

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
1 oz. jar with creme fraiche

KAVIARI OSCIETRE CAVIAR & CHIPS \$ 75
1 oz. jar with creme fraiche

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, Smoked Pork Belly, Maestri, ITA
Chorizo, SPA

CHEESES

Manchego, Sheep, La Mancha, SPA
Gruyere, Cow, Wisconsin, USA
Gorgonzola, Blue, Carozzi, ITA
Forager, Cow, 5 Spoke, New York, USA
Lumberjack, Boucheron, Goat, 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 MUSHROOM DUMPLINGS \$ 13
PARMESAN & ROASTED GARLIC

DUCK HEART CRUNCH WRAP SUPREME \$ 15
CAVE -AGED MIMOLETTE, CRÉME
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