

SELUNE

FOR THE TABLE

French Onion Soup	\$16
Scallops Carpaccio Citrus Fruits	\$16
Smoked Oyster Dip Cream Cheese, Chive	\$9
Truffle Croque Monsieur Aged Comté, Black Truffle, Jambon de Paris	\$16
Bresaola Carpaccio Baby Arugula, Parmesan Shavings	\$14
Burrata Sun Dried Tomatoes, Oregano	\$15
Cheese & Charcuterie Board Selection of cheeses & charcuterie	\$36

SWEETS

Earl Grey & Lemon Pound Cake, Vanilla Ice cream	\$9
Brioche French Toast Salted Caramel Butter	\$9

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.
Please notify us if you have a food allergy.

OYSTERS

SERVED WITH HOUSEMADE SAUCES:
PONZU SCALLION, SHALLOT WINE VINEGAR, LEMONGRASS

OYSTER	1/2 DOZEN	DOZEN
Big Rock, Cape Cod	\$18	\$36
Bad Boy, New Brunswick	\$18	\$36
Gaia, Nova Scotia	\$21	\$42
Eagle Creek, Hood Canal	\$24	\$48
Shigoku, Samish Bay	\$24	\$48

ARTISANAL CHEESE

SERVED WITH BAGUETTE & BUTTER
TONJES FARM, CALICOON, NY

Aged Gruyère Style	\$10
BeechWood Blue Cheese	\$9
Cowhill, Tomme	\$9
Camembert Style	\$9
Cheese Board Selection of cheeses	\$24

CHARCUTERIE

SERVED WITH BAGUETTE & CONDIMENTS

Jambon de Paris	\$9
Beef Bresaola	\$11
Smoked Applewood Duck Breast Hudson Foie Gras	\$12
Duck Foie Gras Mi Cuit Torchon Style, Hudson Foie Gras	\$22
Charcuterie Board Selection of charcuterie	\$24

WINE & OYSTER BAR

COCKTAILS

French 718 \$14

Gin, Fennel, Lemon, Absinthe Wash & Prosecco

Sinner Spritz \$14

Apple Cider, Lemon, Prosecco

Pickly Pear \$16

Mezcal, Pear Liquor, Lime & Chili Arbol

Nomikai \$16

Sake, Saint Germain, Grapefruit

Campfire \$17

Smoked Bacon Infused Bourbon, Brown Sugar Allspice
Rhubarb Bitters

The Brat \$14

Aperol, Hard Cider

SANS LIQUOR

Shirley Picante \$9

Maraschino Cherry Juice, Lemon, Club Soda, Chili
Arbol

Saint Spritz \$9

Apple Cider, Lemon, Club Soda

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WINES BY THE GLASS

WHITES

Pétillant Naturel, Field Recordings \$15

Salad Day, California

Markus Altenburger, Solera Style, \$15

Austria, 2024

Brain de Folie, Domaine du Mortier, \$14

Loire Valley, 2024

Arbois White Savagnin, Jura, \$19

Domaine de la Pinte, 2019

Yoigokochi Sake

Myakobijin \$14

REDS

Beaujolais En Roue Libre, Burgundy \$14

Thibault Ducroux, 2023

Clos de Bernardi, Patrimoine, \$18

Corsica, 2024

Arbalete and Coquelicots, Ardèche, \$14

JEAN BAPTISTE SENAT, 2021

initial BC, Bordeaux, Les Terres \$16

Dubien, 2020

BEER

THE CATSKILL BREWERY 16 OZ

Ball Lightning Pilsner – 5% ABV \$6

Grass Wagon IPA – 4,9% ABV \$8

John O’ The Birds Hefeweizen – \$9

6% ABV

Devil’s Path IPA – 7,5% ABV \$10

OTHER

Housemade Iced Tea \$7

Housemade Lemonade \$7

Fever Tree: Ginger Ale, Ginger \$6

Beer, Tonic, Club Soda

Evian Still Water \$5

San Pellegrino Sparkling Water \$5

Coca-Cola / Diet Coca-Cola \$6