



### SNACKS

- Orange & espelete marinated olives / 7
- Lard & maple spiced nuts / 7
- Smoked trout deviled eggs / 8
- House giardiniera with crackers / 6
- Bbq chicharrones with 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 / 13
- Additional cheese / 5 additional meat / 4
- Jamon iberico with olives & toast / 21
- Pate grandmere with mustard, rye & pickled  
vegetables / 12
- Bresaola with black olive-fig tapenade & parmesan  
/ 14
- Chicken liver mousse crostini with pickled plum,  
roasted onion & whole grain mustard / 10

### 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 / 13
- Roasted sweet potato, pear & beet with delicata  
squash, goat cheese labneh, 'nduja honey & pickled  
currants / 13

### BREADS & SPREADS

- Bread with cultured butter / 6
- Pimento cheese with toast / 8
- House-made corn bread with honey butter / 4

### SOUP

- Grass fed beef chili with cheddar cheese & sour  
cream cup / 5 bowl / 10
- Sausage, white bean & kale soup with parmesan  
cup / 5 bowl / 10
- Mug of beef bone broth / 7
- Add house-made corn bread with honey butter / 4

### SANDWICHES- served with potato salad 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 jalapeno & mustard / 13
- \*Bbq pork with cabbage-apple slaw & pickled  
jalapeno 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
- Pate sandwich on rye with mustard & pickled red  
onions / 11.75

### BURGER NIGHT( Wednesday at 5pm) with cheddar, cilantro aioli, broccoli, peptia & pickled pepper/onion relish / 16

### PLATES

- Tapas plate- jamon iberico toast, "patatas bravas",  
salt cod croquette & romesco / 14
- Turkey mole tacos with black bean sofrito, avocado  
creme & watermelon radish slaw / 20
- Cassoulet-duck confit, pork ragout, garlic sausage,  
white beans, cured ham bread crumbs, served with  
fennel, orange & olive salad / 26

### DESSERTS

- Chocolate chip potato chip cookie / 3
- Fruit hand pie / 5
- Butterscotch pudding / 7
- Cream cheese chocolate brownie / 5
- Grilled pistachio cardamom cake with brown sugar  
cream / 8

## **FOR TAKE OUT ONLY:**

**FAMILY MEALS- all served with rolls  
(Fully prepared, picked up cold and prepared  
at home with instructions)**

Roast whole chicken with potato puree,  
chestnuts, apple, celery root & pancetta hash  
with radish, cherry tomato & buttermilk salad  
(serves 2-4) / 44

Beef pot roast with buttermilk mashed potatoes,  
root vegetables & gravy, with pear, blue cheese &  
pepita salad (serves 4-6) / 72

Cassoulet pot pie- duck confit, pork ragu,  
garlic sausage, white beans, with fennel, olive  
& orange salad (serves 4) / 65