
CHEESE

Our signature cheese board accompanied by fresh fruits, dried fruits, almonds, house preserve & artisanal baguette

Select from our cheese case, let us know your cheese preferences or leave it up to the monger

Two Cheese | 18 Three Cheese | 29 Four Cheese | 35

Mongers Premium Cheese Selection

Seasonal and specialty cheese varieties and accompaniments

Two Cheese | 23 Three Cheese | 34 Four Cheese | 44

CHARCUTERIE

Assorted cured meats accompanied by pickles, fresh fruits, mustard & artisanal baguette

Small | 16 Medium | 24 Large | 36

BITES

Olives | 4.5

Kohlrabi | 4.5

with chive blossom vinegar & river salt

Baguette w/ Olive Oil & Balsamic | 6.5

Duck Rillettes | 22

with baguette, pickles & mustard

Triple Crème & Foie Gras | 25

with baguette, sweet preserve & fruits, or pickles & mustard

SIDES

Add to your cheese / charcuterie or enjoy à la carte

Genoa / Cacciatore / Finnochiona / Lemon Oregano | 6

Coppa / Speck / Bresaola | 8

House Pickles | 4

Marcona Almonds | 4.5

Extra Fruit | 4

Gluten-Free Crackers | 4

SALADS & SANDWICHES

Greens | 13

Choose Parmigiano Reggiano or Fresh Chèvre

with cucumber, fresh fruits, herbs, white balsamic & olive oil

Daily Baguette | 13

Please ask what we are serving today

Available until 4pm, while quantities last

HAPPY HOUR

Tuesday / Wednesday, 4pm – Close

Thursday / Friday, 4pm – 7pm

Saturday, 12pm – 4pm

Wine

Select sparkling, white, rosé, and red

6oz | 9

9oz | 14

Btl | 35

Rotating Draught

16oz | 5

Cavern

SPARKLING

	6oz	9oz	Btl
Domaine Rosier Cuvée Ma Maison <i>Languedoc-Roussillon, France</i>	13		50
Reversanti Prosecco <i>Veneto, Italy</i>	11		50
Paltrineri Radice Lambrusco di Sorbara <i>Emilia-Romagna, Italy</i>	16		64

WHITE

2016 Louis Jadot Mâcon Villages Grange Magnien <i>Burgundy, France</i>	13	18	50
2018 Domaine du Salvard Cheverny Blanc <i>Loire Valley, France</i>	12	17	47
2019 Tenuta Corte Giacobbe Pinot Grigio <i>Veneto, Italy</i>	12	17	47
2016 Chai du Grand Vaudasniere Vouvray <i>Loire Valley, France</i>	14	19	54

ROSÉ

2018 Tiberio Cerasuolo d'Abruzzo <i>Abruzzo, Italy</i>	15	20	57
Rotating Rosé <i>Please ask what we are pouring</i>			

RED

2018 Domaine de l'Idylle Mondeuse le Tithonien <i>Savoie, France</i>	13	18	50
2016 Cascina Boschetti Gomba Barbera d'Alba <i>Piedmont, Italy</i>	13	18	50
2017 Opta <i>Dão, Portugal</i>	13	18	50
2017 Gran Sello Tempranillo Syrah <i>Castilla y Leon, Spain</i>	12	17	47
2018 Bodegas Atalaya Laya <i>Almansa, Spain</i>	12	17	47
2017 Clos la Coutale Cahors <i>Loire Valley, France</i>	12	17	47
2017 Les Launes Crozes-Hermitage Delas <i>Côtes du Rhone, France</i>	15	20	57
2016 Farina Amarone Della Valpolicella <i>Veneto, Italy</i>	19	28	77
2010 Chateau Musar <i>Bekaa Valley, Lebanon</i>			150

BEER & CIDER

Rotating Local Draught <i>please ask what we are pouring</i>		Price Varies	
Domaine de la Minotiere Cidre Fermier <i>Loire Valley, France</i> 5.0% 750ml		18	
Clock Out Lager <i>SYC, Edmonton</i> 4.4% 473ml		8	
Electric Boogaloo Hazy IPA <i>Bent Stick, Edmonton</i> 6.5% 473ml		9	
La Guillotine <i>Huyghe, Belgium</i> 8.5% 330ml		13	
