

## **[snacks]**

**4**

Red curry cashews

marinated olives

house made pickled green beans

## **[salads]**

**7**

roasted cauliflower, garlic confit, capers, anchovies

arugula, beets, pickled onion, horseradish

**10**

braised octopus, kohlrabi radish salad, aioli

## **[tartine]**

**7**

Salvatore Brooklyn ricotta, roasted beets, horseradish, saba

piquillo peppers, olives, anchovies, Manchego

house cured bacon, caramelized onion, Gruyere

taleggio, grilled radicchio, onion jam

## **[charcuterie]**

**8**

country pate, cornichons, mustards

salumi (see reverse for selections)

housemade bratwurst, warm bacon potato salad

## **[dessert]**

**6**

apple bread pudding, salted caramel

chocolate malt custard

**7**

cheese plate (see reverse for selections)

## **[today's salumi selections-choose one]**

brasola: thinly sliced, air-dried beef with arugula salad

pork and rabbit rillettes with mustards, cornichon and toast

Prosciutto di Parma, sliced thinly with a drizzle of extra virgin olive oil

house cured lardo, parsley salad, truffle oil

## **[today's cheese selection-choose one]**

Contessa: Italian goat's milk cheese, aged at least 240 days, firm, nutty sweetness served with burnt fig jam

Abbaye deBelloc: French, raw sheep's milk cheese, aged 8-10 months, smooth dense texture, mild with a subtle tang, served with rose petal jelly

Lighthouse Blue: Australian cow's milk, aged 6-8 months, soft, very mild, creamy with a brie-like texture, served with honeyed pinenuts

**Whenever possible, we use local, organic and humanely raised ingredients.**