LUNCH

LUNCH MENU

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

@sohmbar

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 RILLETTES** 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, baslamic, croutons

ROASTED GRAPE CROSTINI 12
whipped ricotta, honey, basil, 3 per order

FIG Salad 17
roasted figs, citrus vinaigrette, goat cheese

CROQUE-MONSIEUR 18
parisian ham, gruyère cheese

PROSCIUTTO-BURRATA Sandwich 19
foccacia, baby arugala, 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

TAGLIATELLE22
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

** 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.*

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

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