

MENU *Sites* & BEVERAGES

WARM SIPS

	Cuter	Cutest	SuperCute
Americano no milk*	\$3.75	\$4	\$4.25
Espresso			\$3.50
Double Espresso			\$4.50
Cortadito	\$4.75	\$5.50	
	Single shot	Double shot	
Drip Coffee	\$3	\$3.75	\$4.50
Cappuccino cinnamon*	\$5	\$5.50	\$5.75
Latte	\$5	\$5.50	\$5.75
Flat white	\$5	\$5.50	\$5.75
Latte Macchiato Caramel sauce*	\$5	\$5.50	\$5.75
Regular macchiato			\$4.25
Hot Chocolate Marshmallows* / Cinnamon*	\$4	\$4.75	\$5.50
Hot Matcha Strawberry Puree*	\$5.50	\$6	\$6.50
Chai Latte	\$5.50	\$6.25	\$7
Steamed milk	\$4	\$4.50	\$4.75

TEA SELECTION

	Cuter	Cutest	SuperCute
Hot Tea Honey* / Lemon*	\$2.75	\$3	\$3.25
Lemon Ginger · English Breakfast · Chamomile · Peppermint · Green Tea · Earl Grey			

BEER

• Coronita	\$5
• Modelito	\$5
• Stella Mini Artois	\$5
• Montauk	\$6
• Talea	\$9
• Bacio Lemon Spritz	\$8.99
• Bacio Prange Spitz	\$8.99

DRINK SIZES



MILK CHOICES

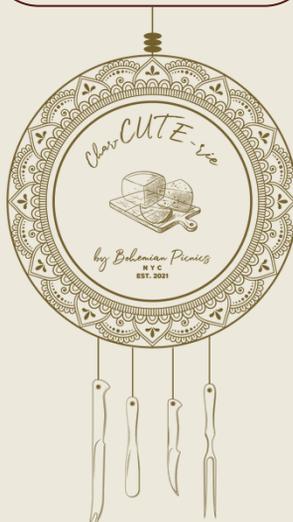
Whole · Skim · Half
& Half- no extra
Oat · Almond + \$0.50

FLAVOR SHOTS FOR COFFEE

+\$.75 · \$1 · \$1.25 (size-based)

Caramel · French
Vanilla · Hazelnut ·
Mocha · Pumpkin
Spice · Lavender

Extra shot espresso
+ \$2.00



COLD SIPS

	Cuter	Cutest	SuperCute
Iced Americano no milk*	\$6	\$6.50	\$7
Iced Cappuccino cinnamon*	\$6.50	\$6.75	\$7.25
Iced coffee Simple Syrup*	\$5	\$6	\$6.75
Iced Latte Simple Syrup*	\$6.50	\$6.75	\$7.25
Cold Brew no milk*	\$6	\$6.50	\$7
Iced Chai tea	\$6	\$7	\$7.50
Iced Green Tea Honey*	\$4	\$4.50	\$5
Iced Matcha Strawberry Puree*	\$6	\$7.25	\$7.75
Refreshers	\$6	\$7	\$7.75

Refreshers Flavors: Passion Fruit · Guava ·
Strawberry · Mango · Raspberry

WINE

RED WINE

• Cabernet Sauvignon	\$13-\$16	\$39-\$50
• Amarone	\$17	\$50
• Malbec	\$14	\$45
• Pinot Noir	\$14-\$15	\$42-\$45
• Chianti	\$14	\$42

WHITE WINE

• Sauvignon Blanc	\$14	\$56
• Chardonnay	\$14	\$48
• Pinot Grigio	\$14	\$46
• Sancerre	\$14	\$50
• Muscadet	\$14	\$42

SPARKLING WINE

	Individual Bottle	
• Prosecco	\$14	\$40
• Moët	\$21	\$95

char-CUTE-rie
BY BOHEMIAN PICNICS NYC

MENU *Bites* & BEVERAGES

CUTIES: SANDWICHES



each c/u **\$4.99**

half dozen **\$24.95**

dozen **\$49.99**

BREAKFAST

EMPIRE

Avocado toast

RESERVOIR

Nutella / strawberry

BELVEDERE CASTLE

Egg / bacon / cheese

MAKE IT VEGETARIAN

MIDTOWN

Fig / brie / fig jam

COLUMBUS CIRCLE

Mozzarella / tomato / basil /
balsamic vinegar

LUNCH

CENTRAL PARK

Prosciutto / mozzarella / roasted tomatoes / pesto

CHERRY HILL

Prosciutto / brie / arugula / olives / fig balsamic vinegar

SHEEP MEADOW

Coppa / manchego / roasted tomatoes/ pesto

STRAWBERRY FIELDS

Chorizo / mozzarella / avocado aioli / roasted tomatoes

ALICE IN WONDERLAND

Chorizo / asiago/ chimichurri / baby arugula

THE POND

Smoked turkey / avocado /tomato / baby arugula / asiago
cheese

CHAR-CUTE-RIE BOX



Cuter Box **\$35**

(serving 2 people) Includes: 2
artisanal cheese 2 cured meat.

Cutest Box **\$90**

(serving 4-5 people) Includes: 2
artisanal cheese 2 cured meat.

All boards include: Seasonal
fresh fruits, artisanal crackers,
mixed nuts, jam or honey.

CHAR-CUTE-RIE POT **\$23**

Enjoy our melted Brie pot, featuring warm, gooey Brie cheese drizzled with sweet honey and topped with crunchy pistachios. Served with toasted bread for dipping, this dish offers a rich and creamy treat that's perfect for sharing!

TOASTIES

BETHESDA TERRACE **\$18**

Indulge in our signature sourdough bread, generously topped with creamy Gorgonzola, delicate Parma prosciutto, and a sweet drizzle of spicy honey.

CONSERVATORY GARDEN **\$14**

Experience a taste of nature with our sourdough bread adorned with fresh guacamole, creamy avocado slices, zesty pickled onions, and a sprinkle of authentic Bulgarian feta.

GAPSTOW BRIDGE **\$19**

Cross over to a flavor paradise with our sourdough bread served alongside homemade fig jam, savory Parma prosciutto, fresh figs, and a luscious drizzle of balsamic glaze.

WOLLMAN RINK **\$16**

Delight in our fluffy whipped ricotta spread atop sourdough, complemented by roasted walnuts and a touch of honey.

THE LAKE **\$16**

Dive into a culinary masterpiece with sourdough topped with fresh burrata, vibrant homemade pesto, roasted tomatoes, and a drizzle of balsamic glaze.

OAK BRIDGE **\$16**

Taste the elegance of our sourdough bread layered with fresh burrata, zesty homemade chimichurri, and sun-dried tomatoes.

HERNSHEAD **\$22**

Savor the richness of our whipped cream cheese spread on sourdough, topped with smoked salmon, capers, and pickled onions.

ADD ONS:

Avocado **\$4**

Egg: **\$3**

Charcuterie **\$7**

Smoked salmon **\$9**

Burrata **\$6**

All of our toasties
are served with our *home salad*: arugula, tomatoes,
watermelon radish and a
drizzle of our house dressing.