

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

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

Foie Gras 16
Brulled Foie Gras Torchon,
Dried Strawberry, Frisée

Selection of Three Housemade Charcuterie 27

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

SALUMI

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.

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 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 

Baked Eggs, Creamy Polenta, Wild Mushrooms and Goat Cheese, Two Baked Eggs and Toast 14 

Butternut Squash Pancakes, Cranberry Maple Syrup and Salted Pecan 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 Smoked Country Ham and Gruyere Brioche Sandwich, Bechamel
Served with Arugula Salad or Pommes Frites 14 / 16 Croque Madame

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 on Potato Onion Roll
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