



SPARKLING

DURELLO

*cristiana meggolaro
'veneto durello frizzante'
veneto, italy*

12

ROSÉ OF GAMAY

*domaine saint cyr
'pet nat gamay rosé'
burgundy, france*

16

ROSÉ & SKIN CONTACT

TROLLINGER ROSÉ

*jochen beurer
'rosé'
württemberg, germany*

14

PINOT GRIS/PINOT BLANC

*enderle & moll
'weiss & grau'
baden, germany*

14

WHITE

GRÜNER VELTLINER

*jurtschitsch
'terrassen'
niederösterreich, austria*

11

CHARDONNAY

*fond cyprés
'cypres de toi blanc'
languedoc-roussillon, france*

12

NOSIOLA/PINOT BIANCO/MÜLLER THURGAU

*cantina furlani
'bianco alpino'
trentino-alto adige, italy*

13

RED

GAMAY

*michel guignier
'beaujolais'
burgundy, france*

11

GIRÓ

*curii uvas y vinos
'alicante una noche y un día'
valencia, spain*

14

DOLCETTO

*poderi cellario
'duzat'
piedmont, italy*

12

BEER

CAN/BOTTLE

PBR • 3
MAGIC HAT #9 • 5
SARANAC LEGACY IPA • 6
WESTBROOK KEY LIME PIE GOSE • 7
THIN MAN SCI-FI HAMSTER WHEEL IPA • 7

MIKKELLER RUN THIS TOWN PILSNER • 7
ZERO GRAVITY CONEHEAD IPA • 7
ZERO GRAVITY GREEN STATE LAGER • 7
MIKKELLER RASPBERRY BLUSH SOUR • 8
ARROWOOD MOHONK IPA • 8

inquire about our rotating draft beers & frozen cocktail

NON-ALCOHOLIC

YESFOLK KOMBUCHA 5

inquire about our current selection



SNACKS

MARCONA ALMONDS

7

CASTELVETRANO OLIVES

7

CHEESE

MT. ALICE

*von trapp farmstead
waitsfield, vt
cow's milk*

TRES BONNE GOUDA

*boston post dairy
enosburg falls, vt
goat's milk*

SIMPLY SHEEP

*nettle meadow farm
thurman, ny
sheep's milk*

RED HAWK

*cowgirl creamery
point reyes, ca
cow's milk*

EWES BLUE

*old chatham creamery
old chatham, ny
sheep's milk*

VINTAGE CHEDDAR

*hudson valley cheese company
hudson valley, ny
cow's milk*

CHARCUTERIE

DUCK PASTRAMI

*bella bella
sullivan county, ny*

MORTADELLA

*molinari
san francisco, ca
*contains pistachios**

PÂTÉ DE CAMPAGNE

*les trois petit cochons
brooklyn, ny*

FINOCCHIONA

*molinari
san francisco, ca*

PROSCIUTTO

*san daniele
friuli, italy*

VEGAN TERRINE

*les trois petit cochons
brooklyn, ny*

all cheese & charcuterie selections are served with house bread & monger's accoutrements

ONE SELECTION 7

THREE SELECTIONS 20

MONGER'S SELECTION 33

TINNED FISH

SARDINES

*in spanish olive oil
golden raisin chutney*

10

MUSSELS

*in vinegar brine
olive oil & pesto*

15

ANCHOVIES

*with piparra peppers
and lemon garlic butter*

16

WILD OCTOPUS

*in olive oil
almond romesco*

20

all tinned fish are served with toasted house bread, pickled onions, lemon & fresh herbs

THREE FISH 40

DESSERT

CHEESECAKE

rotating flavor

10

CANNOLI

two per order

8

TIRAMISU SUNDAE

espresso fudge

10

espresso drinks & dessert available until 8PM Wed-Thurs, and 9PM Fri-Sat