



Chefs Club Presents

CÔTE
MÉDI

by Chef Terrance Brennan

HAPPY HOUR

MONDAY - FRIDAY 5:30PM - 7PM

BITES

AUNT DOTTY OYSTER (MA) *banyuls mignonette* 1

FRITTO MISTO DI MARE *lightly fried calamari, shrimp* 12

SHISHITO PEPPERS *paprika aioli* 8

1/2 OFF MEZZES TO SHARE

Serves 2-4

SMOKED SALMON RILLETTES *dill crostini* 21

MEDITERRANEAN SPREADS *hummus, baba ganoush, artichoke-goat cheese tapenade, pide* 18

WHOLE ROASTED CAULIFLOWER *harissa-yogurt sauce, dukkah, mint* 18

TAPAS *marinated olives, manchego cheese, marcona almonds, jamon iberico, pan con tomate* 25

DRINKS

WINE

Sparkling, Red, White, Rosé 10

CHAMPAGNE

Moët & Chandon Rosé Champagne, NV (187 ml) 20

BEERS

Sixpoint Alpenflo Lager Brooklyn 6

Sloop Brewing Juice Bomb IPA Hudson Valley 6

Victory Prima Pils Pennsylvania 6

COCKTAILS

House Drinks 10

Aperol Spritz 10

Bartender's Choice 12

