



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 Charcuterie Plate	21/36
Condiments, Pickles	
Grilled Garlic Sausage	24
House Sauerkraut, Yellow Mustard	
Caramelized Pork Belly Rillon	22
Apple Chutney, Green Salad	
Rullepølse	22
Cucumber Salad, Dill Pickles	

Merasheen 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 Sampler	22

Main Plates

Roasted Beets	18
Poached Pear, Blue Cheese Dressing, Dill, Onion, Everything Bagel Crumbs	
Grilled Carrots	18
Pipian Verde, Cilantro Lime Vinaigrette, Feta, Pepitas	
Shrimp Toast	20
Scallion Sauce, Chili Crisp Mayo	
Curried Squash Pappardelle	20
Indonesian Style Curry, Pistachio Serundeng, Mint, Lime Yogurt, Dried Cherries	
Mushroom and Ricotta Tortelli	22
Bacon, Cabbage, Balsamic Vinegar, Walnut Gremolata, Parmesan	
Smoked Beef Tongue	22
Tomato Soy Vinaigrette, Herb Salad, Puffed Rice	
Lahmacun	23
Lamb, Flatbread, Tomato and Cucumber Salad, Ahi Verde	
Pork Belly	25
Saffron and Coconut Milk Barley, Shaved Apple, Masala Pecans, Pickled Raisins	
Seared Chicken Thighs	28
Preserved Lemon Marinade, Parisian Gnocchi, Tomato, Italian Vinaigrette, Arugula, Parmesan, Sauce Robert	
Potato Wrapped Cod	30
Parsnip and N'duja Hash, Salsa Verde, Pickled Red Onion, Sour Cream	

Desserts

Karidopita	13	Cheese and Apple	20
Walnut Cake, Crème Anglaise, Candied Orange, Toasted Walnuts		Selection of Cheeses, Apple Tart, Apple Chutney, Apple Mustard	
Toasted Rice Crème Caramel	13	"Nutella" Toast	13
Caramel Puffed Rice		Gianduja Cremeux, Buttered Focaccia Toast, Sea Salt, Toasted Hazelnut, Raspberry Jam	