



SNACKS

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

CHEESE & CHARCUTERIE

- 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
- Chicken liver mousse crostini with blueberry preserve & savory granola / 10

RAW

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

SALADS

- Roasted cauliflower & grape salad with pickled pepper vinaigrette, almonds & parmesan / 11
- Roasted carrots with garbanzos, baba ghanoush, dates, olives, feta & pistachio dukkah / 13
- Burrata with peach, pickled blueberries, beets, pea pesto, bread crumbs & cured ham / 13

BREADS & SPREADS

- Bread with cultured or marrow butter / 6
- Pimento cheese with toast / 8
- House-made corn bread with honey butter / 4
- Rosemary & sea salt focaccia / 4

SOUP

- Pork & tomatillo pozole with cabbage slaw & sour cream cup / 5 bowl / 10
- Mug of beef bone broth / 7
- Add house made corn bread with honey butter / 4

SANDWICHES- served with couscous 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
- Braised beef with truffled mushroom duxelle, braised kale, roasted grapes & onion / 14
- Muffaletta sandwich- salami, mortadella, provolone, grated tomato & olive-cauliflower relish / 13.25
- Roast pork with green tomato & corn chow chow, zucchini hummus & feta spread / 13.50
- Pâté sandwich on rye with mustard & pickled onions / 11.75

PLATES

- House sausage platter with smashed potatoes, bread & butter pickles, curry ketchup & apricot mustard / 18
- Half roast chicken mezze plate with chermoula, smashed cucumbers, pickled vegetables, hummus, mint yogurt & pita / 24

DESSERTS

- Chocolate chip potato chip cookie / 3
- Coconut lime bar / 4
- Fruit hand pie / 5
- Cream cheese chocolate brownie / 5
- Pistachio pound cake w/ mixed berries & cream / 9
- Butterscotch pudding / 7