

LA FROMAGERIE



FALL 2025



EST. 2009

SEBASTIEN TAVEL - FRED BELTRAN - LAURIE LOQUET - JOSSUE VELASCO - FREDDY RAMOS - GABY PACHECO - BEN KUNA

SNACKS

FRENCH BAGUETTE	5
HOUSE-INFUSED ROSEMARY OIL	
PIMENTO CHEESE	10
VERMONT CHEDDAR, PIQUILLO PEPPERS, PECANS	
OLIVES - BELLA DI CERIGNOLA	8
CHICKEN LIVER MOUSSE*	10
MADEIRA JELLY, TOASTED BRIOCHE	
SPICED NUTS	5
OLD BAY, PAPRIKA, BUTTER	

SMALL PLATES

BURGUNDY ESCARGOTS	12
GARLIC & PARSLEY BUTTER, BAGUETTE	
FOIE GRAS TORCHON*	18
RED ONION JAM, BRIOCHE	
SPANISH TINNED SARDINES*	12
CALABRIAN CHILLI BUTTER, LEMON, EVOO, CRUSTY BREAD	
CAULIFLOWER GRATIN	16
CHEDDAR, PAREMSAN, BREADCRUMBS	
BUTTERNUT SQUASH FRITTERS	14
WHIPPED CHEVRE, PISTACCHIO, BALSAMIC	
SMOKED SCOTTISH SALMON	18
CELERY ROOT, APPLE, WINTER RADISH, SALMON ROE	
BRUSSELS SPROUTS & RADICCHIO SALAD	16
PECANS, CRANBERRIES, ROASTED GRAPE VINAIGRETTE	
BEEF TARTARE*	16
MUSTARD, CAPERS, WORCHESTERSHIRE	

LARGE PLATES

PORK & SWISS CHARD SAUSAGE*	30
BACON & RED WINE BRAISED PUY LENTILS	
DUCK BREAST*	35
CRISPY SMASHED POTATOES, RED ONION MARMALADE	
BEEF BOURGUIGNON*	32
ROOT VEGETABLES, MASHED POTATOES	
WILD MUSHROOM RAGOUT	26
CHANTERELLE, HEN-OF-THE-WOOD & LOBSTER MUSHROOMS, FARRO, CREAM, AGED MADEIRA	
PEI MUSSELS*	24
SHALLOTS, GARLIC, WHITE WINE, CALABRIAN CHILI BUTTER, CREAM	

DESSERT

SEASONAL DESSERT	12
PLEASE ASK YOUR SERVER	

CHEESE & CHARCUTERIE

SELECT THREE - 20

SELECT FIVE - 32

SELECT TEN - 60

ANY ADDITIONAL ITEM - 8

PLEASE SEE OUR CURRENT SELECTION ON THE NEXT PAGE
SERVED WITH DRIED FRUIT, CHUTNEY & CROSTINI

ACCOUTREMENTS - \$2 EACH

LOCAL HONEY

DIJON MUSTARD

GLUTEN FREE CRACKERS