TOASTS

Smoked Trout $15
Crostini, Olives, Capers, Herbs, Lemon

Mushroom Conserva $12
Onion Foccacia, Gruyere, Thyme

Boquerones & Confit Tomato $13
Grilled Sourdough, Garlic

PLATES

Merguez Lamb Meatballs $15
Garlic & Dill Labne, Green Olives, Tomato

Fluke Crudo $18
Blood Orange, Kabayaki, Chilis, Olive Oil

Porcini & Truffle Croquettes $14
Lemon Aioli, Parmesan

Fried Brussels Sprouts $13
Grapes, Parmesan, Almonds, Lemon

Grilled Octopus $17
Warm White Beans, Roasted Peppers, Lemon, Sherry, Basil

Roasted Baby Carrots $12
Coconut Harissa, Dates, Pistachios

CHARCUTERIE & CHEESE

3 for $23
Additional for $6

Cornichons, Grapes, Mustard, Crackers

Charcuterie

Proscuitto, 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

WINES

Food