

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 10
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 Egg and Hollandaise, Zucchini, Corn and Parmigiano Cake, Tomato, Broccoli Rabe 14 

Lemon Poppy Pancakes, Blueberry Ginger Syrup, Salted Honey Butter 13 

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

Romaine, Watercress and Frisee Lettuces, Crisp Pancetta,
Apple and Grape, Buttermilk Gorgonzola Dressing, Candied Pecans 13

Tuna Niçoise - Imported Italian Tuna, Saffron Potato and Snap Pea Salad,
Arugula, Soft Boiled Egg, Olive Vinaigrette 16

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

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

Bottles of DePerriere Brut 20

 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