



SNACKS

feel free to pick and choose

two \$9 / three \$11 / five \$18

(dips are served with spiced crackers)

VEGETABLE DIPS

(dips are served with bread crisps)

Green Dip - stir-fried spinach, edamame

Tapenade & Dried Tomato - anchovies, black olives

Spanish Olive & Chickpea Dip - cumin

HERB/SPICE & ELIXIR DIPS

Pomace Brandy & Mixed Whole Olives - herbs de Provence

Red Wine & Cranberry Bean Dip - cloves, spicy pepper flakes

Port Wine & Blue Cheese Dip - clover honey

NUTS

Smoked Filberts Hazelnuts - honey coated

Cayenized Pecans - maple caramelized

Charred Marcona Almonds - organic sea salt

Peanuts & Chili - garlic, celery salt

VEGETABLES

Spicy Jalapenos - hot & tangy

Igloo Cauliflower Crudo - nutmeg, sultanas grapes

Funghi Agrodolce - mushrooms sweet & sour

SOUP

daily changing soup 6.50

TOASTS

Cheese Monger Grilled Cheese
cheddar, house pickle 7

Tyrolean Hard Sausage Bruschetta
cured & aged red wine sausage
shaved cauliflower 9

Cacciotorini Crostini
dry aged beef & pork
sausage, kidney bean spread 11

Rustic Country Pate Toasts
spiced pork terrine spread 7

Pig Lardo Buns
rich Mangalitsa pig
tomato-pineapple mostarda 11

SALADS

Feta Cheese
chickpeas, olives
mustard dressing 8

Macaroni Salad
red onions, pasta
creamy green celery dressing 8

LCP Salad
lettuce, cabbage & speck,
croutons, bacon vinaigrette 10

MAC & CHEESE

ALL PASTA IS HAND-CRAFTED

EACH MAC IS PRICED PER PERSON

one \$11 / two \$21 / three \$31

Dutch Kaas Mac

aged gouda cheese
beer-pretzel topping

La Pampa Mac

Manchego cheese
spinach, oregano

Swiss Chalet Mac

3 Alpine cheeses
crispy onion topping

Mac Carbonara

Vermont Cheddar
sauteed lettuce
house-made pancetta

EACH MAC IS PRICED PER PERSON

one \$13 / two \$24 / three \$33

French Man Mac

Morbier cheese
duck meat balls
balsam onions

Barnyard Mac

New Jersey Lioni Latticini
Mozzarella
preserved truffle/cracker
topping

CHEESE

pick and choose three 13 / five 20

OUR FAVORITE PICKS

#20 Meadow Creek Grayson

Virginia, USA
raw Jersey cow's milk
60-75 dys. Aged, rich and beefy
with nutty tones

#21 Consider Bardwell Manchester

Vermont, USA
raw goat's milk
60 dys. aged, firm, grassy

#11 Pecorinio Toscano

Toscana, Italy
Past. sheep's milk 2 mth. aged
nutty with smooth texture

#32 Crottin

Berry, France
pasteurized goat's milk,
2-4 wks. aged, rustic and tangy
perfect for baguette and wine

#50 Bergkase

Voralberg, Austria
Raw cow's milk,
14-20 mths. aged, nutty, meaty
finish
a rare find

#10 Casatica di Bufala Lombardy

Italy, past. buffalo milk,
30 dys. aged, custardy, rich,
creamy

#40 Valdeon Bleu

Valdeon Valley, Spain
pasteurized cow's & goat milk,
assertive, buttery

#41 Bleuf D'Auvergne

Auvergne, France
raw cow's milk,
2 mth. aged, mellow and meaty

composed cheese plates

MADE IN RICOLA LAND

#60 Scharfe Maxx

Thurgau, Switzerland
raw cow's milk, 6 mth. aged
buttery with sharp flavor

#62 Gourmino

Emmental, Switzerland
raw cow's milk, aged 10 mth.
nutty finish subtle and superb

