[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

13

country pâté

pork and pork liver, cornichon, and filone toasts

[small plates]

12

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

14

risotto cakes

mascarpone, chive, creamy pea puree

[salads]

12

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]

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 | all ten 80

[charcuterie]

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

proscuitto

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

[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

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

Ewe's Blue

[New York, pasteurized ewe] buttery, salty, spicy and earthy blue *with red raspberry preserves*

Toma Celena

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