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## CHEESE & CHARCUTERIE

WE OFFER A DAILY  
SELECTION OF CHEESES  
AND ARTISAN  
CHARCUTERIE  
12.75/13.50

## WOOD FIRED PIZZETTAS

ASK FOR GLUTEN FREE BREAD  
2.50

THE PARISIAN~  
NEW POTATO, LEEK,  
SMOKING GOOSE BACON,  
CRÈME FRAÎCHE,  
MOZZARELLA  
12.50

THE PRIMAVERA~  
ASPARAGUS, SPINACH, LEEK,  
HOUSE-MADE RICOTTA,  
HERB CRÈME FRAÎCHE,  
MOZZARELLA  
12.75

THE DORDOGNE~  
FOUR CHEESES,  
TRUFFLE HONEY &  
PROSCIUTTO DI PARMA  
12.75

THE ROMAN~  
SAUSAGE, PEPPERONI,  
SMOKING GOOSE BACON,  
TOMATO SAUCE,  
MOZZARELLA  
12.75

THE GREEK~  
SPINACH, KALAMATA  
OLIVES, RED ONIONS, SUN  
DRIED TOMATOES, BASIL,  
FETA, MOZZARELLA  
12.50

THE MERGUEZ~  
SMOKING GOOSE MERGUEZ  
SAUSAGE, GRILLED ONION,  
PIQUILLO PEPPER, PRESERVED  
LEMON, CILANTRO,  
MANCHEGO, MOZZARELLA  
12.75

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## FINCH'S BRASSERIE ~SPRING 2012 DINNER MENU~

### TO START

MOULES DU JOUR 12.00  
MUSSELS, GRILLED BREAD, CHEF'S SELECTION  
SUBSTITUTE FRITES FOR BAGUETTE 1.50

CALAMARI 10.00  
BANANA PEPPERS, KALAMATA OLIVES, SPICY REMOULADE

MAPLE LEAF FARM DUCK WINGS 9.50  
ORANGE-HARISSA GLAZE

PAN-SEARED SEA SCALLOP 9.50  
LEMON, CAPER & PARSLEY BROWN BUTTER, GRILLED BREAD

RED LENTIL & TOASTED CASHEW SPREAD 8.50  
GRILLED BREAD

FINCH'S CAESAR SALAD 6.50  
ROMAINE, WHITE ANCHOVY, PARMESAN,  
FOCACCIA CROUTONS

POACHED DUCK EGG SALAD 10.50  
ARUGULA, GRILLED ASPARAGUS, HOUSE-MADE RICOTTA,  
LEMON-TARRAGON-DIJON VINAIGRETTE, GRILLED BREAD

MIXED GREENS SALAD 6.00  
DRESSINGS: ORANGE BALSAMIC, BUTTERMILK BLUE,  
LEMON-TARRAGON-DIJON VINAIGRETTE,  
TAHINI DRESSING

SOUPS DU JOUR, CUP OR BOWL 3.50/4.50

ASK FOR GLUTEN FREE BREAD 2.50

## DRINKS

SOFT DRINKS,  
ONE REFILL 1.75

SPRECHER ROOT BEER 2.75

ICED TEA 2.00

COFFEE BY PARTRIDGE &  
QUIGLEY 2.75

BROWN COUNTY  
ESPRESSO, REGULAR &  
DECAF 2.50

DOUBLE ESPRESSO 3.75

CAPPUCCINO OR LATTE,  
SINGLE 3.75~DOUBLE 4.75

REPUBLIC OF TEA 2.50

MILK OR JUICES 2.50  
(POMEGRANATE,  
ORANGE, APPLE)

ORANGINA SODA 2.50

SAN PELLEGRINO  
SPARKLING WATER 2.50

## BABY BIRD FOOD

~BIRDS 12 AND  
YOUNGER~

MACARONI & CHEESE  
3.95

PENNE WITH MEAT SAUCE  
4.95

PENNE WITH BUTTER  
2.95

CHEESE PIZZA  
3.50

PEPPERONI PIZZA  
3.95

BABY BIRD SODA  
.75

BABY BIRD MILK  
1.25

NOT ON OUR MAILING LIST? ASK  
HOW YOU CAN BE INCLUDED  
TO RECEIVE INFORMATION  
ABOUT UPCOMING WINE & BEER  
DINNERS, GALLERY OPENINGS  
OR SPECIAL EVENTS.

## ENTREES

VEGETABLE PASTA 14.50

ASPARAGUS, ROASTED OYSTER MUSHROOMS, LEEKS, SPINACH,  
LEMON-PARSLEY CREAM SAUCE, LINGUINE, PARMESAN

*add pan-seared sea scallops* 20.50

BRAISED RABBIT CACCIATORE 16.00

POPLAR RIDGE FARM RABBIT, SMOKING GOOSE BACON,  
WOOD-ROASTED CRIMINI MUSHROOMS, ONION,  
TOMATO-HERB SAUCE, PARMESAN, PAPPARDELLE

MACARONI & CHEESE GRATIN 12.50

WOOD-FIRED, BREADCRUMBS

BOLOGNESE 16.00

HOUSE-MADE MEAT SAUCE, PENNE, PARMESAN

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~ITEMS BELOW INCLUDE A MIXED GREENS SALAD~

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GRILLED LOCAL STEAK OF THE DAY (MARKET PRICE)

ROASTED FINGERLING POTATOES & ONIONS OR FRITES,  
MAÎTRE D' HOTEL BUTTER

GRILLED FISH OF THE DAY (MARKET PRICE)

SPRING PEA, LEMON & MASCARPONE ORZO,  
BEURRE BLANC, SHAVED FENNEL, GREENS & RADISH SALAD

WOOD-ROASTED CHICKEN 24.00

WILD RICE PILAF, WHOLE-GRAIN MUSTARD HERB SAUCE

PAN-SEARED DUCK BREAST 28.00

BRAISED ARTICHOKE HEARTS, FINGERLING POTATOES &  
CARROTS, BLOOD ORANGE GASTRIQUE

PORK OSSO BUCCO 26.00

CRISPY CHEDDAR POLENTA, BARBEQUE BRAISED GREENS

SPRING VEGETABLE RAGU 20.00

HOUSE-MADE RICOTTA DUMPLINGS, FLAGEOLET BEANS,  
TOMATO BROTH

\*PLEASE NOTE THAT SEPARATE CHECKS TAKE A LITTLE MORE TIME.  
THANK YOU FOR YOUR PATIENCE. 18% GRATUITY MAY BE INCLUDED FOR PARTIES OF  
6 OR MORE AND FOR SEPARATE CHECKS.

\*CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH OR MEATS MAY INCREASE YOUR RISK OF FOOD-BORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.