

WINE LIST



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
65

A mix of cheeses and charcuterie
68

Marinated **OLIVES** Medley 13

SOUP OF THE DAY 12

CROQUE-MONSIEUR 16
Parisian Ham, Gruyère Cheese

SHRIMP COCKTAIL 24

Grilled **AVOCADO** 14
Pickled Jalapeños, Tortilla Crisp
Tomato Ponzu Sauce

GOLDEN & RED BEET Terrine 15
Seasoned Goat Cheese

ENDIVE Salad 16
Blue Cheese Dressing

HEIRLOOM TOMATO Salad 18
Fresh Basil, Fried Boursin

WATERMELON "Pizza" 18
Feta, Kalamata Olives, Mint

PROSCIUTTO & MELON Salad 19
Arugula, Truffle Vinaigrette

SIDE ORDER

TRUFFLED Parmesan **FRIES** 12

Sliced Baguette Served with
Frantoia Extra Virgin **OLIVE OIL** 8
or
Upstate NY **BUTTER** 8

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

Whole Roasted **CAULIFLOWER** 18
Chimichurri Sauce

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

Vegetarian Mushroom **"BOLOGNESE"** 24

Truffle **PASTA** 36
Aged Parmesan

Spicy **LAMB** Merguez 14
Warm Pita Bread

Duck **FOIE GRAS** Torchon 32
Tomato Ginger Compote

CRISPY DUCK CONFIT 26
White Bean Casserole

Braised **SHORT RIB** 34
Spinach, Pomme Purée, Red Wine Reduction

TARTE FLAMBÉES

APPLEWOOD SMOKED BACON
Caramelized Onions
Chives 21

OR

SEASONAL MUSHROOMS
Caramelized Onions
Chives 23

ARTISANAL CHEESES

BURRATA & MOZZARELLA 22
Grilled Bread, Olive Oil

CHEESE of the Moment

Served with individual garnishes, baguette

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

ADIRON-JACK Cow, New York 9

HARVEST MOON Cow, New York 10

BUCHERON 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