

# 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  
'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  
• add a glass of sweet sherry for \$6

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

 @MAXWELLPARK\_SHAW