



SNACKS

- Orange & espelete marinated olives / 7
- Lard & maple spiced nuts / 7
- Smoked trout deviled eggs / 8
- House giardiniera with crackers / 6
- Bbq chicharrones with herb buttermilk dressing / 6

CHEESE & CHARCUTERIE

- Cheese (3) & charcuterie (3) plate / 25
- Cheese plate / 16
- Charcuterie / 13
- Additional cheese / 5 additional meat / 4
- Jamon iberico with pan tomaca & olives / 21
- Bresaola with black olive fig tapenade & parmesan / 14
- Pate grandmere with mustard, rye & pickled vegetables / 12
- Chicken liver mousse crostini with brandied figs & pickled fennel / 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
- Snap pea, strawberry & beet with goat cheese labneh, 'nduja honey & mint / 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
- 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 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 / 13.25
- *Cuban-pressed ham, bacon, cheese, pickles, pickled jalapeno & mustard / 13.25
- *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 / 14.75
- Muffaletta sandwich-salami, mortadella, provolone, balsamic mustard & olive-cauliflower relish / 13.25
- Pate sandwich on rye with & pickled red onions / 11.75

PLATES

- Lamb ragout penne pasta with asparagus, preserved lemon & pecorino / 18
- Pork mole tacos with black bean sofrito, avocado creme & watermelon radish slaw / 20
- Duck leg confit with lentils, oyster mushroom, spring vegetable fricassee & apricot mustard / 18
- Hangar steak with smashed potatoes, oyster mushrooms, ramps & red wine bone marrow reduction / 28

DESSERTS

- Chocolate chip potato chip cookie / 3.50
- Fruit hand pie / 6
- Cream cheese chocolate brownie / 5
- Add vanilla buttermilk ice cream to above desserts (dine in only) / 3
- Butterscotch pudding / 7
- Grilled almond & lemon cake with blueberry compote & whipped cream / 9