

SMALL PLATES

Baked Camembert	24
<i>Camembert, figs, caramelized pecans, balsamic</i>	
Crab and Avocado Duet	12
<i>Jumbo lump, lemon juice, dijon mustard, white pepper</i>	
Beef Wellington	19
<i>Petit filet, pate, mushroom, yukon mashed</i>	
Pork Tamales	11
<i>Pulled pork, roasted chili sauce, corn dough</i>	
Poké Bowl	15
<i>Ahi tuna, soy sauce, sesame, maui onion, nishiki rice</i>	
Truffle Ravioli	14
<i>Ricotta ravioli, truffle, Madaio Calcagno cheese</i>	
Tuna Tartare	13.5
<i>Ginger, cilantro, jalapeno, wasabi, tomato, scallion</i>	
Avocado Yogurt Dip	8
<i>Za'atar spiced pita crisps</i>	
Meatball Sliders	9.5
<i>Beef, tomato, fontina, basil</i>	
Crab Empanadas	16
<i>Maryland blue crab, boursin, mango salsa</i>	
Fried Cheese "Saganaki"	12
<i>Halloumi, lime, jalapeno, cilantro</i>	
Chicken Thigh	11
<i>Coq au vin style, pappardelle pasta</i>	
Scallops	13
<i>Thai curry, coconut lime broth, spicy</i>	
Bacon Wrapped Dates	10
<i>Almond, roasted red pepper sauce</i>	
Spinach Pie	9.5
<i>Kale, swiss chard, spinach, feta cheese</i>	
Shrimp Santorini	14
<i>Feta, tomato, jalapeno, ouzo</i>	
Octopus	16
<i>Spanish pulpo, mango, aged balsamic, arugula</i>	
Portobello Fries	9.5
<i>Truffle & mustard aioli</i>	
Korean Fried Wings	12
<i>Sweet & spicy soy garlic sauce, sesame</i>	
Tuna Tacos	15
<i>Ahi tuna, salsa verde, onion, sour cream, cilantro</i>	
Cauliflower & Baby Carrot	12.5
<i>Roasted heirloom varieties, curry</i>	
Spinach & Chickpea	7.5
<i>Cumin, roasted garlic, saffron, paprika</i>	
Crudités	13
<i>Roasted beet dip, seasonal local vegetables</i>	

BRUSCHETTA

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

FLATBREADS

Beef Filet Tip	15
<i>Roasted red pepper, cremini, red onion, boursin</i>	
Prosciutto	14
<i>Garbanzo, gruyere, arugula, cherry tomato</i>	
Heirloom Tomato	13
<i>Fontina, basil, garlic, extra virgin oil</i>	

SALADS

Prosciutto	12
<i>Arugula, micro greens, avocado, grapefruit, sesame oil</i>	
Beets	11.5
<i>Roasted golden & red beets, chevre, arugula, pecan</i>	
Smoked Duck	12
<i>Apple, dry cranberry, arugula, bleu d'Auvergne</i>	
Japchae	10
<i>Sweet potato noodles, shiitake, pepper, spinach, sesame</i>	
Fennel and Pecorino	11
<i>Spring mix, orange, dry cranberry, sweet apple, pecan</i>	
Heirloom Tomato	12
<i>Caperberry, olive, feta, onion, pepper</i>	

SANDWICHES

Italian Grilled Cheese	11
<i>Provolone, fontina, parmesan, tomato, pesto</i>	
Goat Cheese & Smoked Salmon	13
<i>Apple, fennel, cucumber, pesto</i>	
Truffle Hamburger	10.5
<i>Gruyere, cremini, truffle mayo, onion</i>	
Turkey & Bacon	12.5
<i>Aged cheddar, lettuce, tomato, herb aioli</i>	
Spicy Lamb Merguez	10.5
<i>Pita, avocado, tzatziki, red onion, tomato</i>	

CHARCUTERIE & FROMAGE

Each	8
Three selections	20
Five selections	30

CHARCUTERIE

Foie Gras (NJ)	+ 4
<i>Duck foie gras, sauternes wine, pepper</i>	
Duck Mousse Basquaise (NJ)	
<i>Duck foie gras, port wine, red pepper</i>	
Salami Cotto (OR)	
<i>Spicy, black pepper, rosemary, tender, flaky</i>	
French Garlic Sausage (NJ)	
<i>Pork, veal, red wine, garlic</i>	
Jamon Serrano (Spain)	+ 2
<i>Hog leg aged over 8 months</i>	
Prosciutto di San Daniele (Italy)	+ 2
<i>Cured hog leg, mild & delicate</i>	
Artisanal Dry-Cured Saucisson, Duck (NJ)	
<i>Classic dry-cured duck</i>	
Sopressata Salami (US)	
<i>Traditional italian salami, black peppercorn, garlic</i>	
Spanish Chorizo (Spain)	+ 1
<i>Smoky, hot paprika</i>	
Pheasant Pate (CA)	
<i>Pheasant, pork, fig, pistachio & port wine</i>	
Smoked Duck (CA)	+ 1
<i>Smoked magret duck breast</i>	
Speck (NJ)	+ 1
<i>Smoked, dry cured & peppered prosciutto</i>	
Jambon De Bayonne (France)	
<i>French style "prosciutto", mild & sweet</i>	
Wagyu Beef Bresaola (US)	+2
<i>Italian style "charcuterie" with beef, dry-cured, spices</i>	
Summer Sausage (OR)	
<i>Pork splendor, tangy, mildly spiced, mustard, garlic</i>	

FROMAGE

Brebirouse D'Argental (sheep) (France)	+ 1
<i>Creamy, brie-like</i>	
Lait Bloomer (cow) (US)	+ 2
<i>Fruits, nuts, blackberry, citrus, almond, mushroom</i>	
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)	+1
<i>Milky sweet, caramely, burnt brown sugar, crunchy</i>	
Mitica Drunken Goat (goat) (Spain)	
<i>Sweet, grapey, mild fruity, smooth</i>	
Prairie Breeze (cow) (Iowa)	+ 1
<i>Sweet, nutty, grassy notes, almond</i>	
Madaio Calcagno (sheep) (Italy)	+ 2
<i>Pecorino, savory & sweet</i>	
Taleggio (cow) (Italy)	+ 1
<i>Meaty, rich, nutty & fruity</i>	
Salva Cremasco (cow) (Italy)	
<i>Aromatic, tart, creamy, crumbly, herbal</i>	
Bleu d'Auvergne (cow) (France)	
<i>Mellow & meaty, sweet, salt & spice</i>	