



WHITE	GLASS	BOTTLE
La Viarte Pinot Grigio 2005	10	40
St. Nicolas Fiefs Vendeens Les Clous Blanc 2005	8	32
Riffault Sancerre Blanc Les Boucauds 2006	12	48
Hexamer Riesling Quarzit 2006	9	36
Domaine Chene Macon Chardonnay 2006	7	28
RED		
Chateau La Caminade Cahors 2003	9	36
A To Z Pinot Noir 2003	10	40
Robin K Cabernet Sauvignon 2003	8	32
Domaine La Soumade VdP Merlot 2004	7	28
Kermit Lynch Cotes du Rhone Cypress Cuvee 2006	12	48
SPARKLING		
Champagne Tarlant, Brut Zero NV	16	64
Prosecco di Conegliano	10	40
BEER		
Stoudts Pilsner		6
Abita Purple Haze		5
Witte		6
SAKE		
Chikurin Fukamari Junmai		19
Watari Bune Junmai Gingo		20
Hana Hou Hou Shu		22

375 Broome Street between Mott and Mulberry
212 941 6368



SMALL BITES

seasonal charcuterie and cheese board
(selection of single grind, air cured meats and artisanal cheeses)
(18.00)

country pate with toast points, pickles and onion confit
(9.50)

savory tarts with herbed salad
(8.00)

daily sandwiches with potato chips
(8.25)

potatoes ella
potato gratin of cream and Gruyere
(6.00)

daily soups served with bread
(5.95)

petits fours
(\$6.00)

assorted sweets and treats
(2.00 - \$6.00)

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ABOUT OUR....WINES

WHITES

La Viarte Pinot Grigio 2005

“La Viarte” means “Springtime” in the Friulian dialect and it took Giuseppe Ceschin, who had been a winemaker in the area since the 1960s, more than 10 years to carve the terraces from the local soil, heavy in marine fossil content with good clay and sand which to plant the vineyards. Grapes are all harvested by hand with bunch selection in the field, which allows for healthy, well-ripened fruit even in difficult vintages.

St. Nicolas Fiefs Vendeens Les Clous Blanc 2005

For Thierry Michon, biodynamics isn't a pragmatic consideration, it's a religion and with this wine, it is certified biodynamic and there is minimal manipulation, leaving wines that taste and smell like the place from which they come. “Les Clous” is the wine that put Thierry on the map and it is a blend of Chenin Blanc, Chardonnay, and Groslot Gris.

Claude Riffault Sancerre Blanc Les Boucauds 2006

One of the shining stars of the Sancerre appellation, our selection here is 100% Sauvignon Blanc from limestone soils on hillsides. Hand harvested and is produced from 30-40 year old vines. This vineyard is located in the eastern Loire Valley and produces white wines of amazing purity and cut, often with smoky aromas and has been family-owned and run for 5 generations, is now in the hands of Claude's son Stéphane who is working the soil in a much more organic fashion than his father.

Hexamer Riesling Quarzit 2006

Sensational new discovery on the upper Nahe. Splendidly mineral wines into which fruit of great charm is interwoven. Fresh, with exceptional purity and absolutely euphoric apple nose with bubbling-over fruitiness

Domaine Chene Macon La-Roche Vineuse Chardonnay 2006

This small family estate located in the south of Burgundy has been making wine for generations. This cuvee exemplifies the exotic and rich qualities of chardonnay, enhanced with a very subtle touch of oak. It finishes with mineral and citrus notes.

RED

Chateau La Caminade la Commandery Cahors 2003

The Cahors vineyards date back to the Roman occupation, making them among the oldest in France. Sandwiched between the Dordogne and Toulouse, the rolling hills of the area that twist gently along with the River Lot provides the visitor with a fairy tale view around each bend; villages topping the peaks of small hills, blue sky and vine-covered expanses. This Malbec is spicy, clove and peppery, with unabashed dark robustness, with a goodly amount of tannins.



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A To Z Pinot Noir 2003

Shows great poise, concentrated depth and purity within a lacy framework and is blended from wines made from at least sixteen different vineyards. Great care is taken over many months in crafting one cuvee each vintage, a complex blend that embodies the Essence of Oregon Pinot Noir. Clear and vibrant, the initial aromas of this wine are of raspberries, blueberries, baking spices, and Bing cherries but evolve to the more complex aromas of clean earth, minerals, smoke, red currants and flint.

