

LUNCH

CHARCUTERIE SELECTION

Served with condiments; baguette

PROSCIUTTO 24

CHORIZO 12

JAMBON de Paris 12

FENNEL SALAMI 13

COPPA 13

SAUCISSON Basque 13

Beef **BRESAOLA** 16

Country Style **PÂTÉ** 14

Classic **MORTADELLA** 13

THE TOWER

An assortment of all our charcuterie selection & condiments; baguette 68

Mix of cheese and charcuterie 70

TARTE FLAMBÉES

APPLEWOOD SMOKED BACON

Caramelized Onions, Chives 22

SEASONAL MUSHROOMS

Caramelized Onions, Chives 24

LOBSTER

Caramelized Onions, Seasonal Mushrooms 29

LUNCH MENU

Tequila **GUACAMOLE** 19

served with tortilla chips

Chef's Selection **OYSTERS** 25

half dozen on the half-shell

BLACK TRUFFLE ARANCINI 23

parmesan, roasted tomato sauce

Le Bernardin's **SALMON RILLETES** 26

served with toasted baguette

Grilled **AVOCADO** 14

*pickled jalapenos, tortilla crisp
tomato ponzu sauce*

ENDIVE Salad 18

blue cheese dressing

GARDEN Bowl 17

chicken, fresh vegetables,

DUCK CONFIT 27

choose one: salad or white bean cassoulet

Brie **GRILLED CHEESE** 14

toasted sourdough

HEIRLOOM TOMATO Salad 19

basil, mint, balsamic, croutons

ROASTED PEAR SALAD 17

BLUE CHEESE, PECANS, PEAR VINAIGRETTE, FRISEE

FIG Salad 17

roasted figs, nuts, vinaigrette, goat cheese

CROQUE-MONSIEUR 18

parisian ham, gruyère cheese

PROSCIUTTO-BURRATA Sandwich 19

focaccia, baby arugula, balsamic

Mini **LAMB** Merguez 20

*warm pita bread, herbs yogurt,
eggplant purée*

Whole Roasted **CAULIFLOWER** 19

almonds, aji amarillo sauce

ORECCHIETTE Pasta 27

peas, prosciutto, parmesan cream

TAGLIATELLE 22

vegetarian mushroom "bolognese"

Salade **LYONNAISE** 16

poached egg, bacon, frisée, grilled baguette

SIDE ORDER

Sliced Baguette Served with
Frantoia Extra Virgin **OLIVE OIL** 6
or Upstate NY **BUTTER** 6

ARTISANAL CHEESES

BURRATA & MOZZARELLA 24

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 26, *Six* 48

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

LINZER COOKIES 12

RASPBERRY JAM

CHOCOLATE MOUSSE 13

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
if you have a food allergy, please notify us.*

Automatic 20% gratuity is added to parties of 6 or more