

ALL-DAY DINING

SANDWICHES

Philadelphia-Style Pretzel Bread Sandwiches (served with salad)

The Club <i>Oven-roasted turkey, applewood-smoked bacon, fried egg, tomato</i>	12
The Steak Sandwich <i>New York strip loin, shallot marmalade, arugula, piquillo pepper</i>	15
The Vegetarian Club (V) <i>Avocado, tomato, Boston lettuce</i>	11

Tartines (open-faced sandwiches on toasted French country bread)

Piquillo pepper and goat cheese (V)	10
Bresaola, dill pickle and horseradish relish	10
Bayonne ham, Brie, wild arugula	10
Smoked salmon, crab mayonnaise, avocado	10
Truffled Kennet Square mushrooms (V)	10
Rock shrimp, chipotle aioli	13

CHARCUTERIES

Served Individually

Bayonne <i>Acorn-fed black-leg ham from Southwest France</i>	6
Salami Milano <i>Country-style pork sausage from Brianza, Italy</i>	6
Paté de Campagne <i>Country-style duck and chicken paté</i>	6
Bresaola <i>Cured filet mignon from the Italian Alps</i>	6
Chorizo <i>Traditional Spanish spiced pork sausage</i>	6

FROMAGES

Valencay, Berry, France • Goat cheese • Semi-soft <i>Darkened with a dusting of charcoal; fresh, citric taste with a nutty finish</i>	8
Morbier, Franche-Comté, France • Cow's milk • Semi-soft <i>Deep aroma; rich and creamy flavor with a slightly bitter aftertaste</i>	8
Humbolt Fog, Arcata, CA, USA • Goat cheese • Semi-soft <i>Mold-ripened cheese with a central line of edible ash; creamy, light and mildly acidic</i>	7
Caña de Cabra, Molina de Segura, Spain • Goat cheese • Semi-soft <i>Tangy citrus notes balance the rich creaminess</i>	8
Noble Organic Cave Aged Cheddar, Lancaster County, PA, US • Cow's milk • Semi-hard <i>Made of organic, raw milk from grass-fed cows; sharp, tangy, smooth and crumbly</i>	7
Pierre Robert, Normandy, France • Cow's milk • Double cream <i>Soft, rich, decadent double-cream; truly melts in your mouth</i>	9
Brillat Savarin, Normandy, France • Cow's milk • Triple cream <i>Luscious, creamy and faintly sour with a slight sharpness</i>	8
Livarot, Thiers, Normandy, France • Cow's milk • Semi-soft <i>Slightly piquant with rich aroma and full flavor</i>	8
Maytag Blue, Iowa, US • Cow's milk • Blue <i>Crumbly texture and spicy flavor</i>	7

Served with a selection of freshly baked breads, shallot marmalade and quince jelly

PETITES ASSIETTES

Beet Salad <i>Chiogga beets, glazed Crottin goat cheese, hazelnut dressing</i>	9
Market Fresh Niçoise <i>Fish of the day, quail egg, French shallots, chardonnay dressing</i>	12
Salad Liberté <i>Mixed greens, Champagne dressing, toasted walnuts</i>	9