



WINTER 2026

## BEGINNINGS

MARINATED OLIVES 7  
*herbes de provence*

SPICED NUTS 7  
*ras el hanout*

OEUFS MAYONNAISE 15  
*tarragon mustard & pickled onion  
with brioche crouton*

ESCARGOT EN COQUILLE 25  
*french snails with garlic, parsley & AOC butter*

SPANISH BOQUERONES 9  
*catalunya spice*

GIGANTE BEANS 7  
*in vinaigrette*

## CHEESE & CHARCUTERIE

LOCAL BURRATA 18  
*arbequina olive oil, fleur de sel  
& black pepper mignonette*

THREE CHEESES  
OF THE MOMENT 29  
*selected by ken skovron with house accoutrements*

FOIE GRAS MAISON 33  
*chilled hudson valley duck foie gras,  
fig & FWS brioche*  
*· wine pairing ·*  
*tokaji aszu '5 puttonyos', mad, hungary 25*

36 MONTH PROSCIUTTO  
SAN DANIELE 29  
*house-made grissini with european style butter  
& fresh horseradish*

PÂTÉ DE CAMPAGNE 20  
*mustard, cornichon & grilled sourdough*

## FIRST COURSE

VELOUTÉ 13  
*creamy cauliflower soup with pickled beets, chive  
& brioche crumb*

SFORMATO 20  
*spring onion flan with smoked bacon  
& asparagus*

TARTARE DE BOEUF 25/35  
*hand cut beef coulotte  
with traditional garnishes*

## NOS SALADES

VERTE 17  
*field greens with pistou vinaigrette  
& fines herbes*

LYONNAISE 20  
*frisée with soft cooked egg, bacon, crouton  
& blue cheese*

ITALIENNE 18  
*winter chicories with bagna càuda, artichoke  
& moscato vinaigrette*

## PASTA

POTATO GNOCCHI 20/30  
*green asparagus & morel mushroom*

TAGLIATELLE 20/30  
*black trumpet mushroom  
with butternut squash & burrata*

BLACK PEPPER  
PAPPARDELLE 20/30  
*tuscan red wine beef  
& chicken liver ragout*

## SECOND COURSE

GRILLED  
FAROE ISLAND SALMON 45  
*broccoli di ciccio with cauliflower, beet,  
horseradish & sauce verte*

MERLU 42  
*wild mushroom with jumbo lump crab, soft potato,  
spinach & sauce beurre blanc*

GREEN CIRCLE  
CHICKEN 38  
*roasted little gem lettuce with artichoke  
& broken caesar vinaigrette*

HUDSON VALLEY  
DUCK CONFIT 45  
*italian winter chicories with baby turnips  
& morello cherry jus*

IBERICO PORK CHOP 55  
*winter bean ragout with root vegetables, bacon  
& sultanas*

CAULIFLOWER GRATIN 16  
*black truffle, comté, & panko breadcrumb*

HARICOT VERTS 13  
*green beans with sicilian pistachio, brown butter  
& ricotta salata*

POMMES PURÉE 11  
*yukon potato, european butter & chive*

## WINE BY THE GLASS

### SPARKLING

BISOL <i>prosecco 'jeio' veneto, italy</i>	half glass / glass	8 / 16
CHAMPAGNE LASSALLE ET FILLES <i>brut, montagne de reims, france</i>		14 / 28

### WHITE

LA PETITE PERRIERE 2023 <i>sauvignon blanc, loire valley, france</i>	half glass / glass	7 / 14
FRANCESCO RINALDI 2024 <i>cortese di gavi, gavi, piemonte, italy</i>		9 / 18
FRANCOIS MERLIN 2021 <i>marsanne/roussanne, st. joseph, rhone valley, france</i>		10 / 20
DOMAINE ROMANIN 2023 <i>chardonnay, macon solutre pouilly, burgundy, france</i>		11 / 22

### ROSÉ

MAS DE GOURGONIER 2024 <i>rhone blend, les baux de provence, france</i>	half glass / glass	8 / 16
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### RED

CASTELLO DI VOLPAIA 2022 <i>sangiovese, chianti classico, toscana, italy</i>	half glass / glass	9 / 18
BENOIT CANTIN 2022 <i>pinot noir, irancy, burgundy, france</i>		11 / 22
MAXIME MAGNON 2023 <i>carignan blend, 'la demarrante', languedoc, france</i>		13 / 25
L'AME DE PAPE CLEMENT 2019 <i>cabernet/merlot, graves, bordeaux, france</i>		15 / 30

## HOUSE COCKTAILS

ELLIS ISLAND <i>bourbon, amaro, carpano antica, orange bitters</i>	18
NO MAS <i>mezcal, campari, cacao, chocolate bitters</i>	18
HORNET'S NEST <i>reposado tequila, fresh lime, clover honey, grapefruit bitters</i>	18
NICOLAS SAGE <i>reposado tequila, rosemary, cranberry, lemon, sage, sangiovese</i>	18
MON CHERRY <i>gin, liqueur de violette, poached cherry, lemon</i>	18

## PREMIUM OLD FASHIONEDS

CACAO <i>rabbit hole cavehill bourbon, tempus fugit crème de cacao, ramazzotti amaro</i>	33
NOYAUX <i>templeton 10 year rye, tempus fugit creme de noyaux, cherry bitters</i>	33

OAXACA <i>dos hombres mezcal, hermosa reposado, demerara, chocolate bitters</i>	33
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## BEER

### ON TAP

PILSNER, STELLA ARTOIS <i>leuven, belgium, 5.2%</i>	9
AMBER ALE, OMMEGANG RARE VOS <i>cooperstown, new york, 6.5%</i>	14
IPA, OMMEGANG <i>cooperstown, new york 6.7%</i>	13
UNFILTERED LAGER, RHYTHM BREWING CO. <i>new haven, connecticut, 5.5%</i>	13
IRISH STOUT, GUINNESS <i>dublin, ireland, 4.2%</i>	10

## NON-ALCOHOLIC

OUI CANNES DEUX <i>lemon verbena, pomegranate, seltzer</i>	9
TOURNESOL <i>pineapple, demerara, lime, seltzer</i>	9
JUS VERT <i>cucumber, mint, lime, ginger beer</i>	9
ATHLETIC BREWING CO <i>'run wild ipa' NA brew, contains less than .5% abv</i>	8
COKE, DIET COKE, SPRITE	6
FEVERTREE <i>ginger beer, ginger ale</i>	6

## WINE ON TAP

### CARAFE OF SCARPETTA 'FRICO'

#### WHITE, ROSÉ & RED

quarter liter	18
half-liter	30
liter	50