

# Maxwell

## FOOD

### SNACKS + DIPS

**KETTLE CHIPS** \$ 5  
Pink Himalaya Salt

**MISO TOGARASHI PEANUTS** \$ 5  
Maple Butter, Shicimi Pepper

**MARINATED OLIVES** \$ 5  
Espelette, Citrus, Herbs

**PIMENTO CHEESE DIP** \$ 12  
Toasted Lavash

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

**SMOKED TROUT DIP** \$ 12  
Toasted Lavash

**HACKLEBACK CAVIAR & CHIPS** \$ 45

**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

Finocchiona, Olympia Provisions, USA

Soppressata, Fabrique Delices, USA

Mortadella, Felsineo, ITA

Prosciutto Di San Daniele, 14 Mos., San Michele, ITA

Loukanika, Olympia Provisions, USA

Speck, Murray's, ITA

Chorizo, Fabrique Délices, ESP

'Nduja, Schaller & Weber, USA

#### CHEESES

Manchego, Sheep, Artequeso, ESP

Gruyere, Cow, Wisconsin, USA

Forager, Cow, New York, USA

Lumberjack, Boucheron, Goat, New York, USA

Gorgonzola, Blue, 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 GREEN PEA DUMPLINGS** \$ 13  
PARMESAN & ROASTED GARLIC

**CRUNCH WRAP SUPREME** \$ 15  
CHORIZO, CAVE-AGED MIMOLETTE,  
CRÈME FRAÎCHE, PICKLED SHALLOT

### DESSERTS

**FRESH-BAKED CHOCOLATE CHIP COOKIES** \$ 12  
Chocolate, Sea Salt

OUR KITCHEN IS OPEN UNTIL 10 PM. LIMITED LATE NIGHT MENU.

 @MAXWELLPARK\_SHAW