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

WATERMELON PIZZA 18
FETA, OLIVES, OLIVE OIL, MINT

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

SRIRACHA GINGER SHRIMP SKEWER 10
SESAME VINAIGRETTE, CUCUMBER

PROSCIUTTO & MELON 14
OLIVE OIL, SALT

LIGHT BITES

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

GRILLED **AVOCADO** 14
PICKLED JALAPEÑO, TORTILLA CRISP, TOMATO PONZU

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

PEACH SALAD 17
GRILLED PEACHES, CITRUS VINAIGRETTE, FETA, PECANS

ENDIVE SALAD 18
BLUE CHEESE DRESSING

DUCK CONFIT SALAD 27
FRISÉE, WATERCRESS, FENNEL, CITRUS

ROASTED SPICED **CARROTS** 16
"FAÇON MARRAKECH", CHICKEN STOCK

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, PROSCUITTO & PARMESAN CREAM

POTATO **GNOCCHI** 22
VEGETARIAN MUSHROOM BOLOGNESE

CRISPY **DUCK LEG** 27
WHITE BEAN CASSOULET

@SOHMBAR

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

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