

COCKTAILS ON TAP

Apertivo Spritz \$14

Ford Gin, Cocchi Americano, St. Germain, Prosecco,
Mint, Cucumber

Negroni \$14

Fords Gin, Campari, Noilly Prat Rouge

Manhattan \$14

Rittenhouse Rye, Carpano's Antica Formula, Angostura bitters

Dirty Martini \$14

Ketel One Vodka, olive brine, gordal olives

SPARKLING

Croci

\$14 | \$65

*skin contact, Lubigo Frizzante
Emilia-Romagna, Italy

UIVO

\$16 | \$65

Pt Nat Pinot Noir, Portugal

Schramsberg

\$98

Blanc de Blancs
North Coast, California, USA, NV

Billecart-Salmon

\$195

Brut Rosé, Champagne, France, NV

WHITE

Day Wines (on tap)

\$12

Vin de Days Blanc, Willamete Valley
Oregon, USA, 2019

Domain Damien Pinon

\$15 | \$65

Vouvray Tuffo, Loire Valley, France

Gregory Perez

\$14 | \$55

Godello, Bierzo, Castilla y León, Spain

Lopez de Heredia

\$98

Tondonia Reserva, Rioja, Spain

Patrick Piuze

\$135

Bourgogne Aligote 1953
Burgundy, France

Koehler-Ruprecht

\$88

Riesling Spätlese Trocken, Pfalz

ORANGE

Day Wines (on tap)

\$12

Vin de Days L'Orange, Willamette Valley
Oregon, USA, 2019

Belle Naturelle

\$16 | \$65

Grüner Veltiner, Kamptal, Austria

Azienda Agricola COS

\$85

Terre Siciliane Rami, 2019

La Stoppa

\$110

Ageno, IGT Emilia Bianco, Italy

RED

Bloomer Creek Vineyard \$17 | \$68

Cabernet Franc, Finger Lakes, New York

Château Combel

La Serre

\$15 | \$52

Malbec, Cahors, France

Domaine des deux Ânes \$14 | \$56

L'enclos, Corbieres, France

Jean-Claude Lapalu

\$00

Brouilly Vieilles Vignes, Beaujolais,
France, 2018

Domaine Lécheneat

\$250

Chambolle-Musigny, Burgundy,
France, 2015

TOASTS

Smoked Trout \$12

Crostini, Olives, Capers, Herbs, Lemon

Mushroom Conserva \$12

Focaccia, Gruyere, Thyme

Boquerones & Confit Tomato \$12

Grilled Sourdough, Garlic

PLATES

Merguez Lamb Meatballs \$15

Garlic & Dill Labne, Green Olives, Tomato

Fluke Crudo \$19

Hazelnuts, Citrus, Chili, Olive Oil

Porcini & Tuffle Croquettes \$14

Lemon Aioli, Parmesan

Fried Brussels Sprouts \$10

Grapes, Parmesan, Almons, Lemon

Grilled Octopus \$17

Warm White Beans, Roasted Peppers, Lemon, Sherry, Basil

Roasted Baby Carrots \$12

Coconut Harissa, Dates, Pistachio

CHARCUTERIE & CHEESE

Charcuterie \$23

Cornichons, Musard, Grilled Bread

Prosciutto Aged 36 Months, Italy

Wild Boar Saucison Sec, Usa

Mortadella Pistachios, Italy

Cheese \$23

Seasonal Preserves, Nuts, Grapes, Crostinis

Jasper Hill Farm Alpha Tolman

Vermont, Unpasteurized, Cow

Gorgonzola Cremificato

Lombardy, Italy, Pasteurized, Cow

Blue Mount Dairy Cheddar

Wisconsin, Pasteurized, Cow

DESSERTS

Madeleines \$12

Lemon Curd

Affogato \$12

Espresso, Vanilla Ice Cream