

Maxwell

FOOD

SNACKS + DIPS

KETTLE CHIPS 5
Pink Himalaya Salt

MISO TOGARASHI PEANUTS 5
Maple Butter, Shicimi Pepper

MARINATED OLIVES 7
Espelette, Citrus, Herbs

PIMENTO CHEESE DIP 12
Toasted Lavash

CARROT TAHINI DIP WITH CRUDITE 12
Radish, Celery & Heirloom Carrots

SMOKED TROUT DIP 15
Toasted Lavash

HACKLEBACK 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

Soppressata, Fabrique Délices, USA
Prosciutto Di San Daniele, 14 Mos., San Michele, ITA
Speck, Murray's, ITA
Chorizo, Fabrique Délices, ESP
Mortadella, Felsineo, ITA (*pistachio*)
Smoked Coppa, Brooklyn Cured, USA
Bresaola, Brooklyn Cured, USA
Boudin Noir, Fabrique Délices, USA
'Nduja, Schaller & Weber, USA

CHEESES

Pecorino Crotonese, Sheep, Calabria, ITA
Fontina, Cow, Val d'Aosta, ITA
Drunken Goat, Goat, Murcia, ESP
Mt. Tam, Cow, California, USA
Cambozola, Cow, Bavaria, DEU

HAND

BUTTER BURGER 16
SHRETTUCE, RED ONION, AMERICAN
CHEESE, ANIMAL SAUCE

TRUFFLE GRILLED CHEESE 13
CHEDDAR, GRUYERE, QP MAYO &
TRUFFLE SAUCE

TRUFFLE HONEY & RICOTTA TOAST 12
SHEEP'S MILK RICOTTA, TRUFFLE HONEY,
PISTACHIO, SOURDOUGH TOAST

FORK

FRESH BURRATA 14
RED WINE & YELLOW TOMATO JAM,
SOURDOUGH

**HAND-WRAPPED PARSNIP
DUMPLINGS** 13
PARMESAN & ROASTED GARLIC

CRUNCH WRAP SUPREME 15
CHORIZO, CAVE-AGED MIMOLETTE,
CRÈME FRAÎCHE, PICKLED ONION

DESSERTS

FRESH-BAKED CHOCOLATE CHIP COOKIES 12
Chocolate, Sea Salt
• add a glass of sweet sherry for \$6

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.