

CHARCUTERIE SELECTION

Served with condiments; baguette

CHORIZO 12

SPECK 13

JAMBON de Paris 11.5

FENNEL SALAMI 12.5

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 65

Mix of cheese and charcuterie 68



TOMATO BRUSCHETTA 11

BUTTERNUT SQUASH Soup 12
Ginger Foam

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

SHRIMP COCKTAIL 24

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

GOLDEN & RED BEET Terrine 15
Seasoned Goat Cheese

ENDIVE Salad 16
au Roquefort

BABY GEM Chopped Salad 14
Tarragon Vinaigrette

SQUASH Salad 15
*Zucchini & Yellow Squash "Spaghetti"
Almond, Lemon Vinaigrette*

ROASTED FIGS Salad 18
Arugula, Goat Cheese, Walnut, Balsamic

SIDE ORDER

TRUFFLED Parmesan **FRIES** 12

Stuffed, Slowly Roasted **RED PEPPER** 22
Aldo & Eric's favorite

BYALDI 15
Provençal Vegetable Gratin

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

Vegetarian Mushroom **"BOLOGNESE"** 22

Truffle **PASTA** 34
Aged Parmesan

Spicy **LAMB** Merguez 13
Warm Pita Bread

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

ORGANIC CHICKEN 26
"Sofrito" style, Jasmine rice

Braised **SHORT RIB** 34
Spinach, Fried Shallot, Red Wine Reduction

TARTE FLAMBÉE
APPLEWOOD SMOKED BACON
*Caramelized Onions
Chives 19*

or
SEASONAL MUSHROOMS
*Caramelized Onions
Chives 22*

ARTISANAL CHEESES

Served with individual garnishes; Baguette.

BURRATA & MOZZARELLA 22
Grilled Bread, Olive Oil

BAKED CAMEMBERT 35
Served with Sliced Apples and Croutons

CHEESE of the Moment
Chef's Selection of Three 24, Six 45

ADIRON-JACK Cow, New York 9

HARVEST MOON Cow, New York 10

BUCHERON Goat, Poitou 9

ZIMBRO Sheep, Portugal 8.5

MORBIER Cow, Franche-Comté 9.5

CAMBOZOLA BLACK Cow, Germany 10

SWEETS

CHOCOLATE MOUSSE 12

CRÈME CAMEL 12

Three Linzer **COOKIES** 10
Hazelnut Shortbread & Raspberry Jam