

*pair and share*

**DIPS**

- Guacamole** 5.00
- Hummus** 5.00
- Spinach & Artichoke** 5.00

**CHARCUTERIE**

- Chicken Liver Mousse** 5.00
- Country Pâté** 7.00
- Foie Gras Mousse** 8.00
- Prosciutto di Parma & Burrata** 9.00
- Bone Marrow**  
Parmesan braising liquid & toasted baguette 12.00

**DRIED & AGED**

- Prosciutto Tasting**  
di Parma, San Daniel, La Quercia 12.00
- Butcher's Board**  
Norcino mild, chorizo & wild boar 10.00
- Cheese Board**  
manchego, Jasper Hill brie, Leonora goat 11.00

**MAC & CHEESE**

- Cheddar Mac** 6.00
- Nueske's Bacon Mac** 7.00
- Maine Lobster Mac** 10.00  
all served with corkscrew macaroni & Parmesan crust

**Braised Short Rib**  
Parmesan cheese, braising liquid, toasted baguette 14.00

**Hand-Dipped Chicken Fingers**  
herb panko breading 9.00

**Grilled Herb Chicken Breast**  
24-hour marinated FreeBird chicken 10.00

**Fall Vegetables**  
grilled eggplant, roasted mushrooms, roasted red pepper, brussels sprouts in a roasted tomato broth 9.00

**Pan-Seared Tuna**  
simply seasoned yellowfin tuna 12.00

**GRILLED CHEESE**

- Short Rib & Brie**  
Jasper Hill brie dipping sauce 10.00
- Goat Cheese & Bacon Jam**  
caramelized onions 9.00
- Chicken Parmesan**  
tomato confit, fresh mozzarella 10.00

**SLIDERS**

- Pan-Seared Tuna**  
wasabi mayo, cilantro sprouts, eel sauce 12.00
- La Frieda Beef**  
bacon, quail egg & cheese 12.00
- BBQ Pulled Pork**  
chipotle BBQ sauce 10.00

**SANDWICH**

- Prosciutto & Mozzarella**  
prosciutto, mozzarella, tomato & balsamic 10.00
- BBQ Chicken & Avocado**  
Hass avocado, tomato, sweet mayonnaise 10.00
- Pan Seared Tuna**  
wasabi mayo, eel sauce 12.00

**OTC FRIES**

- Herb French Fries** 4.00
- Truffle & Parmesan** 5.00
- Brie Cheese Sauce** 6.00
- Bacon, Egg & Cheddar** 7.00

**SALADS**

- Shaved Apple & Brie**  
arugula, brie, red pepper, walnut vinaigrette 6.00
- Warm Bacon & Peach**  
frisée, radicchio & goat cheese 8.00
- Caesar**  
baby romaine, roasted red pepper, Parmesan 6.00
- Roasted Beets & Feta**  
beets, feta cheese, frisée, & citrus dressing 8.00
- Spring Mix**  
pear tomatoes, candied lemon zest, citrus dressing 5.00

**GRAINS & VEGETABLES**

- Farro**  
cucumbers, tomato, onion, mint & citrus dressing 6.00
- Israeli Couscous**  
red peppers, cranberries, pine nuts & orange vinaigrette 6.00
- Pesto Quinoa**  
basil pesto & sundried tomatoes 7.00
- Grilled Asparagus**  
Parmesan cheese & citrus dressing 6.00
- Roasted Mushrooms**  
crimini & button mushrooms with thyme 6.00
- Brussels Sprouts with Bacon**  
walnut vinaigrette 8.00