

# Brie & Bleu

## Little Big Plates

To Mix, Match, & Share.

### Soup Of The Day - 6

Homemade - seasonal.

### Amuse Bouche - 8

Roasted Marcona Almonds, mixed olives, and featured cheeses.

### Hot or Cold Edamame - 8

Served with a miso wasabi mayo and baguette.

### Baked Brie In A Box - 12

Garnished with a mango salsa and served with sliced apple and baguette.

### Petit Salmon - 10

Served with a curry-lemon yogurt sauce & baguette.

### Taco Pescado - 8

Cajun Tilapia in a soft tortilla with pico de gallo & a zesty cabbage slaw.

### Tenderloin Tips - 11

Served with caramelized, red wine glazed onions and Gorgonzola

## Salads

### Chèvre - 9

Warm goat cheese, atop toasted hazelnuts, tomatoes, & field greens; served with a sherry shallot vinaigrette.

### Capresé - 8

Mozzarella and Tomatoes with fresh basil olive oil. Served on field greens and baguette.

### Asian Herbs & Greens - 9

Thai basil, cilantro, mint & mesclun; served with toasted cashews, tofu, thai chilies, and a zesty citrus sesame vinaigrette.

### Caesar - 8

Romaine hearts tossed with house croutons, Parmigiano Regiano & Caesar dressing.

Add oven roasted chicken - 4. Add cajun-blackened shrimp - 6

## Bruschette

### Native Mushroom & Gorgonzola - 8

Carmelized onions and gorgonzola.

### Italian Caprese Style - 10

Suprasada sausage, plum tomatoes, lettuce & roasted red pepper aoli.

### The Parma - 10

Prosciutto, melted mahon cheese, & peppa dews.

Dessert Made Fresh Daily  
We Serve iLLY Coffe & Espresso

In addition to the wine we offer on our menu:

We encourage you to visit our wine cellar to make your own selection.

There are no corkage fees for wine or beer purchased next door.

## Wine & Beer

### BEER: \$4

Stella Artois  
Hoegaarden  
Harpoon IPA  
Coors Light

### WINE:

Juan Gil  
Monastrell  
Glass 7. / Bottle 21.

Louis Max  
Chardonnay  
Glass 6. / Bottle 19

Louis Max  
Pinot Noir  
Glass 7. / Bottle 21.

Toad Hollow  
Pinot Noir Rosé  
Glass 6. / Bottle 15.



84 Bank Street New London

# Featured Wine

From Louis Max comes what we believe are two of the best values to be found in two favorite varietals - truly authentic in character.

## **Louis Max Beaucharme Chardonnay - Burgundy, France - Glass 6. / Bottle 19.**

From Burgundy, France (where else?), crisp, citrusy, & aromatic.

Pale gold, with butter and white flower notes. Great with, green salads, cold starters or chicken or fish.

## **Louis Max Beaucharme Pinot Noir - Burgundy, France - Glass 7. / Bottle 21.**

"This is the best Pinot under 25 bucks we have ever carried!" From Cote d'Or, in Burgundy, France, Pinot's hometown. Brilliant red, with cherry, kirsch and hints of lime and mint. Perfect with red meats, poultry and cheese.

## **Toad Hollow Rosé - Sonoma, California - Glass 6. / Bottle 15.**

Toad Hollow's ELEVENTH vintage of Pinot Noir Rosé and, by far, the best to date. The wine has incredible body and weight for a Rosé of Pinot Noir. This wine has a nose of rose petals and violets.

This is a truly cool, uncomplicated statement of Pinot Noir at its lightest and most delicate.

## **Juan Gil 100% Monastrell - Spain - Glass 7. / Bottle 21.**

It has a very dark cherry color with purple tones. In the nose it has powerful aromas of red berries, toasted and smoked notes from their aging in the oak barriques. It has good structure with ripe and sweet tannins. In the mouth it is very long, and with a perfect balance between fruit, alcohol and the oak tones, which make it very pleasant and easy to drink.

## **Inama Soave Classico - Italy - Glass 7. / Bottle 21.**

Ridiculously cheap, fantastically and consistently flavorful and gives you everything you ever wanted from a wine. You want a multi dimensional nose? You got it.

You want a balanced and structured wine? No worries. You want to pay \$7 for a 90 point wine? Done.

It's insane how good this wine is for the money but not as insane as the fact that Soave is continually overlooked in favor of Pinot Grigio. Perfect with our Sautéed Chicken & Pasta Special.

In addition to the wine we offer on our menu

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make your own selection.

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purchased next door.

**Continued  
On Back**



# Featured Cheese Plates

**All cheese plates are served with baguette**

## **Around The World 15 - Served with Salami, Olives & Baguette**

Irish Vintage Cheddar (cows milk).

Italian Tallegio (cows milk) pairs especially well with red wines.

English Stilton with Mango. (cows milk) This English cheese has a slightly crumbly texture and a soft sweet finish.

French Tomme de Savoie - (cows milk) This cheese has a creamy texture & the taste is soft and fruity, and occasionally one can detect a subtle flavor of grass.

## **Spanish Cheeses - 15 - Served with Marcona Almonds, Olives, & Baguette (this selection is a perfect pair with the Juan Gil)**

Drunken Goat (goats milk) Washed in red wine, this is a mild cheese with a touch of saltiness on the tongue.

Manchego (cows milk) a firm crumbly texture and flavor similar to parmigiano.

Valdeon (cows & goat milk) A fabulous blue cheese that has a slightly creamy texture we like to pair this with the Juan Gil.

## **U.S.A. 15 - Served with sliced apple, Marcona Almonds, & baguette**

Humbolt Fog (goats milk) Delicious & creamy with a unique layer of vegetable ash that separates the morning milk from the afternoon milk.

Grafton Cheddar (cows milk) Aged for three full years this cheese has a nice sharp bite.

Bridgid's Abbey - (cows milk) from Cato Corner farms in Colechester



*“Mmmmmmm”  
Cheese*