



SNACKS

\$6.

OLIVES - house marinated warm olives

VEGETABLES A LA GRECQUE - marinated vegetables

SMASHED PEE WEE POTATOES- black peppercorn horseradish aioli

CRISPY BRUSSELS SPROUTS - house smoked bacon, fish sauce, mint, korean chili flake

SEX ON THE BAY OYSTER (NB) - mignonette granité **12/6.**

“KNUCKLE SANDWICH” - 3 butter poached lobster knuckle sliders **15.**

CHEESE

\$4. per selection

FOURME D’AMBERT - Auvergne, France/

Murray’s NYC

blue, cow, creamy

FOUR FAT FOWL “ST. STEPHEN”

Hudson Valley Creamery, NY

bloomed rind, cow, creamy

MONTE ENEBRO - Rafael Baez,

Castilla y Leon, Spain

goat, ashed rind

OMA - Von Trapp, Waitsfield, VT

washed rind, raw cow’s milk

WEINKASE LAGREIN - Alto-Adige, Italy

wine soaked, cow

ROOMANO - The Netherlands

4 year aged, cow, gouda-style

CHARCUTERIE

\$4. per selection

PATE DE CAMPAGNE

DUCK RILLETTE

CHICKEN LIVER MOUSSE

WHIPPED LARDO

BAYONNE HAM, France

HOT COPPA, NJ

ROSETTA DE LYON, NJ

SOPPRESSATTA, CA

SPECK, Italy

BEVERAGES

COCKTAILS - 7.

BEER - 4.

WINE - 7.

HAPPY HOUR

Wednesday - Friday

4PM- 7PM