

[snacks]

6 each / choose three for 15

maple pecans • smoked almonds

sriracha roasted chickpeas

pickled green beans • marinated olives

bread & butter pickles

[pâtés]

12

chicken liver mousse

filone toasts, pickled shallot

14

country pate

pork and pork liver

cornichon, and filone toasts

[small plates]

13

heirloom tomato gazpacho

13

creamed mushroom tartine

scallion, grana padano, truffle oil,

dressed organic baby arugula

14

risotto cakes

mascarpone, chive, creamy pea puree

12

vermont cheddar mac and cheese

add bacon \$2

14

meatballs

braised sauerkraut, dill butter

15

slow cooked BBQ pork

purple slaw, brioche bun, pickles,

chips or salad

[salads]

14

heirloom tomato caprese

brunetta tomato, fresh Brooklyn mozzarella,

basil dressing, balsamic reduction

12

bresaola, organic baby arugula

reggiano, lemon and oil

[share plates]

30

grilled veggie mezze

grilled eggplant, zucchini, artichoke hearts,

cippolini onions, peppers

lupini beans, olives, lemon dill labneh

pita

34

tuna nicoise salad

spanish bonito tuna,

haricot vert, roasted peppers,

fingerling potato, egg,

cherry tomato, gigante beans

[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 aged, cured ham

[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, earthy and creamy
with sour cherry preserves

La Tur

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

Comte

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

[brookvin] is pleased to support

local providers including:

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