

PLATES

Coconut Yogurt Bowl \$13

Mango, Pistachios, Dates, Blood Orange,
Toasted Oats

Steak & Egg Empanada \$12

Brooklyn Beer Cheese Sauce

Spinach & Egg Empanada \$11

Roasted Red Pepper Salsa

Mini Red Eye Pancakes \$14

Mr Black Coffee Liqueur, Espresso,
Amaretto Crème Fraîche

Smoked Salmon \$19

Caraway Flatbread, Avocado, Herb Cream
Cheese, Boiled Egg

Mushroom Conserva \$12

Onion Focaccia, Gruyere, Thyme
Add Egg \$3

Smoked Trout \$15

Crostini, Olives, Capers, Herbs, Lemon

Fried Brussels Sprouts \$13

Grapes, Parmesan, Almonds, Lemon

CHARCUTERIE & CHEESE

3 for \$23

Additional for \$6

Cornichons, Grapes, Mustard, Crackers

Charcuterie

Prosciutto, Acorn Tamworth, Iowa, USA

Salami, Wild Boar, Utah, USA

Mortadella, Pork, Bologna, Italy

Cheese

Four Fat Fowl St. Stephen

Cow, Hudson Valley, USA, Pasteurized

Selles-Sur-Cher

Goat, Loire Valley, France,
Pasteurized

Murray's Cavemaster Cheddar

Cow, New York, USA, Pasteurized

DESSERTS

Madeleines \$9

Chocolate Terrine \$12

Roasted Hazelnuts, Olive Oil, Sea Salt

WINE CELLAR