERON Goat, Poitou 9

MANCHEGO Sheep, Spain 8.5

GRUYÈRE Cow, Switzerland 9.5

CAMEMBERT Cow, Normandie 8

SWEETS

Chocolate Chip **COOKIES** 9

Caramelized **APPLE** 12
Whipped Cream