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

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

SRIRACHA GINGER SHRIMP SKEWER 10
SESAME VINAIGRETTE, CUCUMBER

ROASTED GRAPE SALAD 15
HERB YOGURT, GRANOLA, NUTS, BALSAMIC

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

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

FIG SALAD 17
ROASTED FIGS, CITRUS VINAIGRETTE, GOAT CHEESE

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

TAGLIATELLE 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