



The Boards

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

Housemade 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

Merasheen Bay Oysters

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

Featured Meats

Grilled Bratwurst Sausage Sauerkraut, Yellow Mustard, White Toast	24
Caramelized Pork Belly Rillon Apple Chutney, Green Salad, White Toast	22
Duck Confit Orange Cranberry Compote, Pickled Onion, White Toast	24

Plates

Escabeche Root Vegetables Hummus, Flatbread	16	Lamb Birria Bao Birria Consommé, Cilantro, Onion	23
Char Siu Roasted Carrots Asian Greens, 5 Spice Mayo, Crispy Sticky Rice	17	Bone Marrow Focaccia Toast, Greens & Grilled Orange Vinaigrette	23
Bánh Mi Toast Ham, Chicken Liver Pâté, Pickled Vegetables & Chilies, Kewpie Mayo	19	Khao Soi Yellow Curry Chicken, Noodles, Chili Crisp, Pickled Bok Choy, Cilantro	25
Roasted Cabbage Caesar Preserved Lemon Caesar, Bacon, Parmigiano	18	NL Rabbit Mustard Cream Sauce, Mushrooms, Yellow Potato	26
Tortelloni Roast Tomato & Ricotta Filling, Cheddar Bechamel	22	Smoked Cod Latke, Sour Cream Sauce, Gaufrette Chips, Pickled Shallot	27

Desserts

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