

food

plates

roasted marcona almonds	5.5
house marinated olives	4.5
roasted beets & goat cheese salad	9
tuna tartare tacos, guacamole, mango salsa & taro root	14
crispy blue point oysters, chipotle aioli	12
duck confit, braised lentils, red wine	13
mini crab cakes, celery root & piquillo pepper aioli	16
shrimp & chorizo skewers, garlic aioli	10
veal meatballs, soft polenta	11
chicken satay, peanut sauce & scallions	8
short rib sliders, red onion marmalade & garlic aioli	12
kobe beef burger, gruyère cheese & wild mushrooms	14
truffle mushroom cavatelli, sage & mascarpone	15

cured meats

prosciutto, <i>dry-cured ham, iowa</i>	10
felino, <i>sopressata style dry-cured pork salami, california</i>	6
speck, <i>smoked ham, italy</i>	7
jamón mangalica, <i>cured pork shoulder, salamanca, spain</i>	12
chorizo, <i>spicy pork sausage, spain</i>	6

cheese

3 for \$18

stravecchio, sartori family co., WI, cow's milk, parmesan style	7
clothbound cheddar, cabot creamery, VT, cow's milk, firm	7
humboldt fog, cypress grove co., CA, goat's milk, semi soft	7
kinderhook creek, old chatham co, NY, sheep milk, soft	7
pawlet, consider bardwell farm, VT, cow's milk, semi soft	7

desserts

crème brûlée	7
warm pecan bread pudding & vanilla gelato	7
assorted chocolate truffles	9