

CHEZ MA TANTE

DINNER

SNACKS

Oyster and parsley	4
Chips and aioli	9
Olives	9
English-style cheddar	12
Chicken liver paté	14
Boudin blanc chipolatas	13
Parisian ham	11

STARTERS

Boudin noir with fried egg and watercress salad	16
Pighead terrine	14
Country paté with pistachio and foie gras	19
Steak tartare with potato chips	18
Kohlrabi, hazelnut, and apple salad	15
Caesar salad	16
Eggplant and freekeh salad with sungold tomato and almond	18
Stracciatella with corn, chili and basil	17

MAINS

Falafel with hummus, harissa, and cucumber	18
Kedgeree; rice, poached cod, and celery salad	22
Fennel sausage with butter bean and parsley salad	23
Pork shoulder with salsa verde and lentils	27
Duck with béarnaise, cabbage and spring onion	31
Halibut with pesto trapenese and summer squash	33

DESSERTS

Apple sorbet with Polish vodka	11
Lemon tart	11
Cherry and almond tart	11
Chocolate cake	11
Maple crème brûlée	11

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

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DRINKS

APERTIF + HIGH BALL

Casa Mariol: Black Vermouth, Big Rock, Olive	13
St. Agrestis Inferno Bitter: Rocks, Soda, Twist	15
Amass Gin & Tonic: Rocks, Lime	14

COCKTAILS \$15

Oaxacan Sour: Mezcal, Grapefruit, Chili, Bitters
Bitter Sweet Spritz: Aperitivo, Vermouth, Sparkling Wine, Soda
CMT Collins: Gin, Preserved Lemon, Soda, Cherry Bitters
Alpine Sling: Amaro, Vodka, Bitters, Lemon, Salt
Martini CMT: Gin, Dry Vermouth, Boyleft

SPARKLING

Gamay, Romaine des Grottes "Un Petit Coin de Paradis" Beaujolais, France - 2018	11 / 42
Chenin Blanc, Marc Plouzeau "Perle Sauvage" Pet Nat, Touraine, Loire Valley - NV	15 / 56

WHITE

Albariño, Alberto Nanclares "Dandelion" Rias Baixas, Spain - 2018	14 / 52
Sauvignon Blanc, Le Raisin A Plume "S des Humeaux" Nantes, France - 2016	15 / 56
Chenin Blanc, Arnaud Lambert "Clos du Midi" Saumur, France - 2017	16 / 60
Inzolia, Cantine Barbera "Dietro le Case" Sicily, Italy - 2017	15 / 56

ROSE

Mouvèdre blend, Inconnu, Contra Costa County, California - 2018	16 / 60
Listan Negro, Dolores Cabrera "La Araucaria" Tenerife, Canary Islands - 2018	15 / 56

SKIN CONTACT

Field blend, Brand "WilderSatz" Palatinat, Germany - 2018	16 / 60
Moscatel de Alejandria, Cacique Maravilla, Bio Bio Valley, Chile - 2018	17 / 64

RED

Clairet, Chateau Massereau Bordeaux, France - 2018	15 / 56
Cabernet Franc, Bruno Rochard "Le P'tit Clos" Anjou, France - 2017	14 / 52
Gamay/Merlot, Le Raisin et L'Ange "Brân" Ardeche, France - 2017	13 / 48
Syrah/Mourvèdre, Domaine de l'Hortus "Classique" Pic Saint-Loup, France - 2016	16 / 60

BEER

Lager: 'Estrella', 4.5%, Estrella Jalisco, Guadalajara, MX - 12 oz Can	7
Pilsner: 'Rothaus', 5.3%, Black Forest Germany - 12.2 oz Bottle	11
Sour Ale: 'Pale Sour', 6.9%, Ommegang Brewery, Cooperstown, NY - 11.2 oz Bottle	10
Stout: 'Guinness', 4.2%, St. James Gate Brewery, Dublin, IRE - 14.9 oz Can	10
Saison: 'Rice Saison', 6%, Transmitter Brewing, Long Island, NY - 9.4 oz Can	11
Ale: (Array) Maine Beer Co., Freeport, ME - 16.9 oz Bottle	13
Cider: Aval, Brittany, France - 11.2oz Bottle	11