# [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

braised sauerkraut, dill butter

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

12

heirloom tomato caprese

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

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

ç

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* 

#### serrano

Spain, dry cured 10 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

# **Petit Billy**

[France, pasteurized goat] soft, citrus-y, tangy young goat 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