

Starters

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| <i>Butternut Squash Soup</i> | \$9 |
| <i>with Ground Cloves, Cinnamon & Honey</i> | |
| <i>Roasted Fall Vegetables, Hen of the Woods Mushrooms</i> | \$11 |
| <i>and Fried Yolky Farm Egg</i> | |
| <i>Beet Salad</i> | \$10 |
| <i>On bed of Boston Lettuce, Sweet Potato, Goat Cheese & Red Wine Syrup</i> | |
| <i>Salad of Watercress and Butter Lettuce</i> | \$10 |
| <i>with Roasted Beets and Buckwheat “Cracker”</i> | |
| <i>Crispy Five Hour Braised Pork Belly</i> | \$12 |
| <i>with Polenta Croutons and Turkish Dried Fruit Compote</i> | |
| <i>Cigar Borek</i> | |
| \$8 | |
| <i>Fillo Dough, Feta & Mozzarella Cheese, Green Onion & Parsley</i> | |

Cheese & Charcuterie

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| <i>Individual Portion</i> | \$7 |
| <i>Your Choice of Three</i> | \$16 |

Cheese Options

Don Wine, Semi Soft Goat, immersed in red wine – Spain

Sweet Grass Dairy – Asher Blue – Georgia

Saint Nectare – France

Robiola – Italy

Manchego - Spain

Charcuterie Options

Mortadella

Sopressata, Spicy -

Chicken Liver Parfait with Black Truffle

Prosciutto de Parma – Aged 18 Months

Fra Mani – Salami Toscano Hot

Please inform us of any allergies to specific food items you may have

In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.