[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 french onion soup (vegetarian) swiss, crouton

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]

13

roasted golden and red beets

goat's cheese mousse, baby watercress, orange-honey vinaigrette, toasted walnuts

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

guanciale delicate, cured pork cheek

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 black raspberry preserves*

Blackbert

[New York, pasteurized goat] soft, ash ripened, tangy and grassy *with jalapeño jelly*