

Featured Region

NORTHERN ITALY

WHITE

ARNEIS SAN GIULIANO 08
Piemonte
\$11 glass / 44 bottle

FRIULANO MASUT DA RIVE 07
Friuli
\$14 glass / 56 bottle

RED

BARBERA D'ASTI DAMILANO 08
Piemonte
\$13 glass / 52 bottle

DOLCETTO ADA NADA 'Autinot' 08
Piemonte
\$12 glass / 48 bottle

LAGREIN BELLDÈS 07
Alto Adige
\$16 glass / 64 bottle

VALPOLICELLA RIPASSO BEGALI 07
Veneto
\$15 glass / 60 bottle

ITALIAN HERITAGE FLIGHT

Flight Of 3 Cheeses...16.50
**Cheeses with Paired Wines...29.50*

PECORINO TOSCANO (Sheep, Tuscany)
***FRIULANO MASUT DA RIVE 07**
ROBIOLA A DUE LATTI (Cow/Sheep, Piemonte)
***BARBERA D'ASTI DAMILANO 08**
GORGONZOLA CREMIFICATO (Cow, Piemonte)
***VALPOLICELLA RIPASSO BEGALI 07**

Craft Beers

DRAFT BEER

HOFBRÄU HEFE-WEIZEN (GERMANY)
Crisp with banana and lemon notes.....8.00

VICTORY PRIMA PILS (PENNSYLVANIA)
Grass and hop aromas, clean finish.....8.00

CAPTAIN LAWRENCE PALE ALE (NEW YORK)
Deep gold and refreshing, well-balanced ale.....8.00

HARPOON CELTIC ALE (MASSACHUSETTS)
Irish-style Red Ale with roasted malt flavors.....8.00

STONE LEVITATION AMBER ALE (CALIFORNIA)
Rich malt & hoppy flavors, citrus overtones.....9.00

CIDER

MAGNERS HARD CIDER (IRELAND)
Rich and fruity.....7.00

WOODCHUCK PEAR HARD CIDER (VERMONT)
Crisply refreshing with pear essence.....7.00

ETIENNE DUPONT CIDRE BOUCHÉ (FRANCE)
Full-bodied and elegant (375 mL).....gl 9.00 / btl 18.00

BOTTLED BEER

KRONENBOURG 1664 (FRANCE)
Light-bodied, crisp and refreshing.....7.00

SUGAR HILL AMBER ALE (NEW YORK)
Citrus & malt flavors with a refreshing finish.....7.00

DOGFISH HEAD 90 MINUTE I.P.A. (DELAWARE)
Full-bodied, hoppy & rich with a dry finish.....8.00

DELERIUM TREMENS (BELGIUM)
Spicy pepper notes with a honeyed sweetness.....10.00

CHIMAY GRANDE RESERVE (BELGIUM)
Dense, biscuity, fruity and malty.....10.00

LINDEMANS FRAMBOISE (BELGIUM)
Flavor and aroma of tart raspberries.....13.00

CLAUSTHALER NON-ALCOHOLIC (GERMANY)
Non-Alcoholic, hoppy and fresh.....6.00

CONY ISLAND ALBINO PYTHON (NEW YORK)
Floral with ginger & orange flavors (22 oz).....14.00

ROGUE DEAD GUY ALE (OREGON)
Toasty and crisp with a bitter finish (22 oz).....18.00

BROOKLYN LOCAL 1 (NEW YORK)
Soft with apricot & spice flavors (750 mL).....25.00

OMMENGANG ABBEY ALE (NEW YORK)
Full-bodied, caramel & cherry notes (750 mL).....20.00

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Champagne Cocktails

ARTISANAL ROYALE ~ Hibiscus Syrup
MON CHERI ~ St. Germain, Dubonnet Red
STRAWBERRY FIELDS ~ Crème de Fraise
POIRE VOLANT ~ Liqueur de Poire
14.00

Specialty Cocktails

FLEUR D'AMOUR
*Ciroc Vodka, Muddled
Grapes, Float of Prosecco*
14.00

MARGUERITE
*Cuervo Gold Tequila,
Chambord & Cranberry Juice
with a Cinnamon Salt Rim*
13.00

