

[snacks]

5 each / choose 3 for 12

maple pecans

smoked almonds

bread & butter pickles

marinated olives

pickled green beans

[salads]

13

roasted organic beets

goat's cheese mousse, baby watercress, hazelnuts,
orange honey vinaigrette

12

bresaola, organic baby arugula

reggiano, lemon and oil

[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

14

creamed spinach crostini

seared flank steak, grana padano,
baguette

13

risotto cakes

mascarpone, chive, creamy pea puree

14

bratwurst

warm fingerling potato salad,
sweet and sour red cabbage

14

"chicken pot pie" vol-au-vent

organic free range chicken, leeks, mushrooms,
puff pastry

[pâtés]

12

chicken liver mousse

filone toasts, pickled shallot

13

country pâté

pork and pork liver,
cornichon, and filone toasts

[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 10 | two 19 | three 27 | four 35 | five 43 | six 50 | ten 80

[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 di Parma

Italy, 14 month cured ham

[brookvin] is pleased to support
local providers including:
Tomcat Bakery, Meyer's Produce,
Catsmo Smoked Fish, Paisanos Meat Market
and Il Forno Bakery

[cheese]

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

Hudson Valley Camembert

[New York, pasteurized cow/ewe]
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