

S M A L L P L A T E S

SNACKS

- DEVILED EGGS - 3
- DUCK FAT CASHEWS - 3
- POTATO CHIP NACHOS - 7
- PICKLE PLATE - 7

TOASTS

- REUBEN - 13
beef tongue pastrami, braised cabbage, manchego, dijon
- CRUSHED CHICKPEA - 12
greek yogurt, cucumber
- GRILLED CHEESE - 14
chimay cheese, tomato, faicco's slab bacon
- CONFIT TUNA - 14
black olive tapenade, white anchovies, roasted tomato

SMALL PLATES

- PORK BELLY - 10
sweet chili glaze, spicy pickled cabbage
- PORTOBELLO CARPACCIO - 9
fava beans, mint, pecorino
- ROASTED BONE MARROW - 12
grilled bread, french style salsa verde
- SOCKEYE SALMON CRUDO - 12
watermelon-jalapeno salsa, cilantro, mint
- RICOTTA STUFFED ZUCCHINI BLOSSOM - 11
tomatoes, orange zest, sea salt
- CRISPY PIG'S HEAD TERRINE - 12
sauce gribiche

LARGE PLATES

- SWINE CHOP - 25
onions agrodolce, crispy fingerlings, green beans, mustard jus
- WHOLE ROASTED TROUT - 24
sorrel, radish, cucumber dill yogurt
- HALF ROASTED CHICKEN - 22
confit leg, baby carrots, escarole, caramelized lemon
- BONE MARROW & BRISKET BURGER - 18
gruyere cheese, caramelized onions, crispy potato wedges
- SEA SCALLOPS - 26
wilted herb salad, golden tomato vinaigrette

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

THE BOARDS

3 choice - 15 // 5 choice - 24 // 7 choice - 31

THE TIERS

2 Tier (4-6 people) - 55
3 Tier (6-8 people) - 92

SALUMI & SUCH (*house made)

- SURRYANO HAM - 9
- SPECK - 11
- GRAVLAX* - 8
- SOPPRESATA - 9
- BRESOALA - 10
- CHORIZO - 9
- MERGUEZ* - 7
- DUCK PROSCUITO* - 8
- LARDO - 9
- TONGUE PASTRAMI - 7



CHARCUTERIE (all house made)

- CHICKEN LIVER MOUSSE w/ cornichon relish - 10
- FOIE GRAS TORCHON w/ d.p. chutney black tea pickled dried plums - 10
- RABBIT & MUSHROOM TERRINE w/ onions agrodolce - 10
- ROASTED VEGGIE & GOAT CHEESE TERRINE w/ arugula pesto - 10
- COUNTRY PATE w/ tin whole grain mustard - 10
- HEAD CHEESE w/ rick's picks bee 'n' beez - 10
- PORK RILLETES w/ apricot mostarda - 10
- DUCK RILLETES w/ brandied peaches - 10

CHEESES (all cheese from Murray's)

- CONSIDER BARWELL "RUPERT" / COW / VT - 7 w/ bacon marmalade
- JASPER HILL "HARBISON" / COW / VT - 8 w/ brandied cherries
- RAM HILL "DANTE" / SHEEP / WI - 8 w/ anarchy in a jar strawberry balsamic jam
- ROGUE "OREGON BLUE" / COW / OR - 6 w/ twin spruce tupelo honey
- HOUSE MADE RICOTTA / COW / NY - 5 w/ espelette pepper jam

Substitutue gluten free on anything - \$3

SIDES - 6

- CRISPY MUSHROOMS w/ roasted garlic, shallots
- SUMMER SQUASH w/ mint, basil, chili flake, lemon
- HARD ROASTED ONIONS w/ rosemary, thyme
- CRISPY POTATO WEDGES w/ harissa aioli
- SAUTEED ESCAROLE w/ pork belly, grape tomatoes

PICKLES - 3 (*house made)

- PICKLED JALAPENO'S*
- PICKLED CABBAGE*
- MCCLURES SPICY PICKLES
- D.P. CHUTNEY BLACK TEA PICKLED PLUMS
- RICK'S PICKS BEE 'N' BEEZ

CONDIMENTS - 3 (*house made)

- APRICOT MOSTARDA*
- SAUCE GRIBICHE*
- BRANDIED PEACHES*
- ARUGULA PESTO*
- WATERMELON-JALAPENO SALSA*
- ONIONS AGRODOLCE*
- CORNICHON RELISH*
- BRANDIED CHERRIES*
- ESPELETTE PEPPER JAM*
- TUPELO HONEY
- TIN WHOLE GRAIN MUSTARD
- ANARCHY IN A JAR STRAWBERRY BALSAMIC

Plate of 5 condiments and/or pickles - \$12

We are excited to offer a gluten free alternative for anything on the menu that is served on or with bread. Our delicious gluten free bread is baked fresh, right in Carroll Gardens, by Karen Freer of Free Bread.

We use the freshest ingredients and try to be as local and sustainable as possible. All of our charcuterie and the majority of our condiments are made in house. The condiments that are not made in house are all sourced from local artists that we enjoy and wanted to share with you. All of which are listed below:

*Anarchy in a Jar - Brooklyn, NY
D.P. Chutney Collective - Brooklyn, NY
McClure's - Brooklyn, NY
Rick's Picks - NY, NY
Tin Mustard - Brooklyn, NY*