

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

SEASONAL MUSHROOMS

Caramelized Onions, Chives 23

LOBSTER

Caramelized Onions, Seasonal Mushrooms 28

Marinated OLIVES Medley 13

Tequila GUACAMOLE 18
served with tortilla chips

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

Le Bernardin's SALMON RILLETES 24
served with toasted baguette

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*

Salade LYONNAISE 16
poached egg, frisée, grilled baguette

DUCK CONFIT Salad 26
frisée, watercress, fennel, citrus

HEIRLOOM TOMATO Salad 21
cucumbers, fried boursin cheese

Grilled EGGPLANT "PARM" 21
parmesan tuile, tomato sauce

CROQUE-MONSIEUR 16
parisian ham, gruyère cheese

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