

# Maxwell

## FOOD

### SNACKS + DIPS

<b>KETTLE CHIPS</b> Pink Himalaya Salt	<b>\$ 5</b>
<b>MISO TOGARASHI PEANUTS</b> Maple Butter, Shicimi Pepper	<b>\$ 5</b>
<b>MARINATED OLIVES</b> Espelette, Citrus, Herbs	<b>\$ 5</b>
<b>PIMENTO CHEESE DIP</b> Toasted Lavash	<b>\$ 12</b>
<b>CARROT TAHINI DIP WITH CRUDITE</b> Radish, Celery & Heirloom Carrots	<b>\$ 12</b>
<b>SMOKED TROUT DIP</b> Toasted Lavash	<b>\$ 12</b>
<b>HACKLEBACK CAVIAR &amp; CHIPS</b> 1 oz. jar with creme fraiche	<b>\$ 45</b>
<b>OSETRA CAVIAR &amp; CHIPS</b> 1 oz. jar with creme fraiche	<b>\$ 75</b>

### 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  
Smoked Coppa, New York, USA  
Chorizo, Fabrique Délices, ESP

#### CHEESES

Manchego (rosemary), Sheep, Artequeso, ESP  
Harvest Moon, Cow, 5 Spoke, NY, USA  
Gruyere, Cow, Wisconsin, USA  
Lumberjack, Boucheron, Goat, New York, USA  
Gorgonzola, Blue, Carozzi, ITA

### HAND

<b>BUTTER BURGER</b> SHRETTUCE, RED ONION, AMERICAN CHEESE, ANIMAL SAUCE	<b>\$ 16</b>
<b>TRUFFLE GRILLED CHEESE</b> CHEDDAR, GRUYERE, QP MAYO & TRUFFLE SAUCE	<b>\$ 13</b>
<b>TRUFFLE HONEY &amp; RICOTTA TOAST</b> SHEEP'S MILK RICOTTA, TRUFFLE HONEY, PISTACHIO, SOURDOUGH TOAST	<b>\$ 12</b>

### FORK

<b>FRESH BURRATA</b> RED WINE & YELLOW TOMATO JAM, SOURDOUGH	<b>\$ 14</b>
<b>HAND WRAPPED ASPARAGUS DUMPLINGS</b> PARMESAN & ROASTED GARLIC	<b>\$ 13</b>
<b>CRUNCH WRAP SUPREME</b> CHORIZO, CAVE-AGED MIMOLETTE, CRÉME FRAÎCHE, PICKLED SHALLOT	<b>\$ 15</b>

### DESSERTS

<b>FRESH-BAKED CHOCOLATE CHIP COOKIES</b> Chocolate, Sea Salt	<b>\$ 12</b>
--	--------------

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

 @MAXWELLPARK\_SHAW