

## [snacks]

5 each / choose 3 for 12

maple pecans

smoked almonds

bread & butter pickles

marinated olives

pickled green beans

## [pâtés]

12

**chicken liver mousse**

filone toasts, pickled shallot

13

**country pâté**

pork and pork liver,  
cornichon, and filone toasts

## [small plates]

12

**french onion soup (vegetarian)**

swiss, crouton

12

**vermont cheddar mac and cheese**

add bacon \$2

14

**meatballs**

rustic polenta, heirloom tomato sauce,  
Grana Padano

13

**risotto cakes**

mascarpone, chive, creamy pea puree

14

**“chicken pot pie” vol-au-vent**

organic free range chicken, leeks, mushrooms,  
puff pastry

## [salads]

13

**heirloom tomato caprese**

brunetta tomato, fresh Brooklyn mozzarella,  
basil dressing, balsamic reduction

12

**bresaola, organic baby arugula**

reggiano, lemon and oil

## [toasts]

12

**creamed mushroom tartine**

scallion, grana padano, truffle oil,  
dressed organic baby arugula

12

**smoked trout tartine**

catsmo smoked trout, cream cheese,  
chive, french breakfast radish

## [desserts]

8

**dark chocolate mousse**

whipped cream, strawberry

9

**key lime pie**

10

**sourdough bread pudding**

bacon caramel, whiskey-vanilla ice cream

# [create your own]

one 11 | two 20 | three 29 | four 38 | five 47 | six 56 | ten 90

## [charcuterie]

served with *cornichon*,  
*pickled shallot*, *mustard*  
and *filone toasts*

### **chorizo**

mild, flavored with pimenton

### **speck**

cold smoked, earthy pork

### **soppressata**

sweet, fatty pork salami

### **capicola**

brined and cooked pork shoulder

### **prosciutto**

Italy, 14 month cured ham

## [cheese]

*served with filone toasts*

### **Manchego Curado**

[Spain, pasteurized ewe]  
firm, sweet and nutty, aged 4 months  
*with red pepper relish*

### **Cambozola**

[Germany, pasteurized cow]  
soft, ripe, like blue-camembert  
*with red raspberry preserves*

### **Camembert**

[New York, pasteurized cow]  
soft, bloomy rind, mild, nutty  
*with sour cherry preserves*

### **La Tur**

[Italy, pasteurized cow/goat/ewe]  
fluffy, rich and buttery, slightly tangy  
*with black raspberry preserves*

### **Bucheron**

[France, pasteurized goat]  
soft, bloomy rind, tangy center  
*with jalapeño jelly*

[brookvin] is pleased to support  
local providers including:

Tomcat Bakery, Meyer's Produce,  
Paisanos Meat Market, Wild Hive Farm Milling,  
and Il Forno Bakery