



## STARTERS

**House Soup 4 Cup / 7 Bowl**  
Crusty Bread

**Bread & Olive Oil (V) 6**  
Big Indian Farm Sour Dough |  
Sesame Spice | Balsamic | Chive

**Pimento Deviled Egg (GF) 2**  
(per half)  
Chive | Tabasco | Paprika  
Pickled Onion

**Roasted Baby Potatoes (V|GF) 9**  
Fingerling Potatoes | Pesto |  
Roasted Tomatoes | Parmesan

**Burrata (V) 16**  
Blood Orange | Balsamic Reduction |  
Herbs | Crusty Bread

**Marcona Almonds (V|GF) 7**  
Sea Salt

**Mixed Olives (V|GF) 6**  
Kalamata & Mt. Athos Olives |  
Garlic | Red Pepper | Caper Berries

**Dulce de Leche Baked Brie (V) 12**  
4 oz Dulce de Leche | Strawberry &  
Blood Orange Marmalade | Matcha  
Candied Pistachio | Crackers |  
Crusty Bread

**Baked Brie (V) 15**  
8oz Double Cream | Strawberry &  
Blood Orange Marmalade | Matcha  
Candied Pistachio | Crackers |  
Crusty Bread

**Dip Plate (Choose Three) 13**  
Pita | Pretzel Chip | Crackers  
(GF options available +2.5)  
▶ Pimento Cheese (V|GF)  
▶ Chickpea Hummus (V|GF)  
▶ Smoked Trout (GF)  
▶ Olive Tapenade (V|GF)  
▶ Pistachio Whipped Feta (V|GF)  
▶ Red Pepper Romesco (V|GF)

**Shrimp Wreck Cocktail (GF) 13**  
Old Bay Marinated Shrimp |  
Cocktail Sauce

**Boquerones 9**  
Marinated White Anchovies  
House Pickles | Herb Aioli | Lemon |  
Sea Salt Crackers

## TINNED SEAFOOD (GF)

**Served in the Can with:** House Pickles | Lemon  
Herb Aioli | Potato Chips | Sea Salt Crackers  
(GF options available +1)

Spiced Calamari in Ragout Sauce (GF) 16  
Squid in Ink (GF) 18  
Small Sardines in Olive Oil (GF) 20  
Smoked Small Sardines in EVOO (GF) 16  
Baltic Sea Sprats Smoked w/ Heather & Chamomile (GF) 17  
Smoked Trout with Juniper, Lemon, and Thyme (GF) 15  
Mackerel (Lemon Caper or Smoked Paprika or  
Roasted Garlic) (GF) 15  
Faroe Islands Salmon (GF) 17  
Cockles (small mollusks) (GF) 20  
Razor Clams in Brine (GF) 16

### Tinned Seafood Sampler 40

Mussels in Lemon Herb Broth, Smoked Trout,  
Spiced Sardine Pate, Served with Accoutrements

Mussels in a Savory Sofrito Broth (GF) 15  
Mussels in a Lemon Herb Broth (GF) 15  
Smoked Mussels in Olive Oil & Broth (GF) 15  
Small Scallops in Sauce (GF) 20  
Giant Pacific Octopus (GF) 19  
Octopus in Olive Oil with Garlic (GF) 23  
Smoked Oysters (Lemon or Habanero) (GF) 18  
Bonito del Norte White Tuna (GF) 16  
Trout Pate w/ Port Wine (GF) 14  
Spiced Sardine Pate (GF) 13  
Scorpion Fish Pate (GF) 15

## DESSERTS

**Flourless Chocolate Cake (V|GF) 9**  
Dark Chocolate | Espresso | Berries  
Whip Cream

**Ice Cream Trio (V) 10**  
Olive Oil & Maldon Salt | Balsamic  
Pomegranate | Brioche & Salted  
Caramel (Can be made GF)

**Blood Orange Creme Brûlée (V|GF) 10**  
Blood Orange | Matcha Candied Pistachio

**Miso Caramel Apple Pie (V) 12**  
Miso Caramel | Fuji & Granny Smith Apple  
Flaky Crust | w/ Hickory Smoked Ice Cream

**Spring Cake Parfait (V|GF) 10**  
Vegan | Vanilla Cake | Lemon Curd | Blood  
Orange Strawberry Marmalade | Meringue  
Berries

## ARTISAN TREATS

Rabitos Fig Bonbon 1.5  
Gearharts Pistachio Toffee 10  
Green Tea Crunch Bar 6.50  
Ritual S'Mores Chocolate Bar 10  
Taza Stone Ground Super Dark 5  
Passion Fruit Dark Milk Chocolate Bar 7.5  
Maple & Nibs Dark Chocolate Bar 6.5  
Sea Salt Dark Chocolate Bar 8.5  
White Chocolate w/Roses & Strawberry 7  
Blanxart Milk Chocolate Bar 8.5

(V) = Vegetarian (GF) = Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness, especially if you have certain  
medical conditions.

