



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
- 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 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
- Red curry soup with chicken, garbanzos & cilantro 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
- *Chicken banh mi with miso sriracha aioli, pickled carrot & cucumber / 13.50
- *Seared steak with truffled mushroom duxelle, braised kale, roasted grapes & onion / 14.50
- Muffaletta sandwich- salami, mortadella, provolone, grated tomato & olive-cauliflower relish / 13.25
- Roast pork with feta, romesco, ras el hangout spiced eggplant, garbanzo & red pepper relish / 13.75
- Pate sandwich on rye with mustard & pickled red onions / 11.75

PLATES

- Mousseline stuffed shrimp, white beans, fennel, roasted peppers & salsa verde / 15
- Tapas plate- jamon iberico toast, "patatas bravas", salt cod croquette & romesco
- Rigatoni with lamb ragout, fennel pesto, black olive & parmesan / 18
- Pork 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
- Chocolate torte with poached figs & whipped cream / 9

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,
mushrooms, 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