

[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

organic butternut squash soup

toasted pumpkin seeds, crème fraîche

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

rustic polenta, heirloom tomato sauce,

Grana Padano

15

“chicken pot pie” vol-au-vent

organic free range chicken, leeks, mushrooms,

puff pastry

[salads]

14

roasted organic delicata squash,

lacinato kale, bacon, hazelnuts,

maple-sage vinaigrette

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

[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, mushroom-y and creamy
with sour cherry preserves

La Tur

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

Lindeline

[Wisconsin, pasteurized goat]
soft, ash ripened rind, tangy center
with ginger-lime-chili pepper jelly

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