20% gratuity will be added to parties of 6 or more  
Missing merchant credit card receipts will incur a 20% gratuity  
Table checks will not be split more than 6 ways

## CHEESE & CHARCUTERIE

Curated Selection of Cheeses and Cured Meats, Domestic and Imported Products.

*(GF bread & crackers available +2.5)*

Please alert your server if you have any allergies

### Fan Favorites Board 21

2 yr. Gouda | Merlot Bellavitano | Speck | Calabrese Salami  
Accoutrements (includes nuts)

### Adventurous Board 27

Blue Stropshire | 15 yr. Cheddar | Smoked Duck Breast | Bresaola  
Accoutrements (includes nuts)

## CHEESE (GF)

- Pimento Cheese** (Made in house) - Roasted Red Pepper | Pickled Onion | Chive | House Cheese Blend | 5  
**Wild Blueberry Lemon Thyme** (Vermont) - Goat Milk | Blueberry | Lemon | Thyme | Soft | 5  
**15 yr. Cheddar** (Wisconsin) - Cow Milk | Firm | Rich | Nutty | Sharp | Salty | 8  
**Merlot Bellavitano** (Wisconsin) - Cow Milk | Rich | Creamy | Tangy | Merlot Washed Rind | 5  
**Blue Stropshire** (United Kingdom) - Cow Milk | Soft | Bright Yellow | Earthy | Smooth | Annatto | 5  
**2 yr. Gouda** (Holland) - Cow Milk | Mild | Creamy | Soft | Aged 2 Years | 5  
**Cave Aged Marisa** (Wisconsin) - Sheep Milk | Firm | Sweet | Smooth | Silky | 5

## CHARCUTERIE (GF)

- Truffle Mousse** (New York) - Pork | Turkey Liver | Chicken Liver | Mushroom | Spice | 6  
**Duck Rillette** (New York) - Confit Duck Leg | Onion | Black Pepper | Spices | Sea Salt | 7  
**Smoked Duck Breast** (New York) - Duck | Apple Wood Hickory Smoked | 7  
**Speck** (Italy) - Pork | Smoked | Aged | Salt Cured | Spice Rub | 6  
**Prosciutto Americano** (Iowa) - Berkshire Pork | Silky | Sweet | Rich | 6  
**Bresaola** (Missouri) - Beef | Salt Cured | Air-dried | Pepper | 7  
**Calabrese Salami** (Utah) - Pork | Mild | Semi-spicy | Paprika | 5

**Build Your Own Board**  
Mix & match from all of the  
Cheese & Charcuterie

## SANDWICHES

Served with One Side - Side Options Include:

House Soup | House Salad | Pretzel Chips | Marinated Gigantes Beans | Rt.11 Potato Chips:  
Lightly Salted, Salt & Pepper OR Sour Cream & Chive | Zapps Voodoo Chips (*cooked in peanut oil*)

**Salad Dressings (V | GF):**

House | Cured Lemon | Blood Orange Vinaigrette | Curry Vinaigrette | Oil & Vinegar

### Pimento Wagyu Weenie 16

Waygu Hotdog | Pimento Cheese |  
Pickles | Cherry Tomato | Red  
Onion | Sourdough Bun

### Hot Ham & Cheese 15

Tasso Ham | Cheese Blend |  
Mustard | Dill Pickles | Baguette

### Grilled Cheese (V) 13

House Cheese Blend on Sourdough  
Make it a melt by adding:

- Tomato Tapenade (+1.00) (V)
- Pesto (+1.00) (V)
- Olive Tapenade (+1.00) (V)
- 'Nduja (+2.00)

### Smoked Turkey Pesto 15

Smoked Turkey | Pesto | Mayo |  
Field Greens | Tomato | Focaccia

### Mushroom Pita (V) 14

Mushroom Stew | Red Pepper | Red  
Onion | Feta | Arugula | Blood  
Orange Vin | Pita

### Reuben 18

Corned Beef Brisket | Sauerkraut |  
Cheese Blend | Russian Dressing  
Rye Bread

## ENTRÉE SALADS

### Kitchen Salad (GF) 17

Field Greens | Cured Lemon  
Vinaigrette | Roasted Turkey | Spicy  
Tasso Ham | Avocado Mash | House  
Pickles | Sunflower Crunch

### Curried Orzo Salad (V) 17

Za'atar Orzo | Grilled Pineapple  
Cucumber | Radish | Field Greens |  
Curry Vinaigrette

### Sweet Pea Arugula Salad (GF) 15

Sweet Pea | Arugula | Feta | Radish |  
Prosciutto | Blood Orange  
Vinaigrette

*(GF Options Available +2.5)*

**CHEESE | CHARCUTERIE | SANDWICHES | SALADS**