

[snacks]

5 each / choose 3 for 12

maple pecans

smoked almonds

bread & butter pickles

marinated olives

pickled green beans

[salads]

14

fried chicken thigh, little gem lettuce
cherry tomato, buttermilk-chive dressing

12

bresaola, organic baby arugula
reggiano, lemon and oil

[pâtés]

12

chicken liver mousse

filone toasts, pickled shallot

13

country pâté

pork and pork liver,
cornichon, and filone toasts

[toasts]

12

creamed mushroom tartine

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

12

ricotta tartine

house made ricotta,
roasted cherry tomatoes,
balsamic reduction, sel gris, sourdough

[small plates]

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

slow cooked BBQ pork

purple slaw, brioche bun,
pickles, mesclun salad

[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

Boujee Blue

[New York, pasteurized cow/goat/ewe]
buttery, salty, spicy and earthy blue
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