

LA LAITERIE



AT FARMSTEAD

188 Wayland Avenue Providence, RI 02906

1. A workplace where dairy products are produced or sold either by hand in small batches, or manufactured en masse; a dairy or farm where milk is used to produce cheeses and/or butter; a production creamery.

2. An establishment where local foods and wines are served in conjunction with handmade cheeses and meats, typically in the South of France.

still hungry?...

EXCITING, INFORMATIVE & SCRUMPTIOUS EVENTS AT LA LAITERIE!...

MARCH 30TH: SLOW FOOD DINNER @ NEW RIVERS; CALL: 751-0350

APRIL 13TH: OLIVE OIL DINNER WITH CHRIS DELBONIS & ROSEMARY MELLI

APRIL 27TH: OLD WORLD VS. NEW WORLD WINE CLASS W/ ERIC TAYLOR

our cheeses

hand-picked by our cheesemongers daily.
served with a selection of seasonal accompaniments.
ask your server for details.
a board of three: \$12 a board of five: \$18

bloomy, sweet and salty
hannahbells, brebis blanche, crottina

cooked, pressed and nutty
comte, friesago, balarina

supple, raw and earthy
appalachian, abbaye de belloc, garrotxa

sticky, washed and stinky
grayson, tortita de barros, bethmale

veined, blue and robust
black ledge blue, big woods blue, queso valdeon

charcuterie

a changing selection of house-cured meats, pate and our own sausage.
ask your server for details. served with seasonal pickles, local breads,
chef's compound butter and baboo's mustard \$20

kate's rustic biscuits

a basketful of cheesy-chive, with herb butter \$6

soup

fresh kitchen soups, made from scratch
ask your server about today's selection \$7

treats

matt's herbed, candied nut mix \$5

bar trio: roasted almonds, herb-marinated olives, deconstructed piccalilli \$10

baby octopus with chorizo, garlic, shallot, lemon, and parsley \$9

'awful offal!' daily nose to tail chef's preparation (priced daily)

greens

eva's first of the season greens with seasonal fruit
simple dressed greens, champagne vinaigrette \$9

butter lettuce & smoked albacore tuna
mandarone provola, red onion, capers, preserved lemon,
& sherry vinegar \$13

baby beet, crispy quinoa & cashel blue cheese salad
wilted frisee, beet greens, cornichon & bacon vinaigrette \$11

...add an all-natural, grilled chicken breast to any salad \$4

slightly smaller

seared naturally-raised chicken livers
crunchy onion rings & pan sauce with bacon \$11

our baked cheesemonger's mac n' cheese
with a molten center & a golden, crusty top \$10

whole grilled sardine
citrus and green olive tapenade, charred lemon, chervil \$6

truffled perogies
wild mushrooms, apple butter, creme fraiche \$10

a little bit larger

melted taleggio grilled cheese with bartlett pear mostarda
on local bread served with polenta frites \$12
...add hard smoked, house-cured bacon for \$3

grilled double-cut berkshire pork chop
housemade sausage, braised red cabbage, roasted fingerling potatoes
& natural jus \$25

char grilled free range statler chicken breast
sweet potato gnocchi, winter root vegetables & mustard jus \$21

heritage pork cuban on olga's torpedo roll
slow roasted pulled pork, housemade tasso, emmenthaler, pickled jalapeno
& red onion, baboo's mustard, aioli & served with polenta frites \$16

cataplana style fish stew
sustainable catch of the day, scallops, cockles, mussels, braised pork belly,
garbanzo beans, olives, piri piri & saffron broth \$26

1/2 pound vermont burger on olga's homemade roll
roasted shallot, prune & brandy compote; your choice of cheese: black
diamond cheddar, oregon blue or fontina & served with polenta frites \$14
...add hard smoked, house-cured bacon for \$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness. Please advise your server of any allergies.

sans booze

'eco-friendly' clear moon still or sparkling water \$6/ltr
organic merlot rosemary spritzer \$5
assorted natural sodas \$2
new harvest coffee fair trade and organic \$2
espresso \$2 cappuccino \$3.5 latte \$3.5
a collection of herbal tea \$2