

[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 fraiche

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

bratwurst

warm fingerling potato salad,
sweet and sour red cabbage

15

“chicken pot pie” vol-au-vent

organic free range chicken, leeks, mushrooms,
puff pastry

[salads]

14

roasted organic delicata squash,

curly endive, bacon, hazelnuts,
maple-sage vinaigrette

12

bresaola, organic baby arugula

reggiano, lemon and oil

[share plate]

30

grilled veggie mezze

grilled eggplant, zucchini, artichoke hearts,
cippolini onions, peppers
gigante beans, olives, lemon dill labneh
pita

[toasts]

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

[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 orange-fig preserves

Bucheron

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

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