



Small Plates

Gazpacho

Chilled vegetable soup 6

Arugula Salad

French breakfast radish, watermelon and feta 9

Caprese Salad

Claudio's fresh mozzarella, heirloom tomatoes, basil 12

Roasted Beets

Goat cheese, spiced walnuts, Champagne vinaigrette 12

Grilled Vegetable Antipasta

Zucchini, cauliflower, red pepper and asparagus 9

Tuscan Fries

Garlic and rosemary 6

Roasted Eggplant and Chick Pea Hummus

Grilled bread 7

Fig and Gorgonzola Flatbread

Caramelized onion 9

Valdeon Stuffed Dates

Bacon wrapped 7

Shrimp and Chorizo

9

Pan Seared Sardines

Shaved fennel, pine nuts, golden raisins 9

Cheese and Meat Selections

Cheese

Delice De Bourgogne
Cana de Cabra
Serena
P'tit Basque
Valdeon
Mahon
Pecorino Ginepro
Manchego
Piave Vecchio

Country

France
Spain
Spain
France
Spain
Spain
Italy
Spain
Italy

Milk

Cow
Goat
R-Sheep
Sheep
Goat / Cow
R-Cow
R-Sheep
R-Sheep
Cow

Type

Soft Triple Crème
Semi-Firm
Semi-Firm
Firm
Blue
Semi-Hard
Semi-Hard
Hard
Hard

Cured Meat

Rosette de Lyon
Lomo
Jamon Serrano
Chorizo
Speck Alto Adige
Finocchiona

Country

France
Spain
Spain
Spain
Italy
Italy

Style

Dry-Cured
Dry-Cured
Dry-Cured
Dry-Cured
Smoked
Dry-Cured

Choose from above

One \$6 Two \$11 Three \$16 Four \$21 Five \$26

Entrees

Poached Salmon

Yukon gold potatoes, leeks 17

House-Made Tagliatelle with Summer Vegetables

Garlic white wine sauce 18

House-Made Agnolotti with Shrimp And Crab

Tomato, spring peas and a white wine sauce 22

Wild Boar Burger

Brioche bun, roasted tomato and melted taleggio 14

Pan Seared Chicken

Whipped potatoes, wilted spinach, chicken demi glace 16

Pan Seared Duck Breast

Rainbow chard, roasted fingerlings and a port reduction 26

Grilled Flatiron Steak Frites

Truffled jus 18

Desserts

Dark Chocolate Crème Brûlée

Carmelized bananas 9

Mascarpone Cheesecake

Cherries and vanilla infused olive oil 9

Lemon Semifreddo

Gingersnap tuille, blueberry compote 9

French Market Beignets

Honey butter and Nutella dipping sauces 9

Chef's Tasting Menu for the Table—\$45 per person

Wine Pairing—\$35 per person

Rose / Sparkling

	GLS / BTL
Rose, Tenation (Provence, France) Aromas fresh berries	9 / 36
Prosecco, Fantinel (Veneto, Italy) Crisp sparkling wine, fruity bouquet	11 / 44
Cava, Cristalino Extra Dry (Penedes, Spain) Bright flavors of citrus, peach and green apple	12 / 48

Whites

Light, Crisp & Refreshing

	GLS / BTL
Inzolia / Cataratto, Colosi (Sicily, Italy) Floral and dry with aromas of apples and lemon	8 / 32
Pinot Grigio, Cielo (Venezie, Italy) Light and fruity with crisp apples and fresh flowers	8 / 32
Riesling, Rudi Wiest (Rheinhessen, Germany) Orange blossom and apricot aromas	9 / 36
Cortese, Castelvero (Piedmont, Italy) Ripe grapefruit and mineral notes	9 / 36
Verdejo, Casmaro (Castilla y Leon, Spain) Bright and crisp, melon and citrus notes	9 / 36
Sauvignon Blanc, Jouclary (Vin de Pays D'Oc, France) Floral notes with mineral nuances	10 / 40
Vermentino, La Cala (Sardegna, Italy) Lemon and lime with salty minerality	10 / 40
Tocai Friulano, Colle Duga Collio (Veneto, Italy) Apples, pears, and citrus	11 / 44
Pansa Blanca, Marques de Alella (Tiana, Spain) Xarel-lo, grapefruit, citrus, mineral yet smooth	12 / 48

Fruity & Aromatic

Fiano, MandraRossa (Sicily, Italy) Citrus, lemon peel, nice acidity	7 / na
Chardonnay, Cantele (Puglia, Italy) Straw yellow with soft apple and subtle oak	10 / 40
Albarino, Pazo Serantellos (Rias Baixas, Spain) Citrus fruits, peach, honey and floral aroma	11 / 44
Txakoli, Xarmant (Txakoli de Alava, Spain) Tropical juiciness, touch of lime peel	11 / 44
Chenin Blanc, Jovly (Vouvray, France) Honey and acacia	12 / 48
Clairette / Grenache blanc, Les Abeilles (Rhone, France) Full bodied, floral and fruity	12 / 48
Pinot Grigio, Zenato (Venezie, Italy) Zesty fruit with a dry finish	13 / 52

