

# Maxwell

## FOOD

### SNACKS + DIPS

**KETTLE CHIPS** 5  
Pink Himalaya Salt

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

**MARINATED OLIVES** 7  
Garlic, 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 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  
Langherino, Cow, ITA  
Cambozola, Cow, Bavaria, DEU

### 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  
+ A Half Glass of Oloroso Sherry \$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.