

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

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

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

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

GRILLED PEACH Salad 16
maple-citrus dressing, maple pecans, feta

DUCK CONFIT Salad 26
frisée, watercress, fennel, citrus

CROQUE-MONSIEUR 16
parisian ham, gruyère cheese

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