



**SMALL PLATES**

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

**BRUSCHETTA**

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

**FLATBREADS**

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

**SALADS**

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

**SANDWICHES**

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

**CHARCUTERIE & FROMAGE**

<b>Each</b>	8
<b>Three selections</b>	20
<b>Five selections</b>	30

**CHARCUTERIE**

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

**FROMAGE**

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

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