

CHARCUTERIE SELECTION

Served with condiments; baguette

CHORIZO 12

SPECK 13

JAMBON de Paris 11.5

COPPA 12.5

"FIRE CRACKERS" Sausage 16

SAUCISSON Basque 12.5

Beef **BRESAOLA** 16

Country Style **PÂTÉ** 12

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 11
Toast

PEA soup 12
Mint Crème Fraîche

JAMBON BEURRE 14
*Parisian Ham, Gruyère Cheese,
Baguette, Whipped Organic Butter*

Roasted **TURKEY TARTINE** 15
*Avocado, Sriracha, Garlic Aioli,
Rosemary-Olive Focaccia*

SHISHITO Pepper 14
Pimento Aioli

SALADS

ENDIVE Salad 16
au Roquefort

Beef **BRESAOLA** Mesclun mix 19
Manchego shaving



Vegetarian Mushrooms **"BOLOGNESE"** 22

Truffle **PASTA** 34
Aged Parmesan

BEEF STEW 26
Spätzle, Red Wine Reduction

Spicy **LAMB** Merguez 11
Warm Pita Bread

Duck **FOIE GRAS** Torchon 29
Tomato Ginger Compote

Roasted Spiced **CARROTS** 15
"Façon Marrakech"

Whole Roasted **CAULIFLOWER** 16
Seven Spice-Yuzu Shichimi

TARTE FLAMBÉE
APPLEWOOD SMOKED BACON
*Caramelized Onions
Chives 19*

or

SEASONAL MUSHROOMS
*Caramelized Onions
Chives 22*

SIDE ORDER

TRUFFLED Parmesan **FRIES** 9

Frantoia Extra Virgin **OLIVE OIL** 4

Whipped NY **BUTTER** 4

ARTISANAL CHEESES

Served with individual garnishes; Baguette.

CHEESE of the Moment

Chef's Selection of Three 24

CAMBOZOLA BLACK Cow, Germany 10

BUCHERON Goat, Poitou 9

MANCHEGO Sheep, Spain 8.5

MORBIER Cow, Franche-Comté 9.5

CAMEMBERT Cow, Normandie 8

SWEETS

Chocolat **POT DE CRÈME** 12

Caramel coulis

Caramelized **APPLE** 12

Whipped Cream

   @sohmba

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness