

FROMAGE

Manchego 10
Firm, Unpasteurized, Raw Sheep's Milk

Parmigiano Reggiano 10
Hard, Unpasteurized Cow's Milk
Aged 24 months

Murcia Al Vino 9
Semi Soft, Pasteurized, Goat's Milk,
Soaked in Red Wine

Cabrales 10
Firm, Unpasteurized Cow's Milk
Blue Cheese from Northern Spain

Pierre Robert 10
Pasteurized, Triple Crème Soft Cow's Milk

Beemster Aged Gouda XO 11
Hard, Pasteurized, Cow's Milk
Aged 18 months

Selection of Three Cheeses 28

CHARCUTERIE

Tuscan Pâté 10
Soft Chicken Liver Mousse

Duck Rillettes 12
Shredded Duck Confit
with Pink Peppercorn and Thyme

Chorizo and Marcona Almond Pâté 11
Semi Soft Pork and Duck Liver Pâté
Seasoned with Smoked Paprika,
Garlic and Marcona Almonds

Pâté Campagne 11
Classic Country Style Pâté

Selection of Three Housemade Charcuterie 27

Consuming raw or undercooked meats may
increase your risk of foodborne illness.

SALUMI

Prosciutto di Parma 11
Salt-cured aged ham from Parma, Italy.
A hint of nutty flavor from the
Parmigiano Reggiano used in the pig's diet.

Culatello 12
Filet of pork thigh cured for over
one year. Inspired by the prized
Culatello of Emilia-Romagna.

Finochietta 11
A Tuscan-style Salume seasoned with
fennel that is full of flavor.

Chorizo Secco 11
Dried Berkshire pork sausage Seasoned
with smoked paprika, garlic and hot pepper.


Saucisson Sec 10
Dry cured peppery garlic French sausage.


Soppressata Picante 12
A coarsely ground, dry-cured spicy
sausage made with lean pork meat,
pork fat and delicious spices.

Selection of Three Cured Meats 29

BRUNCH

Shredded Beef Brisket, Yukon Gold Potato Hash, Two Fried Eggs, Harissa 14

Candied Orange and Ricotta Stuffed Brioche, Amaretto Honey and Toasted Almonds 13 

Eggs Florentine - Two Baked Eggs, Tomato and Roasted Garlic Spinach, Fontina Cheese 12 

Buttermilk Cornmeal Pancakes, Bacon and Blueberry Maple Syrup, Citrus and Poppy Seed Butter 12

Poached Eggs, Brioche Toast, Wild Mushrooms, Truffled Porcini Hollandaise 13 

Tortilla Espanola - Baked Omelette of Spanish Chorizo, Potato, Onion and Garlic,
Smoked Paprika Tomato Aioli, Arugula and Spiced Bread Crumbs 12

Prosciutto Cotto and Gruyere Croque Monsieur/Madame,
Served with Arugula Salad or Pommes Frites 12/16

Berkshire Pork Belly and Boston Lettuce Wedge Salad,
Celery Root, Carrot and Pear, Buttermilk Gorgonzola Dressing 14

Grilled Chicken Sandwich, White Bean Hummus, Avocado, Sweet Tomato Jam,
Served with Arugula Salad or Pommes Frites 12

Prosciutto de Parma, Sopressata, Tuscan Pate and Giardiniera Olive Tapenade on Demi Baguette
Served with Arugula Salad or Pommes Frites 14

8oz. Grass Fed Beef Burger, Horseradish Pickles,
Whipped Brie and Tomato Shallot Jam on Potato Caraway Bun
Served with Arugula Salad or Pommes Frites 15

SIDE DISHES

Plain Croissant 5
Almond or Chocolate Croissant 6
Pommes Frites 5
Two Eggs Any Style 7
Applewood Smoked Bacon 6
The Piggery Pork Breakfast Sausage 6
Old Chatham Yogurt, Honey and Mint 7
Citrus Macerated Berries 7

BRUNCH SPECIALS

SATURDAY and SUNDAY (11am-3pm)

Any Brunch Selection
with Bloody Mary, Mimosa or Bellini
17.95

Bottles Of DePerriere Brut 20

 Vegetarian

Please let your server know of
any allergies prior to ordering

\$25 Corkage Fee Per Bottle
20% Gratuity added for parties of 5 or more
Entree Minimum for Terrace Seating