

BALTAIRE

R E S T A U R A N T

SUMMER TOAST TO ROSÉ

"I love the idea of composed toasts for brunch, especially with the abundance of amazing items available at the farmer's market during the summer. It gives a chance to highlight products with minimal manipulation, and with some thoughtful flavor pairings, we can really make something as simple as toast, turn into something truly special." -Chef Travis Strickland

Bellwether farm ricotta, harry's berries strawberry,
fennel, aged balsamic 14

Summer Rosé Sangria 15

Polito farm fig toast, whipped goat cheese, hazlenuts,
arugula, saba 15

2017 Copain, "Tous Ensemble," Mendocino County, CA 16

Jumbo lump crab toast, gribiche, pickled red onion,
celery, cornichon 19

2017 Domaine du Carrou, Sancerre Rosé, France 16

Hawaiian albacore tartine, butter lettuce, kalamata
olive, egg, radish, campari tomato 15

NV Billecart Salmon, Brut Rosé, Champagne 29

Black label prosciutto de parma,
goats milk ricotta, heirloom baby squash, english pea,
sherry vinaigrette 17

2017 Ameztoi, "Rubentis," Gertaiko Txakolina, Spain 15

All of our breads are produced using naturally leavened
sourdough starter and proudly baked in house daily.

Modifications politely declined.

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