



Snacks

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

Feature Meats

Served with White Toast

Grilled Garlic Sausage	24
Marinated Leeks, Yellow Mustard	
Caramelized Pork Belly Rillon	22
Apple Chutney, Green Salad	
Rullepølse	22
Cucumber Salad, Dill Pickles	
Grilled Charcuterie	36
Condiments, Pickles	

Merashen Bay Oysters

Served with Lemon

Per Piece	3.5
1/2 Dozen	21
1 Dozen	42

Additional Garnishes

Mignonette	1
Cocktail Sauce	1
Hot Sauce	1

The Boards

Served with Crackers, Condiments, Pickles, Olives, Candied Nuts

House Made Charcuterie	21/39/69
Cheese	21/39/69
Charcuterie & Cheese Combo	21/39/69
Pate	22

Main Plates

Roasted Red Pepper Dip	16
Greek Yogurt, Walnut Dukkah, Pomegranate Molasses, Flatbread	
Smoked Cod Mousse	18
Garlic Focaccia, Lemon Gastrique, Chives	
Roast Squash and Parisian Gnocchi	20
Lemon Vinaigrette, Pistachio Gremolata, Pickled Apricot, Shaved Manchego	
Tagliatelle	20
Handmade Pasta, Oyster Mushrooms, Tomato, Olives, Onion, Cream Cheese, Everything Bagel Crumbs	
Tuna Tiradito	22
Yellowfin Tuna, Yellow Plum and Chili Sauce, Cucumber, Cilantro, Red Onion, Haystack Potato	
Cabbage Bao	23
Eggroll Filling, Apricot Sweet and Sour, Crispy Wonton, Scallions	
Tacos De Carnitas	23
Jalapeno Pico De Gallo, Avocado Crema, Dorito Chicharrónes, Corn Tortillas	
Smoked Beef Tongue	24
Potato Puree, Horseradish, Parsley Sauce, Demi Glace	
Tamarind Honey Fried Chicken	28
Curried Potato Wedges, Cilantro Mayo, Pickled Cucumber, Peanut Serundeng, Cilantro	
Michelada Seafood	32
Potato Wrapped Cod, Mussels, Shrimp, Tomato Beer Broth, Celery, Lime and Coconut Rice	

Desserts

Date Square Sundae	13	Cheese and Apple	20
Vanilla Ice Cream, Warm Date Compote, Oat Crumble		Selection of Cheeses, Apple Tart, Apple Chutney, Apple Mustard	
Pumpkin Flan Brulée	13	Black Forest Swiss Roll	13
Partridgeberry Coulis, Toasted Pumpkin Seeds		Chocolate Cake, Amarena Cherries, Whipped Cream	