

**WINE BAR**

# CHEESE & CHARCUTERIE

**Mongers Board** 29  
*Selection of our favorite Meats and Cheeses with Housemade bread and accompaniments*

**CHEESE** 10 ea **CHARCUTERIE** 10 ea

<b>Vacherousse d'Argental</b>	<b>Finochiona</b>
<b>Tomme de Savoie</b>	<b>Mortadella</b>
<b>Brie Fermier</b>	<b>Prosciutto di Parma</b>
<b>Ossau Iraty</b>	<b>Hot Coppa</b>
<b>Caña de Cabra</b>	

## RAW BAR

**½ Dozen Oysters\*** 24  
**Dozen Oysters\*** 44  
**Shimp Cocktail\*** 22  
*Cocktail Sauce, Lemon*  
**Plateau de Fruits de Mer\*** 58  
*Oysters, Clams, Shrimp Cocktail*

## BITES

**Castelvetrano Olives** 6  
**Marinated Artichokes** 8  
**Marcona Almonds** 8  
*Fennel Pollen, Espellete*  
**Ramón Peña Tinned Sardines** 26  
*Toasted Baguette, Salted Butter*  
**Pommes Frites** 12

## PLATES

**Steak Tartare\*** 29  
*Filet Mignon, Quail Egg, Warm Sourdough*  
**Tuna Tartare Nicoise\*** 24  
*Artichoke and Citrus Dressing*  
**Country Pate** 21  
*Grilled Sourdough, Grainy Mustard, Cornichons  
Petite Salade*  
**Gruyere Cheeseburger** 29  
*Puff Pastry Bun, Green Chili Mustard  
Pommes Frites*  
**Lobster Roll** 39  
*Served with French Fries*

## JG SELECT CAVIAR

**Egg Toast, Caviar, Herbs\*** 48  
**Crackling Potatoes, Caviar\*** 58  
*Smoked Salmon, Cucumber Yogurt*  
**Blinis, Chive Crème Fraîche\***  
**JG Select Caviar** 139  
**Kaviari Kristal Caviar** 152

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. 06.26.24



## WINES

### SPARKLING

	Glass	Btl
<b>Champagne, Lassalle &amp; Filles</b> <i>Brut, FR, NV</i>	28	114
<b>Champagne, Baron-Fuenté Grand Reserve</b> <i>Brut, FR NV, 375mL</i>	42	
<b>Lambrusco dell'Emilia Angol d'Amig</b> <i>Scaramusc, Emilia-Romagna, IT 2022</i>	17	66
<b>Prosecco, Lunetta</b> <i>Veneto, IT NV</i>	13	50

### WHITE

<b>Chardonnay, Thomas Labille</b> <i>Chablis, Burgundy, FR 2022</i>	20	78
<b>Pinot Blanc, Trimbach</b> <i>Alsace, FR 2022</i>	14	54
<b>Sauvignon Blanc, Jean-Paul Picard</b> <i>Sancerre, Loire Valley, FR 2023</i>	23	90
<b>Verdicchio, Sartarelli</b> <i>Castelli di Jesi, Marche, IT 2023</i>	13	50
<b>White Blend, Day Wines</b> <i>Vin de Days Blanc, Willamette Valley OR 2023</i>	17	66
<b>Xarel-lo, Pares Balta</b> <i>Calcari, Penedès Catalonia, ES 2022</i>	15	58

### ORANGE

<b>Chinebuli, Kapistoni</b> <i>Qvevri, Kartli, GE 2019</i>	17	66
<b>Cataratto, Caruso &amp; Minini</b> <i>Arancino, Terre Siciliane, IT 2022</i>	16	62

### ROSÉ

<b>Grenache Gris, Domaine de Fontsaite</b> <i>Corbières, FR 2023</i>	14	54
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### RED

<b>Bordeaux Blend Château Mauvesin Barton</b> <i>Moulis en Médoc, Bordeaux, FR 2011</i>	20	78
<b>Cabernet Franc Clotilde Legrand</b> <i>La Chaintrée, Saumur-Champigny Loire Valley FR 2017</i>	19	74
<b>Nebbiolo, Balgera</b> <i>450, Rosso di Valtellina, Lombardy, IT 2016</i>	17	66
<b>Pinot Noir, Sokol Blosser</b> <i>Redland Vineyard, Willamette Valley OR 2022</i>	17	66
<b>Sangiovese, Stolpman</b> <i>Love You Bunches, Ballard Canyon, CA 2022</i>	16	62
<b>Tempranillo, Dominio Romano</b> <i>Camino Romano, Ribera del Duero, ES 2021</i>	16	62

# APÉRITIF

## HIGHBALL

*soda water or tonic* +1

## MAKE YOUR OWN SPRITZ

*Sparkling Wine & a splash of soda* +2

## VERMOUTH

**Dolin Vermouth de Chambéry Blanc** 12

**Lillet Blanc** 14

**Lustau Vermut Rose** 13

**Carpano Antica Formula Vermouth** 14

**Primitivo Quiles Vermouth Rojo** 12

**Cardamaro** 13

## AMARI

**Luxardo Bitter Bianco** 12

**Aperol Aperitivo** 14

**Select Aperitivo** 13

**Campari Aperitivo** 14

**Ramazotti Amaro Aperitivo Rosato** 12

**Montenegro Amaro** 13

**Cynar** 13

**Fernet-Vallet** 13

## LIQUEUR

**St. Germain Elderflower Liqueur** 12

**G.E. Massenez Creme de Peche** 14

**Giffard Cassis Noir de Bourgogne** 13

TRY OUR

# SPRITZ

**Summer Aperol Spritz** 18

*Aperol Aperitivo, Oishii Omakase Strawberry-infused Grey Goose Vodka, Veuve Ambal Crémant de Bourgogne, Orange*

**Espresso Tonic** 16

*Amaro Montenegro, Espresso, Pineapple, Tonic*

# BEER

## CANS & BOTTLES

ABV \$

**La Lata Vermujito Spritz** 12

*Grapefruit, Thyme*

**Stillwater Artisanal** 4.2% 10

*Extra Dry Saison Ale, Baltimore, MD*

**Industrial Arts** 7.1% 15

*Power Tools IPA, Beacon, NY*