



Dedalus
WINE BAR

START WITH A GLASS OF CHAMPAGNE

marinated olives	6
marcona almonds & corn nuts.....	5
torres black truffle potato chips.....	4

SMOKED SALMON

starbird smoked salmon belly, capricho di cabra crispy caper, red onion, fresh dill, crostini	14
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BREAD & SPREADS

MIXED BREAD BOARD assortment from august first bakery	3
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ASSORTED HOUSE SPREADS

vt creamery cultured butter	2
basil aioli	2
olive tapenade.....	2
tirokafteri feta	2
baccalà mantecato	2

PLATES FOR THE TABLE

BOQUERONES

white anchovy, breadcrumb, nunez de prado olive oil, piment d'espelette	10
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ROASTED SHISHITO PEPPERS

maldon sea salt.....	6
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RADISH & BUTTER

local radish, vt cultured butter.....	6
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SALT ROASTED BEETS

jericho settlers farm beet, colston basset stilton, pitchfork farm arugula, bon temps smoked nuts	12
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END-OF-SUMMER SALAD

pitchfork farms cucumber, green bean, capricho di cabra, habanada pepper, red onion, mustard oil, truffle balsamic	12
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TUSCAN WHITE BEAN SOUP

white bean, garden rosemary, roasted garlic, berkel crispies, alderwood smoked salt	10
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CHEESE FROM OUR MARKET

served with crackers, mostarda, preserves

JOHN'S CHEESEBOARD

our cheesemonger's must-haves from the counter

oglesfield - pasteurized cow - united kingdom	
westcombe cheddar - raw cow - united kingdom	
brunswick blue - raw sheep - united kingdom	

SMALL BOARD

all above cheeses with accoutrement	18
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LARGE BOARD

all above cheeses with accoutrement	30
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WHOLE FORMAT CHEESE

served with torres black truffle potato chips

HARBISON jasper hill, vermont.....	28
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HOUSE CHARCUTERIE

served with bread, mustard, house pickles

CHEF SELECTIONS FROM OUR MARKET

a mix of imported and house-made charcuterie

PORK RILLETES house-made	10
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CHICKEN LIVER MOUSSE house-made	8
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SAUCISSON ROUGE smoking goose, indiana	12
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THE CHARCUTERIE BOARD

all above charcuterie with accoutrement	24
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FEATURE HAM ON THE BERKEL

served with paolo bea olive oil, marcona almonds

CULATELLO smoking goose, indiana.....	8/15
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WINE BAR

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

moncuit, grand cru mesnil-sur-ogers champagne - 20
catherine & pierre breton, la dilettante vouvray brut - 13

ROSÉ

grange de quatre sous, pay d'oc rosé 2018 - 10
clos ste. magdeleine, cassis rosé 2018 - 14

WHITE

savary, petit chablis 2018 - 10
bailly-reverdy, sancerre 2018 - 9
guido marsella, fiano di avellino 2016 - 10
ostertag, riesling les jardins 2017 - 12
forlorn hope, queen of the sierra white 2016 - 10

RED

giacometti, sempre cuntentu 2014 - 10
desvignes, morgon corcelette 2017 - 12
comando g, la bruja de roza 2017 - 13
beauregard-mirouze, corbières campana 2018 - 10
ioppa, nebbiolo 2015 - 9

THE NATURAL WINE SIDE X SIDE - 15

two 3-oz pours from italy's massimo brutti
lireos, custoza bianco 2017 - 10 5oz
lireos, bardolino 2017 - 10 5oz

THE NEW SPAIN SIDE X SIDE - 35

two 3-oz pours from one of spain's most exciting,
up-and-coming masters of terroir, dani landi
landi, garnacha las uvas de la ira 2016 - 15 5oz
landi, garnacha las iruelas 2016 - 48 5oz

BRITTANY'S FLIGHT - 20

our wine director pours three 3-oz glasses of our
favorite september wines to welcome the new (drinking) season
terra del vescovo, campania bianco kisteis 2017 - 10 5oz
janvier, coteaux du loir blanc 2018 - 10 5oz
ercole, barbera del monferrato 2018 - 10 5oz

BEER! reissdorf, kölsch - 6



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@smallsuture