

For the Table

SHARES

CHARCUTERIE BOARD 23

Selection of Meats, Mustard,
House Pickled Vegetables, Baguette

CHEESE BOARD 23

Selection of Local Cheeses, Fruit Chutney,
Smoked Almonds, Crisps

CUBANO SLIDERS 18

Mojo Pork, Smoked Ham, Swiss, Dill Pickles,
Dijonaise, Potato Bread

WINTER SQUASH ARANCINI 15

Aged Parm, Sage Oil, Pumpkin Butter

KOREAN BBQ 22

Scallion Pancake, Pickles, Scallion Salad,
Herbs, Hoisin

WAGYU TATAKI 23

Slacktide Salt, House Horseradish, Chive

CRISPY CAULIFLOWER 14

Ras-al-Hanout, Pickled Sultanas,
Smoked Almond Dukkah

CHICKEN WINGS 16

Sesame Gochujang Sauce,
Toasted Peanuts, Scallion

CRISPY BRUSSEL SPROUTS 14

Lemon Ricotta, Parsley, Cider Gastrique

TUNA TARTAR 21

Capers, Olives, Lemon Vinaigrette,
Country Bread Crisps

MAINE OYSTERS (1/2-DOZ) 23

Cocktail Sauce, Mignonette, Citrus

SNACKS

TRUFFLE FRIES 13

Chive, Roasted Garlic Aioli, Lemon

CHIPS AND DIP 13

Hummus, Olive Tapenade, Sumac, Crispy Pita

BAR SNACK 8

Mole Mixed Nuts

SWEETS

CHOCOLATE TART 14

Chocolate Cookie Crumb, Peanut Brittle,
Peanut Butter Ice Cream

ALMOND MERENGUE

SPONGE CAKE 14

Whipped Mascarpone, Preserved Cherries

CONFECTIONERS BOARD 18

Assorted Cookies, Candies and Confections

* 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.