



	<u>Classic Boards</u> With Crackers, Condiments, Pickles, Olives, Candied Nuts	<u>Simple Boards</u> With Crackers
House Made Charcuterie	24 / 63	19 / 58
Cheese	22 / 59	18 / 54
Charcuterie & Cheese Combo	26 / 69	21 / 63
Pate Sampler	24	19
 <u>Extras</u>		
Sourdough Focaccia	3	Add Meat (30g) 5
Candied Nuts	6	Add Cheese (15g) 4
Extra Crackers	7	Mustard 2
Gluten Free Crackers	8	Compote 3
		Assorted Pickles 8
		Citrus Marinated Olives 8

<u>Merasheen Bay Oysters</u>			
Served with Lemon			
1/2 Dozen	24	Mignonette	1
1 Dozen	48	Cocktail Sauce	1
18	65	Hot Sauce	1

<u>Feature Meats</u>	
Served with White Toast	
Grilled Charcuterie Plate	22/36
Condiments, Pickles	
Grilled Garlic Sausage	26
Pickled Rhubarb, Nettle Aioli	
Caramelized Pork Belly Rillon	24
Apple Chutney, Green Salad	
Duck Confit	27
Confit Duck Leg, Pickled Onion, Compote, Demi Glace	

<u>Desserts</u>	
White Cake	13
Macerated Strawberries, Whipped Cream	
Rhubarb Semi Freddo	13
Pecan Granola, Rhubarb Puree	
Cheese & Apple	20
Selection of Cheeses, Apple Tart, Apple Chutney, Apple Mustard	

<u>Main Plates</u>	
Grilled Carrots	18
Chermoula, Yogurt, Sesame Coconut Crumb	
Roasted Broccoli	20
'Nduja Vinaigrette, Buttermilk Sauce, Crispy Garlic & Pine Nuts, Parmesan	
Mussels	22
Sauerkraut, Dill, Kielbasa, White Wine, Butter, Toast	
Cold Poached Cod	22\
Leche de Tigre, Peanuts, Herb Salad	
Scallop Crudo	24
Strawberry Jalapeño Sauce, Puffed Rice, Basil	
Lamb Tagliatelle	25/50
Spiced Lamb, Roasted Cauliflower, Pickled Raisins, Pistachio Crumb	
Pork Shoulder Chop	30
Warm Potato Salad with Apple, Scallion, Grainy Mustard & Bacon Vinaigrette, Jus, Bitter Greens	
Steak Frites	35
6oz Striploin, Red Chimichurri, Frites, Lemon Mayo	