

DINNER

CHARCUTERIE

SERVED WITH CONDIMENTS; BAGUETTE

PROSCIUTTO 24

CHORIZO 12

JAMBON DE PARIS 14

FENNEL SALAMI 13

COPPA 13

SAUCISSON BASQUE 13

BEEF BRESAOLA 16

COUNTRY PÂTÉ 14

MORTADELLA 13

THE TOWERS

SERVED WITH CONDIMENTS; BAGUETTE

CLASSIC CHARCUTERIE 68

CHARCUTERIE & CHEESE 70

TARTES FLAMBÉES

TOPPED WITH CARAMELIZED ONION & CHIVE

APPLEWOOD SMOKED BACON 22

SEASONAL MUSHROOM 24

LOBSTER & MUSHROOM 29

FOR THE TABLE

TO SHARE

MARINATED OLIVE MEDLEY 14

TEQUILA GUACAMOLE 19
RED ONION, CILANTRO, JALAPEÑO, TORTILLA CHIPS

CHEF'S SELECTION OYSTERS 25
HALF DOZEN ON THE HALF SHELL

BLACK TRUFFLE ARANCINI 23
PARMESAN & ROASTED TOMATO SAUCE

WHOLE ROASTED CAULIFLOWER 19
ALMONDS, AJI AMARILLO SAUCE

GRILLED AVOCADO SALMON "POKE" 22
MARINATED CUCUMBERS, EDAMAME, NORI

LE BERNARDIN SALMON RILLETES 26
WITH TOASTED BAGUETTE

CROQUE-MONSIEUR 18
PARISIAN HAM & GRUYÈRE

MINI LAMB MERGUEZ 20
WARM PITA BREAD, HERBED YOGURT, EGGPLANT PURÉE

ENDIVE SALAD 18
BLUE CHEESE DRESSING

DUCK CONFIT SALAD 27
FRISÉE, WATERCRESS, FENNEL, CITRUS

ROASTED SPICED CARROTS 16
"FAÇON MARRAKECH", CHICKEN STOCK

MOROCCAN SPICED EGGPLANT 10
CHARRED EGGPLANT, TOMATOES, OLIVES

LIGHT BITES

HOUSE MEATBALLS 17
4 PER ORDER, ANGUS BEEF, RED WINE TOMATO SAUCE, PARM

GRILLED AVOCADO 14
PICKLED JALAPEÑO, TORTILLA CRISP, TOMATO PONZU

ROASTED PEAR SALAD 17
BLUE CHEESE, PECANS, PEAR VINAIGRETTE, FRISEE

HEIRLOOM TOMATO SALAD 19
BASIL, MINT, BALSAMIC VINAIGRETTE, HERB CROUTONS

FIG SALAD 17
ROASTED FIGS, NUTS, CITRUS VINAIGRETTE, GOAT CHEESE

ZA'ATAR CHICKEN SKEWER 9
EGGPLANT PURÉE, YOGURT, HARISSA

SRIRACHA GINGER SHRIMP SKEWER 10
SESAME VINAIGRETTE, CUCUMBER

MINI BRIOCHE LOBSTER ROLL 12
TRUFFLE MAYONNAISE

BRAISED SHORT RIB SLIDER 12
PICKLED ONIONS, HORSERADISH, CREAM FRAICHE, SAUCE BORDELAISE

LARGE BITES

ORECCHIETTE PASTA 27
PEAS, PROSCIUTTO & PARMESAN CREAM

TAGLIATELLE 22
VEGETARIAN MUSHROOM BOLOGNESE

CRISPY DUCK LEG 27
WHITE BEAN CASSOULET

ARTISANAL CHEESE

BAKED CAMEMBERT 38 (COW)
APPLE SLICES & TOASTED BAGUETTE

BURRATA & MOZZARELLA 24
GRILLED BREAD & OLIVE OIL

BREBIROUSSE D'ARGENTAL 9
(SHEEP)

CAMBOZOLA BLACK 10 (COW)

QUADRELLO DI BUFALA 9 (BUFFALO)

LA TUR 9 (SHEEP, GOAT, COW)

ZIMBRO 9 (SHEEP)

CHEF'S SELECTION
ASSORTED JAMS & TOASTED BAGUETTE
THREE FOR 26 OR SIX FOR 48

SNACKS & MORE

YUZU POPCORN 12

TRUFFLED POPCORN 15

PARMESAN TRUFFLE FRIES 13

FRANTOIA OLIVE OIL 6

UPSTATE NY BUTTER 6

SWEET TREATS

LINZER COOKIES 12
RASPBERRY JAM

CHOCOLATE MOUSSE 13

@SOHMBAR



AUTOMATIC GRATUITY OF 20% IS ADDED TO PARTIES OF 6+

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE NOTIFY US IF YOU HAVE A FOOD ALLERGY