#61 Raclette

Alpine, Swiss
raw cow's milk aged 5 mths. fi
grassy, it melts beautifully

SMOKI'N ITALIANS

#12 Fiore Sardo, Fratelli Pinna

Sardinia, Italy
raw sheep's milk, 4 mth. aged
nutty finish

#42 Gorgonzola Cremeificato

Lombardy, Italy
past. cow's milk, 1-2 mth. aged,
pungent piquant

#13 Pecorinio Pepato

Sicily, Italy
past. sheep's milk
90 dys. aged
fiery, black pepper embedded

PROUD TO BE AMERICAN

#22 Grand Cru Gruyere

Wisconsin, USA
Past. cow's milk
12 mth. aged, Sur Choix
producer, bold & smooth

#23 Tumbleweed, 5 Spoke Creamery

Pennsylvania USA
raw cow's milk, 8 mth. aged
elegant cheddar like texture

#24 Hoya Santa, Mozzarella Company

Texas, USA
past. goat's milk, aged 1-2
mth. wrapped in holy leaf

BEER

DRAFT (16 oz)

- 10 Franziskaner Hefe-Weissbier
Dunkel
Munich, DE
malt, clove, banana 9.00
- 11 'Brew Free! or Die' IPA
21st Amendment Brewery, SF
malt, caramel, earthy 8.50
- 12 Stiegl
Salzburg, AU
honey, hops, yeast 7.00
- 13 Sly Fox Pils Pilsner
Pennsylvania, US
dry, light body, malt
8.00
- 14 Blue Point Toasted Lager
Patchogue, New York, US
caramel, malts, hops
8.00
- 15 Itacha Nut Brown
Patchogue, New York, US
coffee, chocolate 8.00

CANS

- 20 Sly Fox Rte, 113 IPA
Pikeland, Pennsylvania, US
apple, hops, earthy 6.50
- 21 Moo Thunder Farmhouse Ale
Stout Grattsville, NY, US
toast, chocolate, spice
Butternuts Beer & Ale 6.50
- 23 Porkslap Farmhouse Pale Ale
Grattsville, NY, US
Butternuts Beer & Ale
ginger, malt, crisp 6.50

BOTTLES

- 30 Estrella Daura Pilsner
(GLUTEN FREE)
Damm, Barcelona, ES
creamy, refreshing 7.00
- 31 Bitburger Premium Pilsner
Bitburger Brauerei, DE
floral, grassy 7.00
- 32 Efes Pilsner
Anadolu Efes Brewery, Turkey
mild, smooth, crisp 6.50
- 33 Ithaca 'Flower Power' IPA
Ithaca Beer Co., Ithaca, NY
citrus, apricot 7.50
- 34 Dogfish 90 min IPA
Milton, Delaware, US
raisin, hops 15.00
- 35 Casca Zilla Red Ale
Ithaca, NY, US
orange peel, pear 7.50
- 36 Brooklyn Lager
Brooklyn Brewery, US
caramel, floral 6.50
- 37 Rodenbach Ale
Roeselare, Belgium
raspberry, citrus 8.50
- 38 Rouge Dead Guy Ale
Rouge Brewery, OR
hearty, caramel 12.50
- 39 Arcadia 'Sky High Rye'
Rye Pale Ale, US
Arcadia Brewing Company, MI,
citrus, rye 7.50
- 40 Wolaver's Pale Ale (Organic)
Middlebury, Vermont, US
earthy, caramel 7.00
- 41 Leffe Pale Ale
Abbaye de Leffe Brewery
Belgium
clove, banana, orange 7.50
- 42 Magic Hat 'Lucky Kat' Pale Ale
MH Brewing Co., Vermont, US
toffee, hops, citrus 7.00

43	Trappist Rochefort Number 8 Ale Abbaye St.Remy, Belgium mocha, caramel, hops	9.50
44	Grimbergen Blonde Ale Grimbergen, Belgium fruity, malts, earthy	9.00
45	Petrus Blonde Ale Bavihove, Belgium brioche, clove, banana	13.00
46	Petrus Aged Pale Ale Bavihove, Belgium nutty, oak, cherries	14.00
47	Chimay Red Premiere Dubbel Scourmont Abbey, Belgium cherries, caramel	17.00
48	Magic Hat 'Circus Boy' The Hefeweizen Magic Hat Brewing Company Vermont lemongrass, wheat	7.50
49	Hitachino Nest White Ale They Kiuchi Brewery Kounosu Japan coriander, orange	13.00
50	Chimay Triple 'Cing Cent' Scourmont Abbey, Belgium hops, raisin, Muscat	14.00
51	Spaten Premium Munich, DE earth, sweet malts, grass	7.00
52	Menabrea Ambrata Northern Italy honey, nuts	8.50
53	Blue Point 'Hoptical Illusion' Patchouge, New York, US smoke, grapefruit	7.00
54	Trubadour Obscura Mild Stout Ursel, Belgium coffee chocolate, pear	11.00
55	Guinness Extra Stout Celbridge, Ireland barley, roasted hops	9.00
56	Haake-Beck (NON ALOCHOLIC) Bauerei Beck & Co., DE malt, grassy, apple	6.50

