

SOUPS & SALADS

FRENCH ONION SOUP <i>comté crouton, thyme</i>	7.00
PASTA E FAGIOLI <i>ditalini, sausage de toulouse, sage</i>	6.00
MOULES FRITES <i>blue hill bay mussels, allagash-saffron broth, duck fat fries</i>	12.00
SEASONAL LETTUCE <i>luna farms greens, dates, verde capra, lemon vinaigrette</i>	8.00
BEET SALAD <i>goat cheese fonduta, spiced pepitas, sherry vinaigrette</i>	9.00
BABY ROMAINE <i>brown butter croutons, pecorino, garlic dressing</i>	9.00
INSALATA SEMPLICE <i>mixed greens, serrano chile balsamic, radish, shaved ombra</i>	9.00
LYONNAISE SALAD <i>duck confit, fingerling potatoes, mustard vinaigrette</i>	12.00
FRISÉE & BELUGA LENTILS <i>marcona almonds, ricotta, orange vinaigrette</i>	9.00

SALAD ADDITIONS

<i>ñora chile grilled chicken</i>	4
<i>duck leg confit</i>	7
<i>grilled hanger steak</i>	6
<i>house smoke-roasted salmon</i>	9
<i>seared diver scallop</i>	9

SANTA MARIA EXPRESS

ANY HALF SANDWICH AND SOUP
Includes a Non-Alcoholic Beverage **14.00**



SANDWICHES

served with hand cut fries, house made chips or luna farms lettuce salad

GTC BURGER <i>tasso ham, sharp provolone, tomato conserva</i>	12.00
PIMENTÓN CHICKEN <i>caramelized onion, caña de oveja, pimentón aioli</i>	9.00
ROASTED TURKEY <i>smoked bacon, molasses aioli, baby romaine</i>	8.00
CUBANO CLÁSICO <i>roast pork, ham, gruyère, mustard, pickle</i>	12.00
PANINI DI MORTADELLA <i>house made mozzarella, italian bologna, pepper relish</i>	9.00
FROMAGE <i>brie, fior di latte, gruyère, fennel-apricot mostarda</i>	9.00
PANE PANELLE <i>olive oil flatbread, chickpea panisse, roasted squash, harissa mascarpone</i>	9.00

PIZZA & PASTA

our pizza dough is made with duck fat. vegetarian dough available upon request.

MARGHERITA PIZZA <i>tomato sauce, fresh mozzarella, basil</i>	12.00
FUNGHI PIZZA <i>maidakes, royal trumpets, taleggio, black truffles</i>	16.00
SPAGHETTI VONGOLE <i>tomato confit, chiles, mussels, clams</i>	15.00
LASAGNETTE <i>spring onion soubise, green garlic, ricotta, fava beans</i>	14.00

CHEESE

ALL CHEESE SELECTIONS 7.00

- SPAIN -

CAÑA DE OVEJA (*soft sheep*)
murcia; bloomy-rinded log with notes of mushroom and a full finish

PATA CABRA (*semi-firm goat*)
aragon; lightly washed rind makes for balance of sweet and meaty flavors

ERMESENDA (*semi-firm cow*)*
catalonia; similar to french raclette, toasty and meaty with a yogurt finish

MANCHEGO 12 MONTH (*firm sheep*)*
la mancha; assertive nutty bite with rustic, woody flavors

AMARELO DA BEIRA BAIXA (*soft sheep and goat*)*
beira baixa, portugal; supple texture with bright, heady herbaceousness

MAHON RESERVA (*firm cow*)
minorca; similar to sharp cheddar with a big, fruity bite

VALDEÓN (*blue cow and goat*)
león; wrapped in sycamore leaves to impart robust, assertive sharpness

- FRANCE -

BUCHERONDIN (*soft goat*)
loire valley; lightly-aged classic chèvre; lemony and floral

OSSAU IRATY (*semi-firm sheep*)*
basque; dense, supple texture with meaty notes of raw almond

COMTÉ 15 MONTH (*firm cow*)*
franche-comté; intensely nutty with dense, smooth texture