LE MISTRAL
*Hendricks Gin, Fennel Syrup
& Fresh Lemon*
14.00

EL SANTO
*10 Cane Rum, Blood Orange
Purée, Cardamom Syrup*
14.00

The Classics

CALVADOS SIDECAR
*Le Compte Calvados, Grand
Marnier, Fresh Lemon*
14.00

FRENCH 75
*Tanqueray Gin, Fresh
Lemon, Champagne*
13.00

SAZERAC
*Rye, Peychaud
Bitters, Pernod Absinthe,
Fresh Lemon*
14.00

STILTON MARTINI
*Belvedere Vodka with
Stilton-Stuffed Green Olives*
14.00

WARM NAVY GROG
*Light and Dark Rums,
Fresh Citrus, Honey,
Sweet Spice Rim*
13.00

Sangria Méditerranée

BLANC

ROUGE

11. glass / 45. carafe

Fruits de Mer

OYSTERS & CLAMS ON THE HALF SHELL <i>from the Market.....</i>	<i>P/A</i>
SEAFOOD CEVICHE <i>Citrus Soy Dressing.....</i>	<i>13.50</i>
SHRIMP COCKTAIL.....	<i>15.50</i>



Plateaux

*Oysters, Shrimp, Ceviche,
Clams & Dayboat Selections*

PETIT (<i>for 2 - 3 Persons</i>).....	<i>48.50</i>
GRAND (<i>for 4 - 6 Persons</i>).....	<i>68.50</i>
ROYALE (<i>for 6 - 8 Persons</i>).....	<i>98.50</i>

AMUSE-BOUCHE

MARINATED OLIVES.....	<i>5.50</i>
LARDO CROSTINI.....	<i>5.50</i>
RICOTTA-PESTO CROSTINI.....	<i>5.50</i>
RISOTTO CROQUETTES.....	<i>5.50</i>
GOUGÈRES.....	<i>9.50</i>
WARM PARMESAN POTATO CHIPS.....	<i>6.50</i>
GRILLED CHEESE BITES.....	<i>7.50</i>
CHEESE TEMPURA.....	<i>9.50</i>
CHICKPEA FRITES & TAPENADE AÏOLI.....	<i>8.50</i>
DUCK & FOIE GRAS RILLETES.....	<i>15.50</i>

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Les Sandwiches

Served with Housemade Chips & Pickled Vegetables

GRILLED CHEESE DU JOUR..... *15.50*

18-MONTH COMTÉ RESERVE

White Truffle Honey..... *14.50*

ENGLISH CHEDDAR

Smoked Bacon & Apple..... *15.50*

CROQUE MONSIEUR OR MADAME

Ham & Gruyère..... *15.50*

Ham, Gruyère & Fried Egg..... *16.50*



ARTISANAL BLEND BURGER

Pickled Green Tomato & Special Sauce..... *15.50*

Gruyère, Cheddar, Comté or Blue cheese.... *16.50*



Fondues

ARTISANAL BLEND • GOUDA & STOUT

MANCHEGO & CHORIZO • FONDUE DU JOUR

PETITE..... *28.00 (for 1-3 Persons)*

GRANDE..... *40.00 (for 4-6 Persons)*

LES BAIGNEUSES

Fingerling Potatoes.... *4.50*

Cracked Egg..... *3.50*

Kielbasa..... *5.50* **Crudités.....** *4.50*

Apples..... *3.50* **Beef Tips....** *12.50*

Chicken Tenders..... *10.50*

Air-Dried Beef... *10.50*

Assiette de Charcuterie et Fromages

**Assorted Cured Meats, Seasonal Cheeses,
Fruit and Condiments**

For the Table..... *35.00 / 50.00*

Charcuterie

Copa..... *11.50*

Saucisson Sec..... *10.50*

Speck..... *11.50*

Sopressata..... *10.50*

Pio Tosini Prosciutto di Parma
(18-Month Reserva)..... *15.50*

Jamón Ibérico Bellota..... *25.50*

Selection of 3..... *20.*

Supplement for Jamón 5.

Selected Cheese & Wine Pairing Flights

Flight Of Three Cheeses..... *16.50*

Cheese Flight with Paired Wines..... *29.50*

SPARKLING BEAUTIES

CHEESE *Humbolt Fog (Goat, California)
Manchego (Sheep, Spain*)
Beaufort (Cow, France*)*

WINES *Cava Reserva Agustí Torello Mata Penedes 05
Taittinger 'Cuvée Prestige' Reims NY
Frédéric Lornet Crémant du Jura Arbois NV*

CRAFT BEER

CHEESE *Chabichou du Poitou (Goat, France)
Quike's Cheddar (Cow, France*)
Roquefort (Sheep, France*)*

WINES *Hofbräu Hefe-Weizen
Captain Lawrence Pale Ale
Stone Levitation Amber Ale*