

CHARCUTERIE SELECTION

Served with condiments; baguette

PROSCIUTTO Plate 24

CHORIZO 12

SPECK 13

JAMBON de Paris 12

FENNEL SALAMI 13

COPPA 13

SAUCISSON Basque 13

Beef **BRESAOLA** 16

Country Style **PÂTÉ** 12

DUCK Rillettes 11

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

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

WATERMELON "Pizza" 18
feta, mint

Heirloom **TOMATO SALAD** 18
cucumbers, house-made boursin cheese

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

DUCK CONFIT Salad 26
frisée, watercress, fennel, citrus

TOSTADAS

avocado, pickled peppers, cilantro

Choice of Shrimp 23
or Corn and Black Bean 21

Duck **FOIE GRAS** Torchon 32
tomato ginger compote

CROQUE-MONSIEUR 16
parisian ham, gruyère cheese

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

Warm Green **ASPARAGUS** 21
poached egg, sauce hollandaise

Spicy **LAMB** Merguez 14
warm pita bread

Roasted Spiced **CARROTS** 16
"Façon Marrakech"

Whole Roasted **CAULIFLOWER** 18
chimichurri sauce

Vegetarian Mushroom **"BOLOGNESE"** 24

Truffle **PASTA** 40
aged parmesan

CRISPY DUCK LEG 26
white bean casserole

Braised **SHORT RIB** 28
parsnip-tofu 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

ADIRON-JACK Cow, New York 9

PECORINO 3 year Sheep, Italy 10

CHEVRE D'ARGENTAL Goat, France 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