



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

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	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	

Plates

Goat Cheese Dip	16	Curried Fishcakes	18
Poached Dates, Za'atar, Flatbread		Tamarind Sauce, Greens with Mint Dressing, Pickled Raisins	
Mushroom Tostada	20	Tuna Crudo	22
Refried Beans, Chipotle, Lettuce, Pico de Gallo, Guacamole, Cilantro		Lemon Vinaigrette, Avocado, Shichimi Togorashi, Puffed Rice	
Fruit Salad	20	Pollo A La Brassa	24
Grilled Pineapple, Orange, Compressed Watermelon, Kosho, Feta, Red Onion, Peanuts, Herbs		Marinated Chicken, Aji Verde, Fries, Tomato	
Tagliatelle	20	Potato Wrapped Cod	27
Grilled Chicken, Ricotta, Zucchini, Salsa Verde, Dukkah, Preserved Lemon		Tomato Orzo, Cherry Tomato, Basil Pistou	
Vietnamese Pork Bao	23	Grilled Skirt Steak	32
Nuoc Cham Mayo, Scallions, Cilantro, Chili Crisp		Roasted Shallot, Chickpeas, Harissa Sour Cream,	

Desserts

Sorbet	12	Cheese and Apple	19
Rhubarb Sorbet, St. Germain, Candied Orange		Selection of Cheeses, Apple Tart, Apple Chutney, Apple Mustard	
Vanilla Bean Flan	12	Dark Chocolate Tart	12
Raspberry Lychee Coulis, Lemon Shortbread Crumb		Brûléed Meringue, Candied Peanuts	