



FALL 2021

BEGINNINGS

MARINATED OLIVES 5
herbes de provence

SPICED NUTS 6
ras el hanout

ORTIZ TUNA CONSERVA 18
*pickled ramp gribiche
& FWS baguette*

GIGANTE BEANS 6
in vinaigrette

SPANISH BOQUERONES 9
catalunya spice

CHEESE & CHARCUTERIE

PROSCIUTTO SAN DANIELE 21
*house-made grissini with european butter
& fresh horseradish*

THREE CHEESES
OF THE MOMENT 23
selected by ken skovron

FOIE GRAS MAISON 29
black truffle with fig & FWS brioche

FIRST COURSE

ESCARGOT 23
french snails with garlic, parsley & AOC butter

GAZPACHO 15
chilled campari tomato & strawberry soup

PROVENÇAL GARDEN VEGETABLES 19
*summer vegetable salad seasoned with black truffle
& barolo vinegar*

SFORMATO 16
spinach flan with roasted mushroom & comté fondue

PASTA

HAND-CUT TAGLIOLINI 15/25
local littleneck clams with green coriander sauce

RAVIOLO 25
ricotta & egg yolk with chanterelle mushroom

CLAM SPAGHETTI 15/25
cherry tomatoes with garlic & basil

SECOND COURSE

DAYBOAT SCALLOP 38
soft potato with fennel & black truffle sauce

RED SNAPPER 36
anson mills blue corn polenta & late summer succotash

HUDSON VALLEY DUCK CONFIT 36
tarbais bean, smoked bacon & wild blueberry

BAVETTE STEAK 40
chanterelle mushroom with cippolini onion & sauce soubise

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

WINE BY THE GLASS

SPARKLING

BISOL NV <i>prosecco 'jeio' veneto, italy</i>	12 / 48
CHAMPAGNE GOSSET NV <i>brut 'grande réserve,' aj, france</i>	half bottle 60

WHITE

DOMAINE TASSIN 2020 <i>sancerre, sauvignon blanc, loire valley, france</i>	17 / 68
KÖFERERHOF 2019 <i>kerner, valle isarco, alto-adige, italy</i>	16 / 64
MORA E MEMO 2019 <i>'tino' vermentino di sardegna, sardegna, italy</i>	12 / 48
CAMILLE GIROUD 2018 <i>chardonnay, bourgogne blanc, burgundy, france</i>	18 / 72

ROSÉ

MAS DE GOURGONNIER 2020 <i>les baux de provence, grenache blend, france</i>	14 / 56
--	---------

RED

DOMAINE GASTON & PIERRE RAVAULT 2013 <i>pinot noir, burgundy, france</i>	16 / 64
ELIO ALTARE 2019 <i>nebbiolo, piedmont, italy</i>	17 / 68
MATTHIEU BARRET 2020 <i>'petit ours' côtes du rhône, syrah, france</i>	15 / 60
CHÂTEAU PEYRABON 2009 <i>haut-médoc, cabernet sauvignon blend, bordeaux, france</i>	25 / 100



COCKTAILS

LE MISTRAL <i>gin, vermouth, crème de violette, green chartreuse</i>	15
LE PETIT PIQUANT <i>mezcal, agave, dried chilies, lime, worm salt</i>	15
ELLIS ISLAND <i>rye, amaro, sweet vermouth, sherry</i>	15
NO CANNES DEUX <i>vodka, aperol, lemon verbena, strawberry, seltzer</i>	15
RUM SAUVAGE <i>island rums, maraschino, peach, lime</i>	15
LE REMÈDE <i>scotch, ginger, lime, rosemary</i>	15

BEER & CIDER

ON TAP

PILSNER, STELLA ARTOIS <i>belgian pilsner, leuven, belgium, 5.2%</i>	7
WITBIER, BRASSERIE LEFÈBVRE <i>blanche de bruxelles, quenast, belgium 4.5%</i>	12
IPA, GUN HILL BREWING CO <i>gun hill ipa, bronx, new york, 6.5%</i>	12
BELGIAN SAISON, BRASSERIE DUPONT <i>saïson, tourpes, belgium, 6.5%</i>	14
IRISH STOUT, GUINNESS <i>stout, dublin, ireland, 4.2%</i>	8

BOTTLE & CAN

ORGANIC SAISON, BRASSERIE DUPONT <i>foret, tourpes, belgium, 7.5%</i>	16
GOLDEN ALE, HUYGHE BREWERY <i>delerium tremens, east flanders, belgium, 8.5%</i>	17
TRAPPIST RED ALE, CHIMAY BREWERY <i>chimay red, chimay, belgium, 7%</i>	15
IPA, BARRIER BREWING CO <i>money, oceanside, new york, 7.3%</i>	12
BROWN ALE, SAM SMITH'S OLD BREWERY <i>nut brown ale, tadcaster, england, 5%</i>	9
NINE PIN CIDER WORKS <i>signature hard cider, albany, new york, 6.7%</i>	10

NON-ALCOHOLIC

OUI CANNES DEUX <i>strawberry, lemon verbena, seltzer</i>	8	EMILE VERGEOIS FRENCH NECTARS <i>orange, apricot, white peach, lychee</i>	8
TOURNESOL <i>pineapple, chamomile, lime, seltzer</i>	8	COKE, DIET COKE, SPRITE	6
		SARATOGA SPRING WATER <i>sparkling or still</i>	7

French press coffee, espresso beverages, tea and tisane are available. Please ask for our current selection.