

• ————— SNACKS ————— •

PICKLED BABY MARKET VEGETABLES	5
HOUSE-MADE GOAT MILK RICOTTA CROSTINI	6
GARLIC SHRIMP SKEWER (2)	7
HOMEMADE NY STYLE PRETZELS Dijon mustard, cheese sauce	6
CHICKEN LIVER MOUSSE apple compote, sage	7
PORK BELLY BITES apple salad	10
SALT COD CAKES caper remoulade	10
WEISSWURST house-made sauerkraut, toasted potato bread, Dijon mustard	8
QUAIL EGG TOAST house-cured pancetta, fried quail egg, hollandaise sauce	9

• ————— SEASONAL SALADS AND SANDWICHES ————— •

ARUGULA AND ARTICHOKE SALAD Dancing Ewe Pecorino Romano, lemon vinaigrette	9
WARM BEAN SALAD caramelized string beans, lime-mint glaze, fried shallot rings	9
BEET SALAD ricotta salata, hazelnuts, aged sherry vinaigrette	9
PASTRAMI house cured and smoked pastrami, caramelized Vidalia Onions, cameo apples	12
DUCK BANH MI house cured duck, spicy duck pate, sriracha aioli, pickled vegetables	14

Sandwiches on Sullivan Street Stecca Loaves

• ————— ARTISANAL CHEESES ————— •

each	5.5
slate of six	30
VALENCAY, Loire Valley, France, Pasteurized Goat Milk	
GREEN HILL, Georgia, USA, Raw Cow Milk	
TOMME CRAYEUSE, Savoie, France, Pasteurized Cow Milk	
MANCHEGO ARTEQUESO, Tembleque, Spain, Raw Sheep Milk	
BEL ACHELSE BLUE, Flanders, Belgium, Cow Milk	
BEEKMAN 1802 BLAAK, New York, USA, Raw Goat and Cow Milk	

• ————— HOUSE-MADE CHARCUTERIE ————— •

each	5
slate of three	14
MORTADELLA	
PANCETTA	
COCKTAIL SAUSAGES	

• ————— DESSERT ————— •

ICE CREAM SANDWICH choice of ice cream; homemade chocolate cake	5
S'MORES homemade cinnamon graham crackers, toasted marshmallow, chocolate sauce	5

• ————— BEVERAGES ————— •

SELECTION OF G.U.S. SODAS	3
ESPRESSO	4
CAPPUCCINO	5
AMERICANO	4