

# For the Table

## shares

<b>MAINE OYSTERS</b>	21	<b>CHARCUTERIE BOARD</b>	22
Cocktail Sauce, Mignonette		Selection of Meats, House Pickled Vegetables, Mustard, Baguette	
<b>FRENCH ONION RANGOONS</b>	14	<b>CHEESE BOARD</b>	22
Worcestershire Agrodolce, Chive, Gruyere		Selection of Local Cheeses, Fruit Chutney, Smoked Almonds, Crisps	
<b>PORK BELLY BAO</b>	17		
Hoisin, Ginger Slaw, Aji, Verde		<b>snacks</b>	
<b>ARANCINI</b>	15	<b>ORANGE FURIKAKE POPCORN</b>	9
Local Chevre, Honey, Smoked Almond Pesto, Thyme		<b>TRUFFLE FRIES</b>	13
<b>WAGYU CARPACCIO</b>	24	Chive, Roasted Garlic Aioli, Lemon	
Arugula, Caper, Truffle, Brioche		<b>sweets</b>	
<b>ASPARAGUS TEMPURA</b>	17	<b>MAPLE GOAT CHEESE CHEESECAKE</b>	12
Bagna Cauda, Cured Egg Yolk, Lemon		Candied Pecan, Maple Cookies	
<b>ORANGE CHICKEN WINGS</b>	15	<b>TIRAMISU MOUSSE</b>	14
Sesame, Fresno Chili		Assorted Cookies, Mascarpone, Black Cocoa	
<b>BURRATA</b>	17	<b>LOCAL HONEY CAKE</b>	13
Pistachio Mint Pesto, White Balsamic, Spring Peas		Orange Panna Cotta, Houemade Honey Gelato, Honeycomb Candy	
<b>LOCAL MUSSELS</b>	19		
House Green Curry, Coconut, Herbs, Crispy Shallot			
<b>TUNA TARTARE</b>	21		
Szechuan Chili Crisp, Yuzu Emulsion, Chive			

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.

\* A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE AND WALK OUTS.