[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, pickled shallot

13

country pâté

pork and pork liver, cornichon, and filone toasts

[small plates]

11

organic butternut squash soup

toasted pumpkin seeds, crème fraiche

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

[salads]

12

bresaola, organic baby arugula

reggiano, lemon and oil

13

roasted organic delicata squash,

curly endive, bacon, hazelnuts, maple-sage vinaigrette

16

cured salmon, little gem lettuce

avocado, pink grapefruit supremes, roasted shallot vinaigrette

[toasts]

12

creamed mushroom tartine

scallion, Grana Padano, truffle oil, dressed organic baby arugula

11

ricotta tartine house made ricotta,

roasted cherry tomatoes, balsamic reduction, sel gris, sourdough

[desserts]

Q

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

bresaola

rich, air dried beef

serrano

Spain, 18 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 triple berry preserves

Boucheron

[France, pasteurized goat] soft,bloomy rind, tangy center with jalapeño jelly