



SMALL PLATES

Beef Wellington <i>Petit filet, pate, mushroom, yukon mashed</i>	19
Pork Tamales <i>Pulled pork, roasted chili sauce, corn dough</i>	11
Poké Bowl <i>Ahi tuna, soy sauce, sesame, maui onion, nishiki rice</i>	15
Truffle Ravioli <i>Ricotta ravioli, truffle, Madaio Calcagno cheese</i>	14
Tuna Tartare <i>Ginger, cilantro, jalapeno, wasabi, tomato, scallion</i>	13.5
Meatball Slider <i>Beef, tomato, fontina, basil</i>	9.5
Crab Empanada <i>Maryland blue crab, boursin, mango salsa</i>	16
Fried Cheese "Saganaki" <i>Halloumi, lime, jalapeno, cilantro</i>	12
Goat Cheese Croquette <i>Red pepper sauce, scallion, potato</i>	8
Beef Cheek "Stifado" <i>Braised, pearl onion, wine, sweet spice, yukon mashed</i>	13
Scallops <i>Thai curry, coconut lime broth, spicy</i>	13
Bacon Wrapped Dates <i>Almond, roasted red pepper sauce</i>	10
Spinach Pie <i>Kale, swiss chard, spinach, feta cheese</i>	8.5
Lobster Pot Pie <i>Main lobster, mixed vegetables, cream, pernod</i>	15.5
Octopus <i>Spanish pulpo, mango, aged balsamic, arugula</i>	16
Portobello Fries <i>Truffle & mustard aioli</i>	9
Korean Fried Wings <i>Sweet & spicy soy garlic sauce, sesame</i>	11.5
Tuna Taco <i>Ahi tuna, salsa verde, onion, sour cream, cilantro</i>	15
Cauliflower & Baby Carrot <i>Roasted heirloom varieties, curry</i>	12.5
Sweet Potato <i>Green peas, tomato, herbs, feta cheese, dill</i>	9

BRUSCHETTA

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

FLATBREADS

Mushroom & Goat Cheese <i>Cremini, scallion, red pepper</i>	12
Beef Filet Tip <i>Roasted red pepper, cremini, red onion, boursin</i>	15
Prosciutto <i>Garbanzo, gruyere, arugula, cherry tomato</i>	13

SANDWICHES

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

SALADS

Beets <i>Roasted golden & red beets, chevre, arugula, pecan</i>	11.5
House Smoked Salmon <i>Fennel, radish, red onion, lemon-dill</i>	13
Smoked Duck <i>Apple, dry cranberry, arugula, blue d'auvergne</i>	12
Japchae <i>Sweet potato noodles, shiitake, pepper, spinach, sesame</i>	10
Fennel and Pecorino <i>Spring mix, orange, dry cranberry, sweet apple, pecan</i>	11

CHARCUTERIE & FROMAGE

Each	7
Three selections	19
Five selections	29

CHARCUTERIE

Foie Gras (NJ) <i>Duck foie gras, sauternes wine, pepper</i>	+ 4
Duck Mousse Basquaise (NJ) <i>Duck foie gras, port wine, red pepper</i>	
Tasso Ham (LA) <i>Cajun spiced, savory, sweet, spicy</i>	
French Garlic Sausage (NJ) <i>Pork, veal, red wine, garlic</i>	
Jamon Serrano (Spain) <i>Hog leg aged over 8 months</i>	+ 2
Prosciutto di San Daniele (Italy) <i>Cured hog leg, mild & delicate</i>	+ 2
Artisanal Dry-Cured Saucisson, Duck (NJ) <i>Classic dry-cured duck</i>	
Pork Queen, Salami (MN) <i>Crespone-style salami, deeply earthy, funky, truffle-like flavor</i>	
Spanish Chorizo (Spain) <i>Smoky, hot paprika</i>	+ 1
Pheasant Pate (CA) <i>Pheasant, pork, fig, pistachio & port wine</i>	
Smoked Duck (CA) <i>Smoked magret duck breast</i>	+ 1
Speck (NJ) <i>Smoked, dry cured & peppered prosciutto</i>	+ 1
Jambon De Bayonne (France) <i>French style "prosciutto", mild & sweet</i>	
Wagyu Beef Bresaola (US) <i>Italian style "charcuterie" with beef, dry-cured, spices</i>	+2
Summer Sausage (OR) <i>Pork splendor, tangy, mildly spiced, mustard, garlic</i>	

FROMAGE

Brebirousse D'Argental (sheep) (France) <i>Creamy, brie-like</i>	+ 1
Lait Bloomer (cow) (US) <i>Fruits, nuts, blackberry, citrus, almond, mushroom</i>	+ 2
Chevre D'Argental (goat) (France) <i>Gentle, rich, brie, funky, creamy</i>	
Arzua Ulloa (cow) (Spain) <i>Soft & creamy, rich, buttery</i>	
Matica Leonora (goat) (Spain) <i>Flaky, creamy texture, mold rind</i>	
Aged Goat Gouda (goat) (The Netherlands) <i>Milky sweet, caramely, burnt brown sugar, crunchy</i>	+1
Mitica Drunken Goat (goat) (Spain) <i>Sweet, grapey, mild fruity, smooth</i>	
Prairie Breeze (cow) (Iowa) <i>Sweet, nutty, grassy notes, almond</i>	+ 1
Madaio Calcagno (sheep) (Italy) <i>Pecorino, savory & sweet</i>	+ 2
Taleggio (cow) (Italy) <i>Meaty, rich, nutty & fruity</i>	+ 1
Havilah (cow) (NJ) <i>Earthy, creamy, pineapple, citrus, caramel, flaky</i>	+ 1
Salva Cremasco (cow) (Italy) <i>Aromatic, tart, creamy, crumbly, herbal</i>	
Blue D'Auvergne (cow) (France) <i>Mellow & meaty, sweet, salt & spice</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Substitutions politely declined.