Robin K Cabernet Sauvignon 2003

A departure from the big, powerful, tannic wines from Napa Valley, Winemaker William Knuttel has produced a Cabernet of great balance and finesse, mastering the art of grape expression. Garnet and dark ruby color. Dark fruit aromas with notes of cassis, vanilla and oak spice. The palate is silky textured with a roll of elegant fruit on the mid-palate. A pleasant finish of dried cherry and smoke that is silky textured and firm.

Domaine La Soumade VdP Merlot 2004

The Southern Rhone valley is one of the most beautiful places on earth and the topography is relatively flat, with large stones covering most vineyards. The Romero family has owned vines in the region for over 200 years and it they don't have to do a lot of coaxing of the wines to release the amazing power of these old vines. The wines pass quickly into barrel where most age for at least a year before release.

Kermit Lynch Cotes du Rhone Cypress Cuvee 2006

Kermit Lynch believes this is the best wine he has ever offered under his own label. This Côtes du Rhône with good, solid memories of Vieux Télégraphe (the stones, the chewiness), Clape (the cassis, the structure), Côte-Rôtie (violets and finesse), and Gigondas (régisse). Not as grand as those wines, but those qualities jump out of the glass.

SPARKLING**Champagne Tarlant**

At Tarlant, it's all about the soil and with 5 different soil types, Benoit Tarlant is attempting to vinify each of these little "terroirs" separately to produce wines like no one has ever seen from this tiny village just west of Epernay. One of the few organically-producing properties of the zone, he uses only natural vine treatments. "Brut Zero" NV means no sugars are added so you get this classy champagne that has a gold robe with green reflections in its fine bubbles, a fine and honest bouquet, which reveals exotic fruits and tangerine flavors.

Prosecco di Conegliano VINO SPUMANTE D.O.C. BRUT V.S.Q.P.R.D.

Of the Prosecco Balbi Varietal, grapes when ripe are selected by hand in the field. Mature, fresh and fruity recalling green apple, grapefruit, banana, while the dominating flowery note is acacia flower. It is elegant, dry but without any sharpness. Fine and gentle, persistent bubbles are the distinctive features of the refined elegance of this sparkling wine.



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ABOUT OUR....BEERS

Stoudts Pilsner

Traditional German style golden lager, delicately dry with firm bitterness, crispness of Saaz Hops and a dry malt finish. Started in a small hamlet of Adamstown, Pennsylvania, Ed and Carol loved the beer in Europe, but could not find a good beer brewed in the area so they started one of the first microbreweries in Pennsylvania since Prohibition and Stoudt's Brewing Company was born in 1987.

Abita Purple Haze

Raspberry Wheat with lighter body, crisp refreshing palate, made with raspberry puree creating a mild berry finish. It's New Orleans' favorite brew, using only four ingredients: water, malted barley and wheat, yeast, and hops. Abita's spring water has been a cherished natural resource and the water's specific chemical composition makes it perfect for brewing beer.

Ommegang Witte

Light and refreshing wheat ale spiced with coriander and sweet orange peel. Based on traditional Belgian farmhouse architecture and set on a former hop farm in Cooperstown, New York. Brewery Ommegang was born in 1997, with the philosophy that truly unique ales must be built from the ground up and Brewery Ommegang is the place where brewing is an art and partaking is a passion.

ABOUT OUR....SAKES

Fukamari "Depth" Junmai

Soft, relaxed and mellow, with notes of peaches and strawberries. The Marumoto Brewery was founded in 1867 at the base of the Chikurin-ji Mountains, and is managed by the sixth generation son, Niichiro Marumoto. Chikurin is in limited release and because of how carefully they make this saké, the brewery sells it directly to a small network of qualified retailers they choose themselves. Junmai is an appellation that means "pure rice sake" and indicates increasing refinement, fragrance and complexity.

Watari Bune Junmai Ginjo

Rich and deep notes of honeydew and pineapple offset by nutty and earthy flavors. The Huchu Homare Brewery is located in the town of Ishioka, just an hour from Tokyo by train. The Huchu's cherished spring water is medium soft and iron-free, which is perfect for brewing saké. When the first generation Yamauchi founded the brewery in 1854, he named it Huchu Homare or "Pride of Huchu" to celebrate the history of the Ishioka and its historical water. Today, the brewery is a national cultural landmark, producing just twelve thousand cases of saké per year.

