

## [snacks]

4 each / choose 3 for 10

maple pecans

smoked almonds

bread & butter pickles

marinated olives

pickled green beans

## [pâtés]

11

**chicken liver mousse**

filone toasts

12

**country pâté**

pork and pork liver,  
cornichon, and filone toasts

## [small plates]

10

**vermont cheddar mac and cheese**

add bacon \$2

14

**meatballs**

rustic polenta, heirloom tomato sauce,  
grana padano

15

**slow cooked BBQ pork**

purple slaw, brioche bun,  
pickles, mesclun salad

13

**risotto cakes**

mascarpone, chive, creamy pea puree

## [salads]

11

**bresaola, organic baby arugula**

reggiano, lemon and oil

14

**roasted beet, goat cheese mousse**

baby watercress, hazelnuts,  
orange honey vinaigrette

13

**shaved fennel and mushroom**

reggiano, lemon and oil

## [toasts]

11

**smoked trout tartine**

catsmo smoked trout cream cheese,  
chive, french breakfast radish

11

**ricotta tartine**

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

## [desserts]

7

**dark chocolate mousse**

whipped cream, strawberry

8

**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 | all ten 80

## [charcuterie]

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

### prosciutto

Italian, dry cured 14 months

### chorizo

mild, flavored with pimenton

### speck

cold smoked, earthy pork

### soppressata

sweet, fatty pork salami

### bresaola

rich, air dried beef

## [cheese]

*served with filone toasts*

### Manchego Curado

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

### 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*

### Point Reyes Blue

[California, raw cow]  
milky, sweet, with a punch of blue flavor  
*with red raspberry preserves*

### Toma Celena

[New York, raw cow]  
firm, hazelnut and hay, complex, aged 4 months  
*with sour cherry preserves*

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