

CHARCUTERIE SELECTION

Served with condiments; baguette

CHORIZO 12

SPECK 13

JAMBON de Paris 11.5

COPPA 12.5

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

Grilled **AVOCADO** 13
Pickled Jalapenos, Tortilla Crisp, Tomato Ponzu Sauce

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

“FIRE CRACKERS” Sausage 16

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

Roasted Spiced **CARROTS** 15
“Façon Marrakech”

Whole Roasted **CAULIFLOWER** 18
Chimichurri Sauce

TARTE FLAMBÉE

APPLEWOOD SMOKED BACON
Caramelized Onions
Chives 19
or

SEASONAL MUSHROOMS
Caramelized Onions
Chives 22

SIDE ORDER

TRUFFLED Parmesan **FRIES** 9

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

Chocolate **POT DE CRÈME** 12

Caramelized **APPLE** 12
Whipped Cream