Hana Hou Hou Shu Rosé Sparkling Saké

A sparkling saké, unusual on its own, is infused in rose petals and hibiscus. It isn't rose-like per se, but is balanced, delicious and refreshing, like the Riesling of sakés.



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ABOUT OUR....COFFEE

Comes from the the mountaintop village of Zaragoza in Mexico, which is surrounded by forest, and within the forest, farmers tend old stands of coffee, mostly of the heirloom typica variety. The coffee is picked, fermented and washed by hand, and the coffee is then dried, often on the flat rooftops of the village. The signature flavor of the region is a spicy chocolate note which mimics the spicy chocolate that has made Oaxacan cuisine famous and the coffees of the 21st of September , a small independent cooperative, often have another, delicious, savory fruit note that lends incredible complexity and nuance to the cup.

ABOUT OUR....TEAS

All our teas are organic and come from a family business committed to the belief that greatness in what we eat and drink begins with the best ingredients, assembled with a practiced hand and a refined palate.



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ORO

BAKERY AND BAR



375 Broome Street between Mott and Mulberry

Classic French and American sweet and savory pastries with a focus on using local and artisanal ingredients, including small-batch organic beer, wine and sakes

VIENNOISERIE

*Croissant (2.15)
Almond Croissant (3.50)
Chocolatine (3.00)
Raisin Swirl (3.25)
Muffins (1.50)
Scones (2.00)
Brioche (2.00)*

SMALL TREATS

*Cupcakes (1.50)
Petits Fours, Assorted (0.75 - 1.50)
Madeleines (1.35)
Financier (1.50)
Eclairs (2.50)
Mousse Cake (5.15)
Cheesecake Bars (3.50)
Carrot Cake Bars (3.50)
Hand decorated Sugar Cookies (1.00 - 3.00)
Selection from our cookie jars (0.50 - 3.00)*

CUSTARDS

*Croissant Bread Pudding
Seasonal Mousse Cup
Black Tea Pot de Creme with Honey Gelee
Crème Brûlée
(3.95 - 4.85)*

TARTS

*Apple Crumb
Citrus Meringue
Pear Bordaloue
(individual 4.25, serves 4-6 24.00, serves 8-10 32.00)*

*Green Market Fruit (seasonal)
Salted Caramel and Chocolate Ganache
(individual 4.75, serves 4-6 28.00, serves 8-10 37.00)*

PUFF SQUARES

*Seasonal Fruit and Cream
(3.95)*

SAVORIES

*Ham and Cheese Croissant (3.85)
Cheese Shortcakes (2.50)
Individual Square Savory Tarts (5.50)
Sandwiches (6.95 - 12.00)
Snackbreads (2.50)
Salads (7.25 - 9.75)
Soups (4.95)*

DRINKS MENU

*fresh brewed coffee 1.75 / 2.00
cafe au lait 2.50 / 2.75
espresso 1.75 / 2.25
machiato 2.00 / 2.50
cappuccino 3.50 / 3.75
latte 3.50 / 3.75
americano 2.50 / 2.75
mochaccino 3.50 / 3.75
chocolate 3.25 / 3.75
organic loose tea 2.50 / 2.75
*extra shot 0.50
refills 0.75

*organic iced teas 3.75
iced coffee 3.25
iced latte 3.95
iced mocha 4.75
fresh squeezed juices and blends 4.00 - 5.75
assorted bottled waters, sodas and juices 2.25 - 3.50*

FROM THE BAR

(small-batch and organic when available)

*beers (starting at 5.00)
sakes (bottle only) (starting at 19.00)
wine by-the-glass (starting at 7.00)
wine by-the-bottle (starting at 28.00)
seasonal fizzies (9.00)*

SMALL BITES

*seasonal charcuterie and cheese board (18.00)
country pate toast points, pickles and onion confit (9.50)
jumbo shrimp salad (12.00)
savory tarts with herbed salad (8.00)
potatoes ella (6.00)*



Visit or Call us as not all of our menu items are listed or available all the time; our selection changes with the seasons and the availability of the best ingredients!

Our cakes and desserts are available in individual and larger sizes and we are happy to customize special occasion cakes. We are happy to cater your next event. Contact us for more information.

Prices include taxes and are subject to change.

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