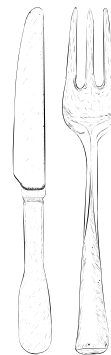


bar·cutterie
drinkery·eatery



CHARCUTERIE

Assorted meats and cheeses served with accompaniments and baguette (GFO)

Choose 2- \$19
Choose 3- \$26
Choose 4- \$33
Choose 5- \$38
Choose 6- \$42
Choose 7- \$47
Choose 8- \$50
Choose 9- \$54
Choose 10- \$58
GFO

Meats:
Prosciutto
Genoa Salami
Capicola
Cheeses:
Pepperoni
Soppressata
Burrata
Fontina
Provolone
American
Gorgonzola

SPECIALTY

Each board is crafted to accommodate two individuals

GREEK \$34

Homemade Hummus-Tzatziki- Baba Ganoush- Pita-
Accompaniments (Veg, GFO)

ANTIPASTI \$38

Italian Cured Meats- Cheeses- Fig Jam- Honey-
Accompaniments (GFO)

SEACUTERIE \$46

MSC blue label sardines- tuna- baguette- veggies- fruit- goat
cheese- Manchego- herbs- olives medley- pickled onion
(GFO)

VEGGIE \$30

Olive medley- Stuffed grape coves- Pesto- Garlic aioli-
Cheeses handpicked by chef (Veg, GFO)

FRANÇAIS CLASSIQUE \$42

Saucisson- Soft Ham- Pâté- Rillettes- Gruyere- Brie- Blue
Cheese- Fig Jam- Stone Ground Mustard- Chutney-
Accompaniments (GFO)

GF= Gluten Free, Veg= Vegetarian
GFO= Gluten Free Option (+\$4)
V= Vegan

SHAREABLES

BBDE- BEST BREAD DIP EVER \$11

Baguette- EVOO- Balsamic- Lemon- Olive Medley- Parsley- Sundried
Tomatoes- Garlic- Paprika- Parmesan (Veg, GFO)

TOASTS FOUETTÉS À LA RICOTTA \$11

Ricotta cheese- EVOO- Baguette (Veg, GFO)

AGRUMES ET FROMAGE DE CHÈVRE \$11

Mixed Oranges- Green Olives- Goat Cheese-
EVOO (Veg, GF)

MOUSSE DE SAUMON \$11

Salmon Mousse- English Cucumbers- Dill (GF, Veg)

BRUSCHETTA AUX FRAISE \$11

Baguette- EVOO- Ricotta- Strawberries- Basil- Balsamic (Veg, GFO)

MORSURES FET \$11

Feta- Sumac- Toasted Sesame- Himalayan Salt (Veg, GF)

ŒUFS CUIITS \$11

Hard-Boiled Eggs-Olive Tapenade- Aioli- Salmon Mousse (GF)

MÉLANGE D'OLIVES \$11

Olive Medley- Accompaniments (Veg, V, GFO)

STEAK-TARTARE \$11

Tenderloin- Egg- Shallot- Parsley- Caper- Dijon (GFO)

COCKTAIL DE CREVETTES \$11

Jumbo Shrimp- Housemade Cocktail Sauce (GF)

SOUP & SALAD

BISTROT FRANÇAIS \$11

Mixed greens-oil-vinegar-salt-pepper-shallots-French bread (V, Veg, GFO)

SALADE BAR-CUTERIE \$11

Mixed greens-salami-pepperoni- provolone-fontina-homemade vinaigrette (GF)

SALMON NIÇOISE \$11

Tender salmon, briny olives, green beans, and potatoes soaking up a zippy,
balanced dressing (GF)

POTAGE PARMENTIER

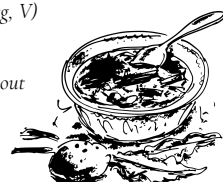
The classic French leek and potato soup! (GF, Veg, V)

CHAUDRÉE AU FROMAGE

Daily homemade cheese soup. Ask your server about
today's fresh ingredients. (GF, Veg)

CHAUDRÉE AU FROMAGE

Tomato- Bell Pepper- Cucumber- Celery- Onion-
Jalapeño- Garlic- Cilantro- Red Wine (Veg, GF)



Cup \$7
Bowl \$12