



SNACKS

- Orange & espelete marinated olives / 7
- Lard & maple spiced nuts / 7
- Smoked trout deviled eggs / 8
- House giardiniera with crackers / 6
- Bbq spiced chicharrones with buttermilk dressing / 6
- Soft pretzels with smoked sea salt & roasted shallot creme / 7

CHEESE, CHARCUTERIE & TINNED FISH

- Cheese (3) & charcuterie (3) plate / 25
- Cheese plate / 16
- Charcuterie plate / 13
- additional cheese / 5 additional meat / 4
- Jamón ibérico with olives & toast / 21
- Pâté grandmere with mustard, rye & pickled vegetables / 12
- Bresaola with black olive-fig tapenade & parmesan / 14
- Pork rilette with pickled apricot, selection of mustards & toast / 13
- Tinned fish with crackers, pickles, gribiche & cultured butter (rotating selection-ask your server) / MP

RAW

- *Beef carpaccio with parmesan, capers & arugula / 18
- *Steak tartare with chimichurri & harissa / 14

SALADS & VEGETABLES

- Roasted cauliflower & grape salad with pickled pepper vinaigrette, almonds & parmesan / 11
- Roasted carrots with garbanzos, baba ghanoush, dates, olives, feta & pistachio dukkah / 12
- Roasted parsnip & beet with sumac labneh, blood orange, cocoa nib granola & black walnut syrup / 12.75

BREADS & SPREADS

- Bread & truffle or cultured butter / 6

- Pimento cheese with toast / 8
- House-made corn bread with honey butter / 4

SOUP

- Mug of bone broth / 7
- Grass fed beef chili with sour cream & cheddar cup / 5 bowl / 10
- Chicken & corn tortilla soup with cabbage slaw, sour cream & crispy tortilla cup / 5 bowl / 10
- Add house made corn bread with honey butter / 4

SANDWICHES- served with apple, cabbage, radish slaw or potato chips

- *Roast beef with cheddar, roasted cherry tomatoes & horseradish cream / 13.75
- *Corned beef tongue reuben with cheese, spicy sauerkraut & pickled mustard seed aioli / 13
- *Cuban- pressed ham, bacon, cheese, pickles, pickled jalapeño & mustard / 13
- *Bbq pork with cabbage-apple slaw & pickled jalapeño aioli / 13.50
- *Pork belly banh mi with miso sriracha aioli, pickled carrot & cucumber / 13.50
- Roast pork with goat cheese, squash, brussels sprouts & cranberry relish / 13
- House lamb merguez sausage with mint yogurt, feta, zhoug, marinated cucumber & radish / 14
- Braised beef with truffled mushroom duxelle, kale, roasted grapes & onions / 14
- Pâté sandwich on rye with mustard & pickled onions / 11.75

FAMILY MEALS (complete meal to ready for pick up to be heated at home by you when it is mealtime)

- Lightly smoked rotisserie chicken (3-4#), served with mashed potatoes, gravy & nicoise bean salad (serves 4) / 40
- Rib dinner with cornbread, honey butter & bacony collards half / 17 full / 26
- Meatloaf dinner with mashed potatoes, roasted brussels sprouts & crispy shallots (serves 2) / 24

DESSERTS

- Chocolate chip potato chip cookie / 3
- Seasonal fruit hand pie / 5
- Chocolate cake with caramel ice cream / 8
- Butterscotch pudding / 7

