

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 Delices, USA
Prosciutto Di San Daniele, 14 Mos., San Michele, ITA
Speck, Murray's, ITA
Chorizo, Fabrique Délices, ESP

CHEESES

Manchego, Sheep, Artequeso, ESP
Gruyere, Cow, Wisconsin, USA
Forager, Cow, New York, USA
Bucheron, Goat, New York, USA
Gorgonzola (Blue), Cow, Carozzi, ITA

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.

 @MAXWELLPARK_SHAW