



CHINCHED

The Boards

Served with crackers, condiments,
olives, pickles, and candied nuts

House made Charcuterie	19/36/68
Cheese	19/36/68
Charcuterie & Cheese Combo	19/36/68
Pâté	22
Grilled Charcuterie	36
Served with White Toast, Condiments, Pickles	

Snacks

Sourdough Focaccia	3	Extra Crackers	7
Crispy Buffalo Pig Ears	16	Citrus Marinated Olives	8
Crispy Dill Pig Ears	16	Assorted Pickles	8
Individual Cheese Plate	6	Candied Nuts	6

Featured Meats

Grilled Bratwurst Sausage	24
Sauerkraut, Yellow Mustard, White Toast	
Caramelized Pork Belly Rillon	22
Apple Chutney, Green Salad, White Toast	
Rullepølse	22
Cucumber Salad, Dill Pickles, White Toast	

Merasheen Bay Oysters

Per Piece	3.5
½ Dozen	21
1 Dozen	42
Mignonette	1
Cocktail Sauce	1
2021 Hot Sauce	1

Plates

Goat Cheese Dip	16	Lamb Birria Bao	23
Poached Dates, Za'atar, Flatbread		Birria Consommé, Cilantro, Onion	
Char Siu Roasted Carrots	17	Bone Marrow	23
Asian Greens, 5 Spice Mayo, Crispy Sticky Rice		Focaccia Toast, Greens & Grilled Orange Vinaigrette	
Roasted Cabbage Caesar	18	Khao Soi	25
Preserved Lemon Caesar, Bacon, Parmigiano		Yellow Curry Chicken, Noodles, Chili Crisp, Pickled Bok Choy, Cilantro	
Bánh Mi Toast	19	Butter Poached NL Lobster	30
Ham, Chicken Liver Pâté, Pickled Vegetables & Chilies, Kewpie Mayo		Green Vegetables, Dill, Tarragon, Lemon, and Garlic Beurre Blanc	
Tortelloni	22	Smoked Cod	27
Roast Tomato & Ricotta Filling, Cheddar Bechamel		Latke, Sour Cream Sauce, Gaufrette Chips, Pickled Shallot	

Desserts

Strawberry Eclair	12	Cheese and Apple	19
Caramelized White Chocolate Cream, Strawberry Curd		Selection of Cheeses, Apple Tart, Apple Chutney, Apple Mustard	
Tres Leches Cake	12	Banana Tart	12
Compressed Pineapple, Whipped Cream, Candied Pecans		Banana Cream, Brûléed Meringue, Gianduja Sauce	