

COCKTAILS

Cleopatra's Needle 16
Gin, Elderflower, Lemon Juice,
Prosecco

Diplomatico Old Fashioned 15
Diplomatico Rum, Bitters, Sugar

BEER

Brooklyn Lager 10
Lagunitas Pils 10

WITHOUT ALCOHOL

**Lucretia Orange and
Elderflower Spritzer** 9

**Ruby Rodin Paco's
Sorrel Spritzer** 9

Petrie Court Café

PRIX FIXE

Two Courses 29

Three Courses 36

Add A Glass Of Wine 12

WINE PAIRINGS

**Muscadet, Pierre-Henri Gadais,
Saint Fiacre, France 2015**

**Sangiovese, Avignonesi
"Cantalaro", Tuscany, Italy**

FIRST

Zuppa di Zucca
Autumn Squash, Vincotto,
Pistachio

Baby Kale Salad
Fuji Apples, Walnuts, Red Wine
Vinaigrette, Parmesan

Chicken Liver Mousse
Figs, Pistachios, Crostini

SECOND

Salmon
Lacinato Kale, Castelvetro
Olives, Treviso, Beluga Lentils

Torchio Pasta
House-Made, Pork Bolognese,
Broccoli Rabe, Calabrian Chile

Coddled Egg
Fregola, Wild Mushrooms,
Sangiovese Wine, Brussels
Sprouts

THIRD

Chocolate Blackout Cake
Salted Chocolate Cream Filling

Gelato or Sorbet
Ask your server for today's
house-made selections

FOR THE TABLE

Marinated Olives 5

Kettle Chips 4

Chicken Liver Mousse 13
Figs, Pistachios, Crostini

Local Artisanal Cheese Plate 17
Selection of Three Local
& Imported Cheeses with
Traditional Accompaniments

FIRST

Zuppa di Zucca 11
Autumn Squash, Vincotto,
Pistachio

Charred Onion Soup 11
Emmental Crostini, Sherry,
Parsley

Baby Kale Salad 11
Fuji Apples, Walnuts, Red Wine
Vinaigrette, Parmesan

Children's Pasta 13
For Guests Twelve and Under
Butter & Parmesan

MAIN

French Dip Sandwich 21
Toasted Baguette, Natural Jus

Coddled Egg 21
Fregola, Wild Mushrooms,
Sangiovese Wine, Brussels
Sprouts

Chicken Pot Pie 23
Peas, Fall Vegetables, Pulled
Chicken

Torchio Pasta 25
House-Made, Pork Bolognese,
Broccoli Rabe, Calabrian Chile

Salmon 25
Lacinato Kale, Castelvetro
Olives, Treviso, Beluga Lentils

DESSERTS

Chocolate Blackout Cake 10.50
Salted Chocolate Cream Filling
With Cappuccino Ice Cream 11.50

Caramel Apple Tatin 10.50
Vanilla Ice Cream

Spiced Pumpkin Torte 10.50
Cream Cheese Filling
With Seasonal Sorbet 11.50

Gelato or Sorbet 10.50
Ask for today's selections

Hot Fudge Brownie Sundae 12.50
Vanilla Bean Ice Cream

COFFEE

Coffee 4.25

Espresso 4.75

Double Espresso 5.50

Cappuccino or Latte 5.50

TEA

Harney And Sons Tea 4.75
English Breakfast, Earl Grey,
Darjeeling, Peppermint, Hot
Cinnamon Spice, Chamomile,
Organic Green, Japanese Sencha,
Decaf Ceylon

HIGH TEA

With a Glass of Prosecco
Available 2:00-4:00 Daily

27 Per Person

36 Per Person

Tea Sandwiches

Green Apple and Walnut on Whole Wheat
Membrillo and Manchego Cheese on Brioche
Radish, Watercress and Sea Salt Butter on Pumpernickel
Croque-Monsieur

Miniature Sweets and Preserves

Currant Scones, Fruit Tartlets, Petits Fours
Lemon Curd Tarts, Apricot and Raspberry Preserves

SELECTION OF HARNEY & SONS TEA**Black Teas**

Assam Full Bodied with Briskness and Malt
Earl Grey Medium Bodied with Bergamot from Italy
Darjeeling Medium Bodied with a Bright and Fruity Aroma
Cinnamon Spice Cinnamon Blend and Orange Peel
English Breakfast Bright, Full Bodied, and Invigorating
Decaffeinated Ceylon Strong Citrus Notes

Green Teas

Organic Green Bright and Clean with Citrus and Ginkgo
Japanese Sencha Delicate and Clean Green Tea
Dragon Pearl Jasmine Medium Bodied and Floral

Tisane And Herbal Infusions

Peppermint Brisk Tea with a Lively Aroma and Crisp Flavor
Mint Verbena Refreshing Flavor with Subtle Hints of Lemon
Chamomile Strong, Fresh Body with a Hint of Green Apple

SPARKLING

Prosecco, Brut
Tullia, Veneto, Italy NV

Champagne
Tassin Brut, Loches-sur-Ource, Aube, France NV

WHITE

Chenin Blanc
Badenhorst "Secateurs", South Africa 2016

Pinot Gris
Tarrica, 2014, Paso Robles California

Sauvignon Blanc
Grand Moulin, Loire Valley, France 2016

Grüner Veltliner
Gustav, 2015, Niederösterreich, Austria

ROSÉ

Rosé Grenache & Carignan
Moulin De Gassac, Guilhem, 2016,
Languedoc, France

RED

Pinot Noir
Anne de Joyeuse "Camas", 2015
Languedoc -Roussillon, France

Teroldego
Roeno "I Dossi", Alto Adige, Italy 2014

Barbera d'Alba
Gianfranco Bovio, "Regiaveja", 2015, Piedmont, Italy

Cabernet Sauvignon
Tarrica, 2014, Paso Robles, California



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