

## [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

14

**chicken pot pie “vol-au-vent”**

organic free range chicken, leeks, mushrooms,  
puff pastry

## [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

14

**creamed spinach crostini**

seared flank steak,  
grana padano, baguette

## [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

### **bresaola**

rich, air dried beef

### **serrano**

Spain, 18 month cured ham

## [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*

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local providers including:

Tomcat Bakery, Meyer's Produce,  
Catsmo Smoked Fish, Paisanos Meat Market  
and Il Forno Bakery