TOMME CRAYEUSE (*semi-soft cow*)
rhône-alpes; natural-rind, cave-aged wheel with notes of mushroom and damp hay

FOURME D'AMBERT (*blue cow*)
auvergne; mild blue with earthy and musty flavor

- ITALY -

HOUSE MADE MOZZARELLA
olive oil, maldon salt, cracked pepper

CASATICA DI BUFALA (*soft buffalo*)
lombardy; rich texture with mildly tangy and gamey notes

ROCCHETTA (*soft cow, goat and sheep*)
pedmont; fluffy and smooth texture with full, tart and earthy flavors

PIAVE VECCHIO (*firm cow*)
veneto; sweet, nutty, and slightly sharp with crystallized texture

BIANCO SARDO (*firm sheep*)
sardinia; bold savory flavors with flakey texture and notes of toasted hazelnut

ROBIOLA DI BOSCO (*soft cow*)
lombardy; washed rind imparts earthy, toasty, and pungent notes

VERDE CAPRA (*blue goat*)
lombardy; similar to gorgonzola dolce; creamy and sweet

- DOMESTIC-

KUNIK (*soft goat and cow*)
new york; creamy, decadent triple-crème

HARBISON (*soft cow*)
vermont; wrapped in spruce bark to impart smokey, mustardy flavors

CABOT CLOTHBOUND CHEDDAR (*firm cow*)
vermont; traditional english style, flakey texture with undertones of fresh grass and caramel

MONOCACY ASH (*soft goat*)
maryland; balance of tangy, earthy, and slightly astringent flavors

ROGUE CREAMERY SMOKEY BLUE (*blue cow*)*
oregon; smoked over hazelnut shells, meaty and balanced

*Cheeses are made with unpasteurized milk and aged over 60 days.

CHEF'S SELECTION 12.00
Selection of 3 with accompaniments

CHARCUTERIE

ALL CHARCUTERIE SELECTIONS . . . 9.00

- SPAIN -

JAMÓN IBÉRICO 3.00 supplement
the finest spanish ham cured from the acorn-fed black iberian pig

LOMO IBÉRICO BELLOTA 3.00 supplement
cured loin from the black iberian pig, hint of paprika

JAMÓN SERRANO
cured pork leg, sweet and tender

CHORIZO BLANCO
course-ground, mild spanish salami with hints of garlic

SOBRASADA
unique soft chorizo-style salami

- FRANCE -

ROSETTE DE LYON
lyonnaise-style salami, cured with red wine and quatre épices

SAUCISSON SEC BASQUE
country-style salami with unique addition of espelette

SAUCISSON PETIT JESU
large, tender course-ground salami with subtle seasoning

- ITALY -

PROSCIUTTO DI PARMA DOP
pork leg cured only in salt, aged 18 months

PROSCIUTTO DI PARMA ROTONDO DOLCE
sweet, unpressed ham, aged 14 months

SPECK
a smoked pepper-cured ham from tyrol, with a distinct juniper flavor

MOLINARI MORTADELLA
pork, veal and beef bologna with pistachio and peppercorns

- HOUSE MADE-

ORANGE-CORIANDER SALAMI
pork salami with orange zest and toasted coriander seeds

TOSCANO SALAMI
traditional italian salumi with pepper and red wine

FENNEL SALAMI
fine-grained salami spiked with coarse ground fennel seeds and red wine

LAMB & SHIITAKE TERRINE
prosciutto-wrapped pâté, pickled sunchokes, house mustard

POTTED DUCK
duck rilette, foie gras mousse, elderflower caramel

CHEF'S SELECTION 12.00
Selection of 3 with GTC mustard and pickled vegetables

Condiments 1.00

*pistachio currant salbitxada
cherry fig marmalade
truffle lavender honey
pumpkin date butter
cranberry chili jam
roasted garlic dulce de leche
fennel apricot mostardo
chocolate hazelnut*

Olive Selection . . . 3.00

*arbequina cuquillo
picholine castelvtrano*

CHEF'S MIX OF OLIVES . . . 5.00