

ONCE UPON A TART



TASTES

--

FRIED STUFFED OLIVES | 8

SPICED NUTS | 5 CRISPY CHICKPEAS | 5

CHARCUTERIE, CHEESE & TOAST

--

VERMONT CREAMERY CREMONT & APPLE CRANBERRY COMPOTE | 8

PROSCIUTTO DI SAN DANIELE, TALEGGIO & POACHED PEARS | 8

SOPPRESSATA & TOMME DE SAVOIE | 8

GRANA PADANO, DRIED FIGS, ARUGULA, BALSAMIC | 8

FINOCCHIONA, PICKLED PEPPERS, HAZELNUTS | 8

DINNER

--

BIG SALAD | 14

chef's call

CARROT & GINGER SOUP | 12

grilled bread

CRUSHED LENTIL SOUP | 12

grilled bread

OMELET with BRIE | 15

greens, toast

SPINACH & MUSHROOM TART | 16

fried eggs, greens

AVOCADO TARTINE | 14

lemon mostarda, greens

add bacon +\$4 add egg +\$4

CHICKEN POT PIE | 18

carrot, peas, potato

SWEET

--

MAPLE PECAN TART | 10

CHOCOLATE PEPPERMINT TART | 10

APPLE & ALMOND TART | 10

FLOURLESS CHOCOLATE CAKE | 5

add vanilla semifreddo | 3

18% gratuity will be added to parties of 6 or more.

All eggs are organic. The dairy is from Battenkill Creamery in Salem, NY.

Our meat is from Pino's Prime Meat Market just down the street.

We make just about everything else.

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