

# BAR

MARINATED OLIVES chilies	6/10
SPICED MIXED NUTS	6/10
EGGPLANT BABAGANOUSH yogurt, sumac & Lavash	8
CHICK PEA PANISSE herbs	6
GOUGÈRES comté cheese puff	8
GRILLED SHISHITOS citrus salt	6
TUNA TARTAR & LIME buckwheat crisp, cucumber	18
DAILY OYSTERS east & west 1/2 dz	18
SHRIMP COCKTAIL crudites, avocado	16
JUMBO LUMP CRAB & KUMQUAT frisée, heart of palm	17
STRACCIATELLA & ARTICHOKE, OLIVES grilled bread	12
TARTE FLAMBÉE fromage blanc, bacon	12
POTATO MILLEFEUILLE smoked salmon, pickled onions	13
BARBAJUANS swiss chard, ricotta	12
CHEESE SELECTION fig, walnut bread	14
CHARCUTERIE BOARD pickles, mustard	14

**EAT.**

## WINE

### —SPARKLING—

<b>Vouvray Petillant Brut</b>	22
France, Loire Valley, NV	
<b>Taittinger Brut</b>	40
France, Champagne, NV	
<b>Antico Fuoco</b>	13
Italy, Veneto, NV	

### —ROSÉ—

<b>Club 44 Rose</b>	16
France, Provence, 2018	

### —WHITE—

<b>Petit Chablis Etienne Boileau</b>	22
France, Burgundy, 2018	
<b>Montefresco Pinot Grigio</b>	12
Italy, Veneto, 2018	
<b>Adele Chardonnay</b>	21
USA, Sonoma Coast California, 2017	
<b>Sancerre Karine Lauverjat</b>	24
France, Loire Valley, 2018	
<b>Riesling Trimbach</b>	17
France, Alsace, 2016	

### —RED—

<b>Lulumi Pinot Noir</b>	14
France, IGP Languedoc, 2018	
<b>Domaine Jean David</b>	19
France, Rhone Valley, 2016	
<b>Domaine Pero Longo</b>	22
France, Corsica, 2016	
<b>Brick &amp; Mortar, Pinot Noir</b>	25
USA, California, Anderson Valley 2018	
<b>Edge, Cabernet</b>	23
USA, Alexander Valley, California, 2017	