LARGE BOTTLES

70	Rodenbach Grand Cru Roselare, Belgium (25.4 oz) balsamic, nutty	30.00
71	Estrella Inedit Barcelona, ES (25.4 oz) orange, licorice	35.00

CIDERS & FRUIT BEERS

90	Frambosie Boon Raspberry Ale Brouwerij Boon, Belgium fresh raspberries, malt	11.50
91	Lambic Peche Brouwerij Lindemans, Belgium sour peach, citrus, apple, honey	19.00
92	Magners Pear Cider Clonmel, Ireland pear, citrus, refreshing	6.00
93	Crispin Natural Apple Cider Minneapolis, Minnesota, US Crispin Cider Company apple, honey, wood	8.25

WHITE BY THE GLASS

glass/taste
6 oz/3 oz

- 150 Riesling Kabinett
Fritz Windisch,
Rheinhessen, DE 2008
peach, lemon, stone fruit
11.00/5.75
- 151 Grüner Veltliner
Glatzer
Karnuntum, AU 2009
ripe peach, apple, citrus
10.50/.50
- 152 Albarino
Bodegas Castro Martin, Rias
Baixas, ES 2008
green apple, citrus, peach
12.00/6.25
- 153 Sauvignon Blanc
Quincy, Domaine Du Tremblay
Loire, FR 2008
green chillies, gooseberries
11.25/6.00
- 154 Pinot Grigio
Cardeto, Umbria, IT
floral, citrus, apple
8.25/4.50
- 155 Chardonnay
Robin K.
Russian River Valley CA 2007
vanilla, tropical, banana
12.00/6.25
- 156 Grenache Gris
Domaine Des 3 Vallees
Roussillon, FR 2009
grapefruit, honeysuckle
11.00/5.75
- 157 Cotes du Rhône Blanc
Chateau de Montfaucon
Rhône, FR 2008
apricot, citrus
15.00/7.75

RED BY THE GLASS

glass/taste
6 oz/3 oz

- 250 Cabernet Franc Rose
Dom.JM Raffault, Chinon
Loire, FR 2009
berries, herbaceous, roses
13.50/7.00
- 251 Pinot Noir
Old Parcel, Block No.7
OR 2009
black pepper, vanilla
13.25/6.75
- 252 Sanigovese
Cesani, Chianti, Colli
Senesi Tuscany 2008, IT
cherries, tobacco, earthy
11.00/5.75
- 253 Montepulciano d'Abruzzo
Bosco dei Cirmioli
Abruzzo, IT 2008
cherry, plum, raspberry
7.75/4.00
- 254 Monastrell
Wringo Dongo, Jumilla, ES 2008
lilac, strawberry
10.00/5.25
- 255 Cotes du Rhône
Domaine Piaugier
Rhône, FR 2008
earth, berries, dark cherry,
11.00/5.75
- 256 Malbec
Tomero, Mendoza
Argentina 2009
chocolate, blackberry, pepper
12.00/6.25
- 257 Cabernet Sauvignon
Ramsay
North Coast Sonoma, CA 2007
blackberry, plum, mint
13.00/6.75

WHITE BY THE BOTTLE

350	Pedro Ximenez Cucac 'PX' Elqui Valley, Chile 2008 mineral, apple	29
351	Sauvignon Blanc Ouintay 'Clava' Casablanca Valley, Chile 2008 lime, jalapeno, gooseberry	32
352	Sauvignon Blanc Domaine Baron 'Les Villes Vignes' Touraine, FR 2009 kiwi, gooseberry, pepper	35
353	Riesling 'Kung Fu Girl', C. Smith Columbia Valley, WA 2009 stone fruit, peach blossoms	36
354	Chardonnay 'Parcel 4', Lodi, CA 2008 grapefruit, pear, toffee	37
355	Pinot Gris Dr. Konstantin Frank Finger Lakes, NY 2007 grapefruit, lavender, mineral	39
356	Riesling Leewu Estate 'Art Series' Margerit River, AUS 2005 lemon, white stone fruit	45
357	Chardonnay Wölffer Estate Lond Island 2000 sauerkraut, pear, citrus	48
358	Viognier K Vintners Columbia Valley, WA 2009 orange blossoms, golden apple	55
359	Chenin Blanc Vigneau-Chevreau Vouvray Sec Loire, FR 2009 honeysuckle, apricot, citrus	56
360	Viura/Malvasia Lopez de Heredia, Rioja, ES 2000 tangerine, vanilla	65

