

## FROMAGE

Manchego 10  
Firm, Unpasteurized, Raw Sheep's Milk

Parmigiano Reggiano 10  
Hard, Unpasteurized Cow's Milk  
Aged 24 months

Murcia Al Vino 9  
Semi Soft, Pasteurized, Goat's Milk,  
Soaked in Red Wine

Cabrales 10  
Firm, Unpasteurized Cow's Milk  
Blue Cheese from Northern Spain

Pierre Robert 10  
Pasteurized, Triple Crème Soft Cow's Milk

Beemster Aged Gouda XO 11  
Hard, Pasteurized, Cow's Milk  
Aged 18 months

**Selection of Three Cheeses 28**

## CHARCUTERIE & SALUMI

Pâté Campagne 11  
Classic Country Style Pâté

Tuscan Pâté 10  
Soft Chicken Liver Mousse

Duck Rillettes 12  
Shredded Duck Confit  
with Pink Peppercorn and Thyme

Jamón Serrano 12  
Spanish cured ham that is firmer  
and has less fat  
than its Italian counterparts.

Prosciutto di Parma 11  
Salt-cured aged ham from Parma, Italy.  
A hint of nutty flavor from the  
Parmigiano Reggiano used in the pig's diet

Consuming raw or undercooked meats may  
increase your risk of foodborne illness.

Speck 12  
Black pepper rubbed and smoked prosciutto.

Finochietta 11  
A Tuscan-style Salume seasoned with  
fennel that is full of flavor.

Chorizo Secco 11  
Dried Berkshire pork sausage seasoned  
with smoked paprika, garlic and hot pepper.


Saucisson Sec 10  
Dry cured peppery garlic French sausage.

Sopressata Picante 12  
A coarsely ground, dry-cured spicy  
sausage made with lean pork meat,  
pork fat and delicious spices.

**Selection of Three Cured Meats  
or Charcuterie 29**

## BRUNCH

Shredded Beef Brisket, Yukon Gold Potato Hash, Two Fried Eggs, Harissa 15

Candied Orange and Ricotta Stuffed Brioche, Amaretto Honey and Toasted Almonds 13 


Poached Eggs, Wild Mushrooms and Toasted Brioche, Truffled Porcini Hollandaise 14 

Roasted Butternut Squash Pancakes, Cranberry Ginger Maple Compote, Salted Pecan Butter 14 

Tortilla Espanola - Baked Omelette of Spanish Chorizo, Potato, Onion and Garlic,  
Smoked Paprika Tomato Aioli, Arugula and Spiced Bread Crumbs 13

Croque Monsieur - Toasted Prosciutto Cotto and Fontina Sandwich, Mornay Sauce  
Served with Arugula Salad or Pommes Frites 14 / 16 Croque Madame

Roasted Beet Salad, Maple Dijon Dressing, Watercress,  
Shaved Carrot, Caramelized Walnuts, Aged Goat Cheese 11 

Baked Eggs Florentine - Two Eggs Baked Over Creamy Polenta,  
Broccoli Rabe and Roasted Tomatoes, Crème Fraîche and Basil 14 

Chicken Milanese, Garlic Basil Aioli and Slow Roasted Tomato on Focaccia  
Served with Arugula Salad or Pommes Frites 15

Smoked Salmon Tartine - Catsmo Gold Smoked Salmon, Green Onion Mascarpone,  
Watercress, Crisp Shallot and Horseradish Crème Fraîche on Pain de Seigle Toast  
Served with Arugula Salad or Pommes Frites 16

Caramelized Onion Soup, Gruyere and Green Onion Crostini 9

8oz. Beef Burger, Bacon Ketchup and House Pickles, Whipped Brie  
Served with Arugula Salad or Pommes Frites 15

### SIDE DISHES

Plain Croissant 5  
Almond or Chocolate Croissant 6  
Pommes Frites 5  
Two Eggs Any Style 7  
Applewood Smoked Bacon 6  
Breakfast Sausage 6  
Old Chatham Yogurt, Honey and Mint 7  
Citrus Macerated Berries 7

### BRUNCH SPECIALS

**SATURDAY and SUNDAY (11am-3pm)**

Any Brunch Selection  
with Bloody Mary, Mimosa or Bellini  
19.95

 Vegetarian

Please let your server know of  
any allergies prior to ordering

\$25 Corkage Fee Per Bottle  
20% Gratuity added for parties of 5 or more  
Entree Minimum for Terrace Seating