

FOOD MENU

SNACKS

- Landjäger** Fancy "Slim Jim", a semidried sausage from southern Germany. Oooohhh yeeaaaah.....\$6
- Chips & Dip** Kettle chips w/ house-made french onion dip..... \$7
- Mixte Plate** Traditional Belgian bier café snack, cubed salami and young cheese served w/ spicy mustard..... \$10
- Warm Pretzel (v)** Giant pretzel served with spicy mustard..... \$8
- Deviled Eggs** Rotating preparation, ask your server.....\$6
- Caprese Pinxto** 2 skewers of Calabro mozzarella, tomatoes tossed in marcona almond pesto & finished w/ balsamic..... \$4
- Crab Rangoon Grilled Cheese** Fresh crab & cream cheese on grilled Pullman bread w/ spicy duck sauce..... \$10
- Green Pea Hummus** Bright hummus made with peas & EVOO, with pickles & warm za'atar pita.....\$12
- Smørrebrød (Open Face Sandwich)** Danish snack that comes in a ton varieties, preparations, ask your server. \$8
Today's Smørrebrød: Canadian bacon, fried egg, onion jam, cheddar with Fester and Flourish Cho Jang hot sauce
- Soup Du Jour** It's the soup of the day! Ooohh...that sounds good, I'll have that!.....**Cup** \$6
Bowl \$8

Today's Soup: Cod Chowder

ENTREES

Sandwiches are served with your choice of: Chips or Salad

- Beyond Burger** Meatless patty, black bean spread, tomato spread, cheese, greens on a fresh roll..... \$13
- Spanish Sandwich** Capicola, spicy chorizo, manchego cheese, pepperas, greens on baguette..... \$14
- Tuna Sandwich** Pole caught tuna fish, pickles, mayonnaise, pickled onions, greens on a fresh roll..... \$13
- Sausage Plate** Local pork sausage, Morse's sauerkraut, Southside rye bread, and spicy mustard..... \$15
- Salad** Local greens, carrots, cherry tomato, cucumbers, feta & peppered mustard vinaigrette..... \$13

MEAT & CHEESE BAR

*One ounce portions served w/ Standard Bakery baguette and garnish (*nuts) \$5 each*

Fermin Spicy Chorizo - ESP

dry-cured iberico sausage
pork/ paprika/ garlic

Jamon Serrano - ESP

Dry cured pork/ salty/ buttery

Cerveza Seca - NY

Dry-cured salami/ Transmitter Brewery brown ale
Creamy/ sea salt

Chef's Choice

Today's Charcuterie:
Bresola Carpaccio - UR
Air-cured beef/ spiced/ herbal

Jasper Hill Alpha Tolman - VT

raw cow's milk / alpine style hard cheese
mild/nutty

Winter Hill Farm Tide Line - ME

bloomy rind/ creamy/ vegetable ash layer

Manchego - ESP

Hard cheese/ sheep milk/ mellow/ buttery
mild/nutty

Chef's Choice

Today's Cheese:
Boucher Farm Madison - VT
Blue Cheese/ tanic & tangy/ fudgy texture

SWEETS

- Belgian Liege Waffle** Brioche dough with pearl sugar, rotating seasonal preparation.....\$8

WE WOULD LIKE TO THANK OUR PURVEYORS:

Provisions International | Standard Bakery | Southside Bakery | W.A.Bean & Sons | Ocean Approved Seaweed
****Please alert servers of any food allergies****

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