

## **Starters / Small Plates**

Greek Olives **GF 6**

Avocado Hummus **GF 8**

Mezze Platter Trio **GF - 16 or Choice of Each - 8**

Spinach Pâté, Stuffed Grape Leaves, Eggplant Walnut Roll-Ups

Ratatouille **GF 12**

Zucchini, Red Pepper, Eggplant, Onion, Garlic, Parmesan, Tomato Sauce

Soup Of the Season **12**

Union Square Market Farm To Table Special

Kale Salad **GF 12**

Crispy Spicy Chickpeas, Roasted Carrots, Sunflower Seeds, Shaved Parmesan

Chèvre and Arugula Salad **GF 12**

Golden And Red Roasted Beets, French Lentils, Toasted Walnuts

Fried Polenta Balls With Baje\* **13**

Buttermilk Popcorn Chicken With Spicy Aioli **14**

Pâté de Campagne, cornichons and Dijon Mustard **14**

Lamb Meatballs With Pickled Jalapeño Lime Sauce **14**

Salted Cod Croquettes with Lemon Aioli **15**

Warm Brie Wheel **GF 15**

Served with sautéed Bosc pears, Acacia Honey and toasted walnuts

Pomegranate Glazed Sizzled Shrimp **16**

Served With Smoked Gouda Cheese Grits

Burrata, watermelon radishes, Black salt, greens and Ajika **GF 17**

Foie Gras & Confiture **GF 21**

Artisan Cheese Board **GF 24**

Manchego, Brie, Blue, Chèvre, Fruit Confiture, Fresh Fruit, Dark Chocolate

\* Baje - Walnut Sauce, Originated in Georgia \*Ajika – Georgian Sweet & Spicy Pepper Sauce

**GF - Gluten Free**

## **Flatbreads**

### **White 18**

Ricotta, Mozzarella, Chèvre, Parmesan, Oregano

### **Truffle 18**

Mozzarella, Mushrooms, Truffle Gouda, Marinara

### **House 18**

Prosciutto, Mozzarella, Artichoke, Arugula, Tomato Sauce

### **Pear 18**

Ricotta, Bosc Pears, Blue Cheese, Toasted Walnuts, Wildflower Honey

## **Entrees**

### **Truffle Gnocchi 18**

Roasted Wild Mushrooms & Shaved Ricotta Salata, Parsley

### **Soo Delicious Ajika\* Aioli Burger 19**

Served With Parmesan Fries

### **Spicy Buttermilk Cornish Hen GF 21**

Spinach Pâté, Root Vegetable Gratin, Baby Tomatoes, Baje\*

### **Alaskan Salmon GF 24**

Verbena Pea Puree, Roasted Corn Salad, Dijon Lemon Butter

### **Steak & Frites 34**

Served With Parmesan Fries

\* Baje - Walnut Sauce, Originated in Georgia

\* Ajika – Georgian Sweet & Spicy Pepper Sauce

GF - Gluten Free



## **SIGNATURE COCKTAIL ~ 16**

### **TAMU LOLA**

ABSOLUT VODKA, FRESH MUDDLED STRAWBERRY  
RASPBERRY PUREE, POMEGRANATE LIQUOR  
HONEY LIQUOR

### **BURGUNDY'S**

CREMANT OF BURGUNDY  
PUREÉ "ASK FOR THE SELECTION"

### **AVOCADO MINT MARGARITA**

DON JULIO TEQUILA, COINTREAU  
FRESH AVOCADO, FRESH MINT, LIME JUICE

### **RED-ANNA**

MARTIN MILLER'S GIN, RUBY RED VODKA  
STRAWBERRY PUREE, TOP WITH CHAMPAGNE

### **ORGASMA**

BACARDI RUM, SMIRNOFF VODKA, CALVADOS  
CURACAO BLUE, CHAMPAGNE

### **WEEHAWKEN**

DON JULIO TEQUILA, TRIPLE SEC  
LEMON JUICE, GINGER ALE

### **PANAMA**

ZUBROWKA VODKA, POMEGRANATE LIQUOR  
CRANBERRY JUICE, LEMONADE

### **GEORGIAN GARDEN**

ZUBROWKA VODKA, RASPBERRY PUREE  
FRESH MINT, LIME JUICE

### **PAMPLUNE**

GRAPEFRUIT-PEACH WINE, MARTIN MILLER'S GIN  
SPASH OF PINEAPPLE

### **20 STREET**

BULLEIT BOURBON, SPARKLING SAKE  
MARTINI ROSSO

### **TOQUE VERTE**

BACARDI RUM, GRAND MARNIER  
FRESH CUCUMBER

## **CHAMPAGNE & SPARKLING WINE**

STELLINA DI NOTE PROSECCO \$49 \$12  
CREMANT DE BOURGOGNE \$62 \$15  
PIPER-HEIDSIECK BRUT \$79 \$16  
PAUL GOERG BRUT BLANC DE BLANCS NV \$99 \$25  
PAUL GOERG ROSE \$119 \$26  
MOËT & CHANDON IMPERIAL \$149 \$28  
VEUVE CLICQUOT PONSARDIN BRUT \$149  
RUINARD BRUT BLANC DE BLANCS \$199  
PAUL GOERG CUVÉE LADY MILLESIME 2002 \$299  
DOM PERIGNON MILLESIME VINTAGE 1998 \$1099

## **SOFT SIGNATURE COCKTAIL ~ 8**

### **MEDITERANEAN**

GRAPEFRUIT JUICE, PINEAPPLE JUICE  
GRENADINE SYRUP

### **LITTLE ISLAND**

ORANGE JUICE, RASPBERRY PUREE  
CRANBERRY JUICE, LIME JUICE

### **LOVE FLAVOR**

PINEAPPLE JUICE, MANGO PUREE  
LEMON JUICE

## **BEER BOTTLE ~ 8**

### **BLUE MOON**

ASAHI

AMSTEL

BROOKLYN EAST IPA



TAMU LOLA