

## [snacks]

6 each / choose three for 15

smoked almonds  
maple pecans  
sriracha roasted chickpeas  
marinated olives  
pickled green beans

## [pâtés]

12

**chicken liver mousse**  
filone toasts, pickled shallot

## [small plates]

12

**zucchini scarpacia (vegetarian, gf)**  
hazelnut pesto, red pepper sauce

14

**risotto cakes**  
mascarpone, chive, creamy pea puree

13

**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

15

**chicken salad sandwich**  
poached organic chicken, tarragon,  
house made focaccia

12

**vermont cheddar mac and cheese**  
add bacon \$2

14

**meatballs**  
polenta, heirloom tomato sauce,  
grana padano

## [salads]

12

**bresaola, organic baby arugula**  
reggiano, lemon and oil

14

**heirloom tomato caprese**  
brunetta tomato, fresh Brooklyn mozzarella,  
basil dressing, balsamic reduction

## [share plates]

34

**tuna nicoise salad**  
spanish bonito tuna,  
haricot vert, roasted peppers,  
fingerling potato, egg,  
cherry tomato, gigante beans

30

**grilled veggie mezze**  
grilled eggplant, zucchini, artichoke hearts,  
cippolini onions, peppers  
lupini beans, olives, lemon dill labneh  
pita

## [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 12 | two 22 | three 32 | four 43 | five 54 | six 65 | ten 99

## [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

### **coppa**

cured pork shoulder, dried 3 months

### **serrano**

Spain, 14 month aged, cured ham

## [cheese]

### **Manchego Curado**

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

### **Comte**

[France, raw cow]  
medium firm, hazlenuts and brown butter  
*with orange marmalade*

### **La Tur**

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

### **Petit Billy**

[France, pasteurized goat]  
soft, citrus-y, tangy young goat  
*with chili pepper jelly*

### **Cambozola**

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

[brookvin] is pleased to support

local providers including:

Tomcat Bakery, Meyer's Produce,  
Paisanos Meat Market, Brins Jam & Marmalade,  
and Il Forno Bakery