[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

pork rillettes

confit of pork cornichon, and filone toasts

[small plates]

12

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 organic beets

goat's cheese mousse, baby red watercress, hazelnuts, orange honey vinaigrette

12

bresaola, organic baby arugula

reggiano, lemon and oil

[toasts]

12

creamed mushroom tartine

scallion, grana padano, truffle oil, dressed organic baby arugula

13

caponata tartine

organic eggplant, tomato, roasted peppers, garlic confit, capers, ricotta salata

[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 11 | two 20 | three 29 | four 38 | five 47 | six 56 | ten 90

[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

capicola

brined and cooked pork shoulder

serrano

Spain, 14 month cured ham

[brookvin] is pleased to support local providers including: Tomcat Bakery, Meyer's Produce, Paisanos Meat Market, Brins Jam & Marmalade, and Il Forno Bakery

[cheese]

Manchego Curado

[Spain, pasteurized ewe] firm, sweet and nutty, aged 4 months with red pepper relish

Cambozola

[Germany, pasteurized cow] soft, ripe, like blue-camembert with red raspberry preserves

Camembert

[New York, pasteurized cow] soft, bloomy rind, mild, nutty with sour cherry preserves

La Tur

[Italy, pasteurized cow/goat/ewe] fluffy, rich and buttery, slightly tangy with orange-fig preserves

Bucheron

[France, pasteurized goat] soft, bloomy rind, tangy center with chili pepper-ginger jam