

## CHARCUTERIE SELECTION

*Served with condiments; baguette*

- PROSCIUTTO 24
- CHORIZO 12
- SPECK 13
- JAMBON de Paris 12
- FENNEL SALAMI 13
- COPPA 13
- SAUCISSON Basque 13
- Beef BRESAOLA 16
- Country Style PÂTÉ 13
- Classic MORTADELLA 13
- Duck FOIE GRAS Torchon 32  
*tomato ginger compote*

## THE TOWER

An assortment of all our charcuterie selection & condiments; baguette 65

Mix of cheese and charcuterie 68

## TARTE FLAMBÉES

APPLEWOOD SMOKED BACON  
*Caramelized Onions*  
*Chives* 21

or

SEASONAL MUSHROOMS  
*Caramelized Onions* 23

Marinated OLIVES Medley 13

Chef's Selection OYSTERS mkt price  
*half dozen on the half-shell*

SOUP OF THE DAY 16

LOBSTER BISQUE 18

BLACK TRUFFLE ARANCINI 22  
*parmesan, roasted tomato sauce*

Grilled AVOCADO 14  
*pickled jalapenos, tortilla crisp*  
*tomato ponzu sauce*

BRUSCHETTA 13  
*cherry tomatoes, balsamic glaze, basil oil*

GOLDEN & RED BEET Terrine 15  
*seasoned goat cheese*

ENDIVE Salad 16  
*blue cheese dressing*

ROASTED FIG Salad 20  
*balsamic, walnuts, goat cheese*

ARTICHOKE & APPLE Salad 16  
*citrus vinaigrette, toasted pine nuts*  
*parmesan cheese*

DUCK CONFIT Salad 26  
*frisée, watercress, fennel, citrus*

CROQUE-MONSIEUR 16  
*parisian ham, gruyère cheese*

BÁNH MÌ 17  
*pork paté, pickled vegetables,*  
*shellfish vinaigrette & herbs*

Grilled EGGPLANT "PARM" 21  
*parmesan tuile, tomato sauce*

Spicy LAMB Merguez 14  
*warm pita bread*

Roasted Spiced CARROTS 16  
*"Façon Marrakech"*

Whole Roasted CAULIFLOWER 18  
*chimichurri sauce*

Vegetarian Mushroom "BOLOGNESE" 26

Truffle PASTA 40  
*aged parmesan*

ORECCHIETTE Pasta 27  
*peas, prosciutto, parmesan cream*

GARLIC-LEMON SHRIMP 24  
*creamy polenta, black trumpet mushroom*  
*crispy shallots*

CRISPY DUCK LEG 26  
*white bean casserole*

Braised SHORT RIB 28  
*parsnip purée, roasted maitake*  
*sauce bordelaise*

## SIDE ORDER

Parmesan-Herb FRIES 12

Sliced Baguette Served with  
Frantoia Extra Virgin OLIVE OIL 6  
or Upstate NY BUTTER 6

## ARTISANAL CHEESES

BURRATA & MOZZARELLA 22  
*Grilled Bread, Olive Oil*

BAKED CAMEMBERT 38  
*w/ Apple slices and baguette toast*

CHEESE of the Moment  
*Served with individual garnishes; Baguette.*

*Chef's Selection of Three* 24, Six 45

BREBIROUSSE D'Argental Sheep, France 9

PECORINO 3 year Sheep, Italy 10

LA TUR Sheep, Goat, & Cow, Piedmont 9

ZIMBRO Sheep, Portugal 9

QUADRELLO di Bufala Cow, Italy 9

CAMBOZOLA BLACK Cow, Germany 10

## SWEETS

Chocolate POT DE CRÈME 12

Three Linzer COOKIES 10  
*Almond Shortbread & Raspberry Jam*

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

Automatic 20% gratuity is added to parties of 6 or more