



Cuvée Casual Bar Menu

Soups & Salads

- Potato Leek Soup**- whipped butter milk, blue crab, chicken crouton 10
- Braised Onion Soup**- Duck & mushroom broth, crostini, cheddar 9
- Nicoise Salad**- cured tuna, new potato, gem lettuce, anchovy vinaigrette 12
- Baby beets**- peas, tendrils, rye crumb, goat yogurt, bread and butter dressing 11
- Warm Kale Salad**- cauliflower, mushroom, bonito aioli, caper, olive 12

Flat Breads

- Traditional** – red sauce, house mozzarella, basil 9
- Prosciutto**- pecorino, artichoke, sweet vermouth 12
- Piquillo pepper** - candied tomato and shallot, charred broccoli, Manchego 11
- Duck Confit**- camembert, pickled red onion, olive crumble 14

Small Plates

- Fried oysters**- kimchi aioli, green tomato chow chow, “deviled egg” 11
- Charred Brussel Sprouts**- reduced sherry, fresh grated Parmesan, smoked salt 7
- Seared Scallops**- saffron spaetzle, spiced relish 9
- Ravioli**- ricotta, pork bolognese, hot pepper 11
- Pork & Beans** – Berkshire pork meatballs, white bean cassoulette, maple demi glacé 12
- Miso Ramen**- house noodles, pork belly, scallion, cured egg 14
- Little Neck Clams**- pancetta, chervil, coriander citrus tea broth 13
- Lamb Chops**- stewed lentil, tzatziki sauce 15
- Short Rib Toast Sliders**- braised short rib, Cabot’s aged cheddar, marbled rye, crispy parsnip 14

Singles & Sides

- Shucked Oyster** 2
- House Bread & Butter** 3
- Pickles** 3
- Olives & Nuts** 5
- Smoked Fish Dip** 5
- Roasted Fingerlings** 6
- Stewed Lentils** 6
- Baby Artichokes** 6
- Charred Broccoli** 6