



Chinched

Restaurant & Deli

The Boards

Charcuterie - *Chef's Choice of Charcuterie served with Pickles, Mustard, Candied Nuts & Crackers*

Small Board (1 Person) 15
 Medium Board (2 people) 28
 Large Board (4 People) 55

Cheese - *Chef's Choice of Artisan Cheeses served with Candied Nuts, Fruit Compote & Crackers*

Small Board (1 Person) 15
 Medium Board (2 people) 28
 Large Board (4 People) 55

Combination - *Chef's Choice of Charcuterie and Artisan Cheeses served with Pickles, Mustard, Candied Nuts, Fruit Compote & Crackers*

Small Board (1 Person) 16
 Medium Board (2 people) 30
 Large Board (4 People) 58

House Marinated Olives 8
 House Made Pickle Jar 8
 Bread Service 2/person

The Deli

Enjoy our Charcuterie? You can take our artisan meats home with you! The Deli offers a rotating selection of our house made charcuterie items including condiments such as pickles, olives, fruit preserves and mustard.

The Deli is proud to represent likeminded businesses such as:

- Acadian Sturgeon Caviar
- Jewish Deli Smoked Meat
- Newfoundland Seasonings
- Newfoundland Soda Company
 - Five Brothers Cheese
 - Wild Mother Provision
- Third Place Cocktail Company
 - East Coast Glow
- Newfoundland Salt Company

**The Deli is open Tuesday to Saturday
 11am-3pm.**

PEI Select Oysters
 \$3/each, \$17/half dozen, \$33/dozen

Acadian Sturgeon Caviar 75
 Grilled Bread, Pickled Vegetables, Sour Cream

Crispy Pig Ears 12
 Buffalo, Herbs, Lime

Locally Sourced Salad Greens 12
 Pears, Stilton, Walnuts, Poppy Seed Dressing

Slow Cooked Pork Ciccioli 12
 Torta al Testa, Pickles, Fruit, Mustard

Grilled New Potatoes 13
 Feta, Artichokes, Tomato, Roasted Pepper Mayo

Harissa Roasted Carrots 13
 Israeli Cous Cous, Apricots, Almonds, Lemon

Grilled Broccoli 12
 Tonnato, Grapefruit, Fennel, Chili, Parmigiano

House Made Hot Dog 16
 Baked Beans, 5 Brothers Cheese Curds, Pickled Shallots

Nashville Hot Chicken 18
 Pickles, Cayenne Sauce, White Bread

Steamed Newfoundland Mussels 14
 Coconut Curry, Peanuts, Cilantro, Lime

Salt Cod Brandade 15
 Cod, Potatoes, Piperade, Toast

Squid Ink Spaghetti 16
 Grilled Squid, Lemon, Roasted Garlic, Olive Oil

Baked Cavatelli 15
 Sausage Bolognese, Béchamel

Pan Seared Cod 22
 Vegetables, Butter Sauce, Capers

Braised Beef Cheek 25
 Squash Puree, Granola, Pickled Shallot, Wild Mushrooms

Chinese BBQ Pork Shoulder 22
 Asian Greens, Sticky BBQ Glaze, Toasted Sesame