

CHEESE & CHARCUTERIE

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

CHEESE	10 ea	CHARCUTERIE	10 ea
Vacherousse d'Argental		Finochiona	
Tomme de Savoie		Mortadella	
Brie Fermier		Prosciutto di Parma	
Ossau Iraty		Hot Coppa	
Caña de Cabra			

RAW BAR

½ Dozen Oysters*	24
Dozen Oysters*	48
Shimp Cocktail*	22
<i>Cocktail Sauce, Lemon</i>	
Plateau de Fruits de Mer*	58
<i>Oysters, Clams, Shrimp Cocktail</i>	

BITES

Castelvetrano Olives	6
Marinated Artichokes	8
Marcona Almonds	8
<i>Fennel Pollen, Espellete</i>	
Pommes Frites	12

PLATES

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

JG SELECT CAVIAR

Egg Toast, Caviar, Herbs*	48
Crackling Potatoes, Caviar*	58
<i>Smoked Salmon, Cucumber Yogurt</i>	
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. 09.17.24



WINES

SPARKLING

	Glass	Btl
Champagne, Lassalle & Filles <i>Brut, FR, NV</i>	28	114
Champagne, Baron-Fuenté Grand Reserve <i>Brut, FR NV, 375mL</i>		42
Lambrusco di Sorbara, Carafoli <i>l'Onesta, Emilia-Romagna, IT NV</i>	13	50
Prosecco, Lunetta <i>Veneto, IT NV</i>	13	50

WHITE

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

ORANGE

Cataratto, Caruso & Minini <i>Arancino, Terre Siciliane, IT 2022</i>	16	62
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ROSÉ

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

Bordeaux Blend Château Mauvesin Barton <i>Moulis en Médoc, Bordeaux, FR 2011</i>	20	78
Cabernet Franc Clotilde Legrand <i>La Chaintrée, Saumur-Champigny, Loire Valley FR 2017</i>	19	74
Nebbiolo, Rovellotti <i>Valplazza, Colline Novaresi, Alte Piemonte, IT 2020</i>	18	70
Pinot Noir, Sokol Blosser <i>Redland Vineyard, Willamette Valley, OR 2022</i>	17	66
Sangiovese, Stolpman <i>Love You Bunches, Ballard Canyon, CA 2022</i>	16	62
Tempranillo, Dominio Romano <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 13

Aperol Aperitivo 15

Campari Aperitivo 16

Ramazotti Amaro Aperitivo Rosato 12

Montenegro Amaro 13

Cynar 14

Fernet-Vallet 14

LIQUEUR

St. Germain Elderflower Liqueur 15

G.E. Massenez Creme de Peche 13

Giffard Cassis Noir de Bourgogne 14

TRY OUR

SPRITZ

Venetian Spritz 17

*Select Aperitivo
Veuve Ambal Crémant de Bourgogne
Soda, Orange, Olive*

Orchard Spritz 20

*Val de Mer Brut Nature Rosé, Aperol Aperitivo
Quince, Elderflower*

Hugo Spritz 17

*Mint and Lemon Infused St. Germain
Veuve Ambal Crémant de Bourgogne, Lime, Mint
Veuve Ambal Crémant de Bourgogne, Orange*

BEER

CANS & BOTTLES

ABV \$

Back Home 4.9% 12
Persian Lager, Brooklyn, NY

Stillwater Artisanal 4.2% 10
Extra Dry Saison Ale, Baltimore, MD

Industrial Arts 7.1% 15
Power Tools IPA, Beacon, NY