

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
HACKLEBACK CAVIAR & CHIPS	50
OSETRA CAVIAR & CHIPS	75
<ul style="list-style-type: none">• 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 '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 SHRETTUCE, RED ONION, AMERICAN CHEESE, ANIMAL SAUCE	16
TRUFFLE GRILLED CHEESE CHEDDAR, GRUYERE, QP MAYO & TRUFFLE SAUCE	13
TRUFFLE HONEY & RICOTTA TOAST SHEEP'S MILK RICOTTA, TRUFFLE HONEY, PISTACHIO, SOURDOUGH TOAST	12

FORK

FRESH BURRATA RED WINE & YELLOW TOMATO JAM, SOURDOUGH	14
HAND-WRAPPED PARSNIP DUMPLINGS PARMESAN & ROASTED GARLIC	13
CRUNCH WRAP SUPREME CHORIZO, CAVE-AGED MIMOLETTE, CRÈME FRAÎCHE, PICKLED ONION	15

DESSERTS

FRESH-BAKED CHOCOLATE CHIP COOKIES Chocolate, Sea Salt	12
<ul style="list-style-type: none">• 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.