

CHARCUTERIE SELECTION

Served with condiments; baguette

CHORIZO 12

SPECK 13

JAMBON de Paris 12

FENNEL SALAMI 13

COPPA 13

SAUCISSON Basque 13

Beef BRESAOLA 16

Country Style PÂTÉ 12

DUCK Rillettes 11

THE TOWER

An assortment of all our charcuterie selection & condiments; baguette 65

Mix of cheese and charcuterie 68

WINE LIST



Marinated **OLIVES** Medley 13

SOUP OF THE DAY 12

CROQUE-MONSIEUR 16
Parisian Ham, Gruyère Cheese

SHRIMP COCKTAIL 24

Grilled **AVOCADO** 14
Pickled Jalapeños, Tortilla Crisp
Tomato Ponzu Sauce

GOLDEN & RED BEET Terrine 15
Seasoned Goat Cheese

ENDIVE Salad 16
Blue Cheese Dressing

ROMAINE 14
Salad Spears *Gratinée*

TRUMPET ROYALE Mushrooms 24
Creamy Polenta

DUCK CONFIT Salad 23
Duck Prosciutto, Arugula, Frisée, Balsamic

SIDE ORDER

TRUFFLED Parmesan **FRIES** 12

Sliced Baguette Served with
Frantoia Extra Virgin **OLIVE OIL**
or
Upstate NY **BUTTER** 8
Served with Sliced Baguette

Stuffed, Slowly Roasted **RED PEPPER** 22
Aldo & Eric's favorite

BYALDI 15
Provençal Vegetable Gratin

Whole Roasted **CAULIFLOWER** 18
Chimichurri Sauce

Roasted Spiced **CARROTS** 16
"Façon Marrakech"

Vegetarian Mushroom **"BOLOGNESE"** 24

Truffle **PASTA** 36
Aged Parmesan

Spicy **LAMB** Merguez 14
Warm Pita Bread

Duck **FOIE GRAS** Torchon 32
Tomato Ginger Compote

CRISPY DUCK CONFIT 26
White Bean Casserole

Braised **SHORT RIB** 34
Spinach, Fried Shallot, Red Wine Reduction

TARTE FLAMBÉE

APPLEWOOD SMOKED BACON
Caramelized Onions
Chives 21

SEASONAL MUSHROOMS
Caramelized Onions
Chives 23

ARTISANAL CHEESES

Served with individual garnishes; Baguette.

BURRATA & MOZZARELLA 22
Grilled Bread, Olive Oil

BAKED CAMEMBERT 36
Served with Sliced Apples and Croutons

CHEESE of the Moment
Chef's Selection of Three 24, *Six* 45

ADIRON-JACK Cow, New York 9

HARVEST MOON Cow, New York 10

BUCHERON Goat, Poitou 9

ZIMBRO Sheep, Portugal 9

MORBIER Cow, Franche-Comté 9

SWEETS

Chocolate **POT DE CRÈME** 12

Three Linzer **COOKIES** 10
Almond Shortbread & Raspberry Jam