Reds

Fruit Forward

Gamay, Domaine Dupré "Regnie" (Beaujolais, France) Subtle and juicy, yet complex	9 / 36
Barbera, Araldica Albera (Piedmont, Italy) Oak aged with warm and smoky aromas	9 / 36
Pinot Noir, Vicolo (Veneto, Italy) Aromas of fresh red berries and herbs	9 / 36
Tempranillo, Cortijo (Rioja, Spain) Bright cherry fruit, silky tannins	11 / 44

Medium Body & Earthy

Syrah, Domaine Cantarelles (Nimes, France) Stainless fermentation, red fruit and spice	8 / 32
Fer Servadou, Domaine Du Cros (Marcillac, France) Dried herbs, black currant, raspberry	9 / 36
Old Vine Garnacha, Pirineos (Somontano, Spain) Raspberries and violets	11 / 44
Carignan / Grenache / Syrah, Fontsaite (Corbieres, France) Cherries, blueberries and liquorice	11 / 44

Full & Complex

Negroamaro, Leone de Castris (Salice Salentino, Italy) Ruby red with plum and spicy vanilla	9 / 36
Cabernet / Merlot, Petit Paris Bergerac (Bordeaux, France) Tobacco, sweet spice, dried cherry	10 / 40
Monastrell, Castillo de Almansa (Almansa, Spain) Deep red with toasty aromas	10 / 40
Sangiovese, Ali (Tuscany, Italy) Ruby red with violets on the nose and stone fruit	12 / 48

Private Parties & Special Events

Ask to see our private second floor piano bar

Signature Cocktails

Afternoon Delight	9
Cucumber/Thai Basil infused vodka, fresh lemon, simple syrup topped with prosecco	
Flying Down to Rio	9
Cachaca, corn avocado puree, fresh lime juice, jalapeno and cilantro simple	
Electric Avenue	9
El Dorado 3 year Rum, plum puree, house-made falernum, fresh lime juice	
The Strawberry Alarm Clock	11
Beefeater Gin, strawberry shrub, St. Germain, simple syrup and mint	
Pink Moon	12
Bluecoat American Dry Gin, Vieux Carre Absinthe, Peychaud's Bitters and fresh grapefruit juice	
Things we did on Grass	12
Celery infused Milagro Blanco Tequila, Dolin Dry Vermouth, fresh lemon juice and a dash of agave nectar	
Walking on the Beaches	13
Wild Turkey Rye, white peach puree, fresh lemon, ginger beer, honey syrup, cinnamon dram, ginger ale	
Summer's Cauldron	8
A white sangria with honeydew, nectarines, ginger, white pepper and coriander in El Dorado (un-aged) rum, to which house made strawberry liqueur house-made orange-coriander dram and white wine are added	

Draft Beers

Peroni (Italy)	5.2%	16 oz	6
Light Italian lager			
Stoudt's Heifer-In-Wheat (Pennsylvania)	5.0%	16 oz	6
Bavarian style wheat, flavors of banana, clove and bubblegum			
Abita Purple Haze (Louisiana)	4.5%	16 oz	5
American Raspberry wheat			
Yards IPA (Pennsylvania)	8%	16 oz	5
Intensely hopped, aromatic India Pale Ale			
Yards Porter (Pennsylvania)	7%	16 oz	5
General Washington's own recipe brewed with molasses			
Sly Fox O'Reilly's Stout (Pennsylvania)	3.6%	16 oz	5
Black in color, light-bodied, rich, roasty and creamy			
Ommegang Hennepin (New York)	7.7%	16 oz	6
Belgian inspired, hoppy, golden farmhouse ale. Similar to a grisette with gingersnap and citrus notes			

Bottled Beers

Peak Organic Pomegranate Wheat Ale (Maine)	5.9%	12 oz	6
Refreshing wheat beer with coriander and pomegranate and acai juices			
Brooklyn Pennant Ale (New York)	5%	12 oz	5
Celebrate baseball season with a smooth English style ale. Classic biscuit marris otter malt notes			
Sly Fox Pikeland Pils (Pennsylvania)	4.9%	12 oz can	5
Northern German style pilsner brewed with imported German pils malt and German and Czech hops			
Innis & Gunn Original (Scotland)	6.6%	12 oz	10
Chardonnay-like honey hued beer with rich vanilla, toffee, citrus and oak flavors			
Port Brewing Wipeout IPA (California)	7%	24 oz	14
Massively hoppy West Coast IPA brewed with five hop varieties			
Birificio Grado Plato Chocarrubica (Italy)	7%	25 oz	32
Dark ale brewed with carob, cacao beans and oats			
Birificio del Ducato Krampus 2008 (Italy)	7.6%	25 oz	28
Dark, fruity rich winter ale brewed with star anise and clove to honor St. Nick's "bad cop"			

One of my favorite things about summer is the return of delicious fruits and vegetables. The cocktails on this list were inspired by all the bright, fresh flavors of summer, and the songs they remind me of.

-Phoebe Esmon, Head Bartender