



SNACKS

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

CHEESE & CHARCUTERIE

- Cheese (3) & charcuterie (3) plate / 27
- Cheese plate / 18
- Charcuterie / 15
- 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 / 14
- Chicken liver mousse crostini with pear butter & spiced nuts / 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 delicata squash, pear & beet with pickled currants, goat cheese labneh & 'nduja honey / 13

BREADS & SPREADS

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

SOUP

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

SANDWICHES—served with cous cous 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.
- * **Chicken banh mi** with miso sriracha aioli, pickled carrot & cucumber / 13.50
- ***Steak** with truffled mushroom duxelle, braised kale, roasted grapes & onion / 14.75
- Fried chicken sliders** with hot honey butter, collard greens, garlic pickles & pimento cheese / 14
- Muffaletta sandwich**—salami, mortadella, provolone, balsamic mustard & olive-cauliflower relish / 13.25
- Pate sandwich** on rye with & pickled red onions / 11.75

BURGER NIGHT(Wednesday at 5pm) Grass fed beef with arugula pesto, goat cheese, roasted sunchokes & pickled radish / 16

PLATES

- Salt cod croquettes with shishitos, chorizo vinaigrette & romesco sauce / 12
- Plum sauce glazed ribs with fried egg aioli, kimchi & bacon rice / 18
- Pork mole tacos with poblano-chayote squash hash, black bean sofrito, avocado creme & watermelon radish slaw / 23
- Pork chop with squash puree, lentils, apple & crispy sunchokes / 28

DESSERTS

- Chocolate chip potato chip cookie / 3.50
- Cream cheese brownie / 5
- Caramel apple hand pie with buttermilk vanilla ice cream / 10
- Butterscotch pudding / 7
- Graham cracker bread pudding with chocolate sauce & whipped cream / 9