

HOUSE MADE POPCORN

CLASSIC \$6
honey & sea salt

SEASONAL \$6
pumpkin spice

SAVORY \$6
rosemary & parmesan

TAPAS

MARINATED OLIVES \$7
garlic, coriander, citrus, bay leaf

CHICKEN LIVER MOUSSE \$11
chives, balsamic glaze, baguette

HOUSE-MADE RICOTTA \$7
olive oil, cracked black pepper

BEEF TARTARE \$12
capers, mustard, cornichon

EGGPLANT WHITE BEAN DIP \$9
zaater, lemon, garlic, olive oil

ROSEMARY GOUDA GOUGERES \$10
gouda fonduta, rosemary, parmesan

ROASTED RED PEPPER HUMMUS \$9
lemon, garlic, ghost pepper

MARKET PLATES

FENNEL & BURRATA \$13
lemon, olive oil, radish, mint

BUTTERNUT SQUASH & KALE SALAD \$13
walnuts, pomegranate vinaigrette

BEET SALAD \$13
goat cheese mousse, frisee, lemon

AUTUMN QUINOA SALAD \$12
cranberry, apple, pecan

WARM BRUSSEL SPROUTS \$10
parmesan, breadcrumb, bacon lardon

GOURMET SANDWICHES

served with side salad

COTECHINO SAUSAGE SANDWICH \$14
baguette, salsa verde, aioli

PULLED CHICKEN SANDWICH \$14
green apple slaw, avocado mash

SPECK & FIG GRILLED CHEESE \$13
gruyere, fig jam, brioche, balsamic glaze

PORTOBELLO PANINI \$13
goat cheese, peppadews, pesto

SMOKED DUCK REUBEN \$13
swiss cheese, Russian dressing, sauerkraut, rye

CROSTINI

\$4 EACH OR 3 FOR \$10

*ricotta, fig, balsamic reduction
cherry tomatoes, buffalo mozzarella, basil
coppa, fonduta, mustard, cornichons*

CHEF'S SELECTION FLIGHTS

(chosen daily by the chef)

3 CHEESE \$19

3 MEAT \$25

3 CHEESE & 3 MEAT \$40

*All flights come with baguette (additional \$1)
Sorry, no substitutions on flights*

CHEESE FLIGHTS

RICH & CREAMY \$22

Delice de Bourgogne - cow - FR

Montealva Curado - goat - SP

Old Chatham Camembert - sheep - NY

(Pairing Suggestion - Sparkling Wine Flight -\$20)

SAVORY & AGED \$23

Meule de Jura - cow - FR

Roomano - cow - NE

Great Hill Blue- raw cow - US/MA

(Pairing Suggestion - Easy Drinking Red Flight - \$18)

THEMED FLIGHTS

(mix of cheese and meat)

FRENCH FOCUSED \$ 25

Delice de Bourgogne - cow
Meule de Jura - cow
Chicken Liver Mousse

(Pairing Suggestion – Chablis, Jean-Pierre Grossot - \$17)

TOUR OF ITALY \$ 36

Quadrello di Bufala - buffalo
Weinkase Legrein - cow
Coppa - pork
Toscana Salumi – pork

(Pairing Suggestion – Sangiovese, Collemattoni - \$15)

SMOKEY SUMMER \$38

Coppa - pork
Tasso Ham – pork
Smoked Duck Breast
Weinkase Legrein – cow

(Pairing Suggestion – Syrah, Les Champs Fourne - \$14)

CHEESE A LA CARTE \$9 EACH

DELICE DE BOURGOGNE – cow - France
creamy, mushroom, straw

OLD CHATHAM CAMEMBERT – sheep – US/NY
herbaceous, buttery, mushroom

WEINKASE LEGREIN - cow - Italy
savory, garlic, pepper, semi-soft

QUADRELLO DI BUFALA – buffalo - Italy
rich, slightly sweet, semi-soft

MONTEALVA CURADO - goat - Spain
fudgy, citrus, tang

MEULE DE JURA - cow - France
floral, nutty, smooth

ROOMANO - cow - Netherlands
hard, caramel, salty

GREAT HILL BLUE - raw cow - US/MA
grassy, creamy, spice

CHARCUTERIE A LA CARTE \$11 EACH

TASSO HAM
cajun-spiced, fresh, juicy

PROSCIUTTO SAN DANIELE
mild, slightly sweet

SPECK
smoky, rich

SMOKED DUCK BREAST
tender, smoky, rich

COPPA
marbled, slightly smoky, cocoa

TOSCANA SALUMI
fennel pollen, garlic, sangiovese

DESSERT

CAVA ZABIONE \$8
seasonal fruit, Italian style custard, mint

CHOCOLATE COCONUT TRUFFLES \$10
*milk chocolate, coconut flakes
(4 per order)*

Happy Hour

Monday-Friday
12pm-5pm

Glass \$8 White, Rose, Red
\$4 Beer
Decided daily by our Sommelier

Champagne Campaign

½ off all bottles of Champagne
Every Night after 9pm
&
Saturday 12 – 5pm
Sunday ALL DAY