

*barZola*



SMALL PLATES 4 – 11:30

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CANDIED ALMONDS	6
QUATRE EPICES	
OLIVES MARINÉES	8
CITRUS - FENNEL - GREEN GARLIC	
CHICKPEA PANISSE	12
BLACK TRUFFLE AIOLI SMOKED PAPRIKA	
PARKER HOUSE ROLLS	12
WILDFLOWER BUTTER	
MIDWIFE & THE BAKER DEMI BAGUETTE	8
VERMONT CREAMERY BUTTER - MALDON SALT	
SALADE VERTE	17
GEM LETTUCE - RED WINE VINAIGRETTE	
BREAD CRUMB - SIEVED EGG	
<i>add True Story 10 month prosciutto</i>	11
<i>add warm goat cheese tartine</i>	9
GOAT CHEESE TARTINE	20
RATATOUILLE - PINE NUTS - GRILLED LEVAIN	
TUNA TARTARE "NICOISE"	28
NICOISE OLIVES - HARICOT VERTS - RED ONION -	
CURED EGG YOLK - POTATO CHIPS	
FROMAGES & CHARCUTERIE	28
SELECTION OF ARTISAN CHEESES & CHARCUTERIE	
BOLES DE PICOLAT	18
PORK & BEEF MEATBALLS - TOMATO - PORCINI	
CASTELVETRANO OLIVES - WHITE BEANS	
POMMES FRITES	14
DIJONNAISE	

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