

SMALL PLATES

AVAILABLE 4PM-11:30PM

CHICKPEA PANISSE	CANDIED ALMONDS	OLIVES MARINÉES
BLACK TRUFFLE AIOLI	quatre epices	citrus - fennel
SMOKED PAPRIKA		green garlic
12	6	8

BRETZELS 12

FRENCH ONION DIP

MIDWIFE & THE BAKER DEMI BAGUETTE 8

VERMONT CREAMERY BUTTER - MALDON SALT

SALADE VERTE 17

GEM LETTUCE - RED WINE VINAIGRETTE - BREAD CRUMB - SIEVED EGG

add True Story 10 month prosciutto 11

add warm goat cheese tartine 9

GOAT CHEESE MOUSSE 20

ASPARAGUS - BUTTON MUSHROOM VINAIGRETTE - ALMONDS - GRILLED LEVAIN

DAY BOAT SCALLOP TARTARE 26

MEYER LEMON - ALEPPO - CHIVE CREME FRAICHE - CAVIAR - POTATO CHIP

FROMAGES & CHARCUTERIE 28

SELECTION OF HOUSE MADE AND ARTISAN CHEESES & CHARCUTERIE

BOLES DE PICOLAT 18

PORK & BEEF MEATBALLS - TOMATO - PORCINI - CASTELVETRANO OLIVES - WHITE BEANS

POMMES FRITES 14

DIJONNAISE

barZola

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