



**SMALL PLATES**

<b>Beef Wellington</b> <i>Petit filet, pate, mushroom, yukon mashed</i>	19
<b>Pork Tamales</b> <i>Pulled pork, roasted chili sauce, corn dough</i>	11
<b>Poké Bowl</b> <i>Ahi tuna, soy sauce, sesame, maui onion, nishiki rice</i>	15
<b>Truffle Ravioli</b> <i>Ricotta ravioli, truffle, Madaio Calcagno cheese</i>	14
<b>Tuna Tartare</b> <i>Ginger, cilantro, jalapeno, wasabi, tomato, scallion</i>	13.5
<b>Meatball Slider</b> <i>Beef, tomato, fontina, basil</i>	9.5
<b>Crab Empanada</b> <i>Maryland blue crab, boursin, mango salsa</i>	16
<b>Fried Cheese "Saganaki"</b> <i>Halloumi, lime, jalapeno, cilantro</i>	12
<b>Goat Cheese Croquette</b> <i>Red pepper sauce, scallion, potato</i>	8
<b>Short Rib</b> <i>Yukon mashed, shoestring onion</i>	15
<b>Scallops</b> <i>Thai curry, coconut lime broth, spicy</i>	13
<b>Bacon Wrapped Dates</b> <i>Almond, roasted red pepper sauce</i>	10
<b>Spinach Pie</b> <i>Kale, swiss chard, spinach, feta cheese</i>	8.5
<b>Shrimp Santorini</b> <i>Feta, tomato, jalapeno, ouzo</i>	15
<b>Octopus</b> <i>Spanish pulpo, mango, aged balsamic, arugula</i>	16
<b>Portobello Fries</b> <i>Truffle &amp; mustard aioli</i>	9
<b>Korean Fried Wings</b> <i>Sweet &amp; spicy soy garlic sauce, sesame</i>	11.5
<b>Tuna Taco</b> <i>Ahi tuna, salsa verde, onion, sour cream, cilantro</i>	15
<b>Cauliflower &amp; Baby Carrot</b> <i>Roasted heirloom varieties, curry</i>	12.5

**BRUSCHETTA**

<b>Smoked Salmon &amp; Duck Mousse</b> <i>Lemon, olive oil, chive</i>	14
<b>Honey Tomato</b> <i>Whipped ricotta, thyme, basil</i>	9
<b>Bacon Marmalade</b> <i>Camembert, onion, rosemary &amp; thyme</i>	15

**FLATBREADS**

<b>Mushroom &amp; Goat Cheese</b> <i>Cremini, scallion, red pepper</i>	12
<b>Beef Filet Tip</b> <i>Roasted red pepper, cremini, red onion, boursin</i>	15
<b>Prosciutto</b> <i>Garbanzo, gruyere, arugula, cherry tomato</i>	13
<b>Heirloom Tomato</b> <i>Fontina, basil, garlic, extra virgin oil</i>	13

**SANDWICHES**

<b>Italian Grilled Cheese</b> <i>Provolone, fontina, parmesan, tomato, pesto</i>	10
<b>Goat Cheese &amp; Smoked Salmon</b> <i>Apple, fennel, cucumber, pesto</i>	13
<b>Truffle Hamburger</b> <i>Gruyere, cremini, truffle mayo, onion</i>	9.5
<b>Turkey &amp; Bacon</b> <i>Aged cheddar, lettuce, tomato, herb aioli</i>	12.5
<b>Maple Bacon Grilled Cheese</b> <i>Bacon, apple, cheddar, maple</i>	12
<b>3 Cheese Grilled Cheese</b> <i>Fontina, taleggio, cheddar</i>	9.5

**SALADS**

<b>Beets</b> <i>Roasted golden &amp; red beets, chevre, arugula, pecan</i>	11.5
<b>House Smoked Salmon</b> <i>Fennel, radish, red onion, lemon-dill</i>	13
<b>Smoked Duck</b> <i>Apple, dry cranberry, arugula, blue d'auvergne</i>	12
<b>Japchae</b> <i>Sweet potato noodles, shiitake, pepper, spinach, sesame</i>	10
<b>Heirloom Tomato</b> <i>Caperberry, olive, feta, onion, pepper</i>	11

**CHARCUTERIE & FROMAGE**

<b>Each</b>	7
<b>Three selections</b>	19
<b>Five selections</b>	29

**CHARCUTERIE**

<b>Foie Gras (NJ)</b> <i>Duck foie gras, sauternes wine, pepper</i>	+ 4
<b>Duck Mousse Basquaise (NJ)</b> <i>Duck foie gras, port wine, red pepper</i>	
<b>Tasso Ham (LA)</b> <i>Cajun spiced, savory, sweet, spicy</i>	
<b>French Garlic Sausage (NJ)</b> <i>Pork, veal, red wine, garlic</i>	
<b>Jamon Serrano (Spain)</b> <i>Hog leg aged over 8 months</i>	+ 2
<b>Prosciutto di San Daniele (Italy)</b> <i>Cured hog leg, mild &amp; delicate</i>	+ 2
<b>Artisanal Dry-Cured Saucisson, Duck (NJ)</b> <i>Classic dry-cured duck</i>	
<b>Felino Salami (Italy)</b> <i>Fennel, black pepper</i>	
<b>Spanish Chorizo (Spain)</b> <i>Smoky, hot paprika</i>	+ 1
<b>Pheasant Pate (CA)</b> <i>Pheasant, pork, fig, pistachio &amp; port wine</i>	
<b>Smoked Duck (CA)</b> <i>Smoked magret duck breast</i>	+ 1
<b>Speck (NJ)</b> <i>Smoked, dry cured &amp; peppered prosciutto</i>	+ 1
<b>Jambon De Bayonne (France)</b> <i>French style "prosciutto", mild &amp; sweet</i>	

**FROMAGE**

<b>Brebirousse D'Argental (sheep) (France)</b> <i>Creamy, brie-like</i>	+ 1
<b>Camembert (sheep &amp; cow) (France)</b> <i>Thick texture, mild well-salted flavor</i>	+ 1
<b>Cremont (goat &amp; cow) (Vermont)</b> <i>Rich, creamy, earthy, brie</i>	+ 1
<b>Arzua Ulloa (cow) (Spain)</b> <i>Soft &amp; creamy, rich, buttery</i>	
<b>Matica Leonora (goat) (Spain)</b> <i>Flaky, creamy texture, mold rind</i>	
<b>Aged Goat Gouda (goat) (The Netherlands)</b> <i>Milky sweet, caramely, burnt brown sugar, crunchy</i>	+1
<b>Mitica Drunken Goat (goat) (Spain)</b> <i>Sweet, grapey, mild fruity, smooth</i>	
<b>Prairie Breeze (cow) (Iowa)</b> <i>Sweet, nutty, grassy notes, almond</i>	+ 1
<b>Madaio Calcagno (sheep) (Italy)</b> <i>Pecorino, savory &amp; sweet</i>	+ 2
<b>Taleggio (cow) (Italy)</b> <i>Meaty, rich, nutty &amp; fruity</i>	+ 1
<b>Fat Cat (cow) (PA)</b> <i>Earthy, tangy, grassy finish, semi-soft</i>	+ 1
<b>Salva Cremasco (cow) (Italy)</b> <i>Aromatic, tart, creamy, crumbly, herbal</i>	
<b>Blue D'Auvergne (cow) (France)</b> <i>Mellow &amp; meaty, sweet, salt &amp; spice</i>	