

ARTISANAL

FROMAGERIE BISTRO WINE BAR

AUTUMN IN NEW YORK

HALF-PRICED CRAFT BEERS EVERY TUESDAY NIGHT STARTING AT 5PM.

New York is home to some of the best breweries in America. This Autumn Artisanal has added several local 750mL and 22oz craft beers to its list. From Williamsburg's own elegant and complex Brooklyn Local 1, to the rich, dark Ommegang Abbey Ale from Cooperstown, NY. Each selected to pair perfectly with our new all-American charcuterie and cheese plate, featuring Kunik from New York, Grayson from Virginia and Crater Lake Blue from Oregon, as well as beer-friendly condiments like Maple Sugar Popcorn and Cranberry Ginger Compote. Share New York's wealth with beer lovers by capping off craft beers from local breweries, all of which are discounted 50 percent every Tuesday night. One more reason to give thanks this season!

22 oz & 750 mL BOTTLED BEER

CONEY ISLAND ALBINO PYTHON (NEW YORK)

Elegant and 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, balanced with apricot and spice flavors (750 mL)...25.00

OMMENGANG ABBEY ALE (NEW YORK)

Full-bodied with caramel and cherry flavors (750 mL)....20.00

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AN AMERICAN PLATE

HALF-PRICED CRAFT BEERS EVERY TUESDAY NIGHT STARTING AT 5PM.

*Assorted Cured Meats, Selection of Seasonal Cheeses,
Fruit & Condiments*

NETTLE MEADOW KUNIK (Goat, NY)

GRAYSON (Cow, VA)

UPLANDS PLEASANT RIDGE RESERVE (Cow, WI)

CRATER LAKE BLUE (Cow, OR)

Choose any 2 from the list below to complete a plate of 6

FISCALINI BANDAGED CHEDDAR (Cow, CA)

HOJA SANTA (Goat, TX)

GREAT HILL BLUE (Cow, MA)

Served with

Copa, Saucisson Sec, Speck, Sopressata

Maple Sugar Popcorn, Cranberry Ginger Compote

For the table.....4 for 35.00 / 6 for 50.00

*Supplement for Jamón Ibérico Bellota
or Pio Tosini Prosciutto di Parma.....5.00*