



Chinched

Restaurant & Deli

The Boards

Charcuterie – *Gary's Choice of Charcuterie served with Pickles, Mustard, Candied Nuts & Crackers*

Small Board (1 Person) 17
 Medium Board (2 people) 31
 Large Board (4 People) 59

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

Small Board (1 Person) 17
 Medium Board (2 people) 31
 Large Board (4 People) 59

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

Small Board (1 Person) 17
 Medium Board (2 people) 31
 Large Board (4 People) 59

House Marinated Olives 8
 House Made Pickle Jar 8
 House Baked Bread 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 like-minded businesses such as:

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

**The Deli is open Monday to Saturday
 11am-close/Pre-Orders Welcome**

PEI Select Oysters

\$3.50/each, \$19.50/half dozen, \$37.50/dozen

Acadian Sturgeon Caviar

75

Grilled Torta, Pickled Vegetables, Sour Cream

Crispy Pig Ears

13

Classic Chinched Buffalo Sauce or Dill Pickle

Dave Mundy's Beautiful Salad Greens

14

Beets, Oranges, Feta, Walnuts, House Vinaigrette

Newfoundland Shrimp Hushpuppies

14

Cocktail Mayo

Grilled Chorizo Verde

15

Pico de Gallo, Fresh Tortilla

Irish Curry Chips

14

Sweet and Spicy Curry, Herbs, Peanuts, Sour Cream, Lime

Steamed Newfoundland Mussels

17

Kielbasa, Lager, Mustard, Dill, Grilled Bread

Newfoundland Scallops

18

Boudin Noir, Potato, Tomatoe Vinaigrette

Local Oyster Mushroom Pizza

16

Roasted Mushrooms, Garlic Bechamel, Goat Cheese, Arugula

Potted Pork Belly Rillon

16

Dijonnaise, Pickles, Grilled Torta, Greens

Grilled Summer Vegetables

14

Daily Selected Summer Vegetables, Romesco, Hazelnuts, Parm

Grilled Skirt Steak

25

Achiote Marinade, Black Eyed Peas Succotash, Pepitas, Demi-Glace

Grilled Lamb Leg Steak

25

Roasted Potatoes, Rhubarb-Mint Relish, Red Chimichurri

Pan Fried Cod

23

White Beans, Wilted Greens, Tomato, Parmigiano Broth

Jerk Chicken Thighs

20

Demi-glace, Scallions, Lime

Hand Rolled Tagliatelle

16

Chanterelle, Bacon, Caramelized Onion, Lemon Butter Sauce, Basil