

Maxwell

FOOD

SNACKS + DIPS

KETTLE CHIPS Pink Himalaya Salt	5
MISO TOGARASHI PEANUTS Maple Butter, Shicimi Pepper	5
MARINATED OLIVES Garlic, Citrus, Herbs	7
PIMENTO CHEESE DIP Toasted Lavash	12
CARROT TAHINI DIP WITH CRUDITE Radish, Celery & Heirloom Carrots	12
SMOKED TROUT DIP Toasted Lavash	15
PADDLEFISH CAVIAR & CHIPS	50
OSETRA CAVIAR & CHIPS	75
• 1 oz jar w/ crème fraîche • add half bottle champagne for \$40	

CURED MEATS + CHEESES

PICK ONE (\$7) OR PICK EIGHT (\$50).
SERVED WITH MUSTARD, JAM + LAVASH
(GLUTEN FREE CRACKERS AVAILABLE)

MEATS

Chicon Ibérico de Bellota, Dehesa Cordobsea, ESP
Prosciutto Di San Daniele, 14 Mos., San Michele, ITA
Speck, Murray's, ITA
Rosette de Lyon, Fabrique Délices, FRA

CHEESES

90 Day Pecorino Crotonese, Sheep, Calabria, ITA
Tomme (raw), Cow, Georgia, USA
Cana de Cabra, Bloomy Goat, Murcia, ESP
Saint André, Tripple Cream, Normandy, FRA
Cambozola Blue, Cow, Bavaria, DEU

HAND

BUTTER BURGER SHRETTUCE, RED ONION, AMERICAN CHEESE, ANIMAL SAUCE	17
TRUFFLE GRILLED CHEESE CHEDDAR, GRUYERE, TRUFFLE SAUCE	15
HONEY & RICOTTA TOAST SHEEP'S MILK RICOTTA, CLOVER HONEY, PISTACHIO, SOURDOUGH TOAST	13

FORK

FRESH BURRATA RED WINE & YELLOW TOMATO JAM, SOURDOUGH	14
HAND-WRAPPED MUSHROOM DUMPLINGS PARMESAN & ROASTED GARLIC	13
CRUNCH WRAP SUPREME CHORIZO, CAVE-AGED MIMOLETTE, CRÈME FRAÎCHE, PICKLED ONION	16

DESSERTS

FRESH-BAKED CHOCOLATE CHIP COOKIES Chocolate, Sea Salt + A Half Glass of Pedro Ximenez Sherry \$7	12
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OUR KITCHEN IS OPEN UNTIL 10 PM. LIMITED LATE NIGHT MENU.
IN LIEU OF GRATUITY, A 20% SERVICE CHARGE IS ALREADY INCLUDED IN THE FINAL TOTAL.
THIS PAYS OUR STAFF'S BASE WAGES & BENEFITS.