

Cuvée Casual Bar Menu

Small Plates

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| Fried Oysters- kimchi aioli, green tomato chow chow, "deviled egg" | 11 |
| Seared Scallops- saffron spaetzle, spiced relish | 14 |
| Charred Brussel Sprouts- reduced sherry, fresh grated parmesan, smoked salt | 7 |
| Miso Ramen- house noodles, pork belly, scallion, cured egg | 14 |
| Little Neck Clams- pancetta, chervil, coriander citrus tea broth | 13 |
| Short Rib Toast Sliders- braised short rib, cabot aged cheddar, marbled rye, crispy parsnip | 14 |

Flat Breads

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| 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 |

Singles and Sides

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| Shucked Oyster 2 | Roasted Fingerlings 6 |
| Pickles 3 | Stewed Lentils 6 |
| Olives & Nuts 5 | Baby Artichokes 6 |
| Charred Broccoli 6 | |