

# 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  
Lumberjack, Boucheron, Goat, New York, USA  
Gorgonzola, Blue, Cow, Carozzi, ITA  
Camembert, Sheep and Cow, New York, USA

### 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