HALF BOTTLES 375 ML

650	Pinot Grigio, Tiefenbrunner Alto Adige, IT 2008 pear, citrus	24
651	Sancerre Jean-Paul Picard, Loire, FR 2008 grapefruit, grassy	35
652	Chassagne-Montrachet Henri Clerc, Morgeot 1er Cru Burgundy, FR 2006 vanilla, citrus, apple	71

RED BY THE BOTTLE

450	Bordeaux Château Les Reuilles Bordeaux, FR 2005 red fruit, currant, plum	27
451	Garnacha Fuego, Bodegas Ateca, ES violets, earth, wood 2009	36
452	Cotes du Rhône Grande Reserve Château Beauchene Rhône, FR 2008 plum, cassis	38
453	Salice Salentino Castello Monagi Puglia, IT 2008 floral, cherry, strawberry	40
454	Syrah Steele 'Writer's Block', Lake County 2007 all-spice, coffee	46
455	Cabernet Franc Wölffer Estates Long Island 2006 bell pepper, cherry	48
456	Zinfandel Old Barrel, No. 4, Lodi, CA 2008 vanilla, cherry, blueberry	48
457	Pinot Noir Wyatt, Sonoma, CA 2008 berries, vanilla	53
458	Tempranillo Bodegas Volver S.L. La Mancha, ES 2007 blackberry, incense, cocoa	55
459	Merlot Clos du Val Napa Valley, CA 2006 spice, sweet smoke, berries	60
460	Brunello di Montalcino La Rasina, Tuscany, IT 2005 cherry, plum, leather	70

HALF BOTTLES 375 ML

750	Cabernet Sauvignon Ramey, Napa Valley, CA 2006 berries, red plum, tobacco	75
751	Pinot Noir Etude, Carneros, CA cherry, clove, toasted oak	64
752	Merlot Swanson Vineyards Estate Grown, Napa Valley 2005 blueberry, cedar	48

SPARKLING

BY THE GLASS

glass/taste

6 oz 3 oz

- 99 Sparkling, 'St. Vincent'
Brut Champenoise, Gruet
New Mexico, NV
apples, citrus, vanilla
11.00/6.00

SAKE BY THE GLASS

- 99 Horin Gekkeikan
Koyoto, Japan
mushroom, citrus, leeches,
honey flowers 11.00/6.00

SAKE BY THE BOTTLE 300ML

- 99 "G" Genshu Junmai Ginjo 375 ml
Oregon tropical, lychee
30.00
- 99 Kiminori "Emperor's Well"
Yamahai Junmai Ginjo
Niigata, Japan
citrus, peach, honey, melon
35.00
- 99 Namacho, Honjoso Hideyoshi
Akita, Japan
pear, floral, apple 22.00
- 99 Toyo Bijin Junmai Ginjo
Okarakuchi
Hagi, Yamaguchi, Japan
mushroom, rice, salt 54.00

PORT, SHERRY

BY THE GLASS

- 99 Churchill's Finest Reserve
Douro, Portugal, NV
raspberry, chocolate 9.00
- 99 Churchill's Tawny
Douro, Portugal, 20 years aged
prune, walnuts 22.00
- 99 Old Dry Amontillado
Sacramento, Jerez, 15 years
aged, dry, almonds 13.00

GRAPPA

- 99 Grappa, Nonino Chardonnay 90°
Percoto-Friuli, IT
pastry, bread, almond 22.00
- 99 Grappa, Clear Creek Pinot Noir
Northwest Portland, OR
clear, clean, cherry 11.00
- 99 Nonino Quintessentia Amaro 70°
Percoto-Friuli, IT
spice, licorice, herbs 20.50