

SEASON:

NOVEMBER



## FARMSTEAD CHEESES

+ CHARCUTERIE

**AMERICAN FARMSTEAD CHEESES\*** quince paste, dried fruit, sliced baguette, walnuts + almonds choose: 2 // **15** 3 // **20**

**Oregon Blue** cows milk, semi soft, rogue creamery, OR

**Pepato** sheeps milk, well aged, black peppercorns, bellwether farms, CA

**Clothbound Cheddar** cow's milk, 90-days aged, jasper hill, VT

**Thomasville Tomme** cows milk, tomme-style, sweet grass dairy, GA

**Barely Buzzed** espresso + lavender rubbed cow's milk, beehive cheese co, UT

**Harbison** cow's milk, bloomy-rind, spruce bark wrapped, jasper hill farm, greensboro, VT

**Mt Tam** cow's milk, bloomy-rind, triple creme, cow girl creamery, marin county, CA

**Ashbrook** cow's milk, morbier-style, spring brook farm, reading, VT

**ARTISANALLY CURED MEATS + CHARCUTERIE\*** cornichon, castelvetro olives, grainy-dijon, sliced baguette choose: 2 // **15** 3 // **20**

**Prosciutto** world-class cured ham, la quercia, norwalk, IA

**Wild Boar Salumi** olli salumeria, CA

**Bresaola** swiss-style air-dried beef, pricipie, uruguay, SA

**Pate Terrine** house-made, pork + duck liver, prunes, pistachios, cognac, miami, FL

**Salametto** red wine infused salami, salumeria fra'mani, berkely, CA

**Toscano** dry aged salami, tuscan-style, salumeria fra'mani, berkely, CA

**THE COMBINATION** choose any 5 items from the cheese and charcuterie sections above: **30**

**THE EXPLOSION** triple tiered tower filled with the full range of farmstead cheeses and charcuterie, great starter for large tables **70**

**ZAK THE BAKER** **sourdough baguette** cultured butter -or- herbed olive oil half // **3** whole // **5**

**SULLIVAN STREET BAKERY** 'pizza bianca' masquerading as 'pan con tomate', toasted + rubbed with raw tomato + olive oil; peppery arugula from our garden **6**

## APPETIZERS

**OYSTERS\*** carefully opened, mindfully sourced from island creek in duxbury ma [server quoted] sauce mignonette per half dozen // **18**

**SALMON GRAVLOX\*** 36-hour, dill-cured salmon; rye toasts, pickled red onions, swedish dill-mustard sauce **15**

**SMOKED FISH DIP** smoked florida fish; house-made soda crackers, fresh radishes, pickled red onions **14**

**MEZZE** smoky eggplant, carrot-tahini, labneh, cucumber salad, feta-tomato-oregano, olives, grilled pita [VEGAN OPTIONAL] **12**

**BEET SALAD** golden + red farm beets, their tops cut fine, toasted walnuts; add goat or blue cheese + \$2 **12**

**OCTOPUS, CHORIZO, POTATO** josper-grilled octopus, josper-grilled 'proper' sausage chorizo, josper-roasted potatoes, herbs, olive oil, pan con tomate **14**

## CHARCOAL GRILLED VEGETABLES

SERVED 'EN CASSEROLE'

**AUTUMN GREENS** josper-roasted garden greens, garlic, olive oil [VEGAN] **9**

**PUREE** yukon gold potato puree, extra heavy cream-sweet butter; parmigiano-reggiano crust **9**

**MACARONI + CHEESES** farmstead cheese blend, creamy mornay, twisted pasta, josper-gratin **10**

**KABOCHA** kabocha + butternut squash; josper roasted; garam marsala, brown sugar, pumpkin seeds, tahini drizzle [99.9% VEGAN] **12**

**CURRIED CAULIFLOWER** josper-finished, labneh-honey, currants, cilantro **12**

**ASPARAGUS** josper-grilled, lemon-zest-olive oil-brushed, tarragon remoulade [VEGAN OPTIONAL] **12**

## CHARCOAL GRILLED SEAFOOD

**OCTOPUS** slow-simmered till tender, sliced + josper-roasted, tossed with sorrel, oregano, thyme, lemon + olive oil **26**

**FAROE ISLAND SALMON** the best + most sustainably farmed salmon, from the north sea, josper-grilled; green olive oil + lemon basted **26**

**LOCAL FISH** slow-simmered till tender, then josper-grilled; green olive oil + lemon basted **29**

**SEA SCALLOPS** georges bank harvest, new bedford landed; cast-iron josper-roasted, sweet butter, lemon, herbs **30**

**WHOLE BRANZINO** a.k.a. mediterranean sea bass, a.k.a. loup de mer; cut into steaks, green olive oil, herbs, sea salt, for 2 people **30 pp**

## CHARCOAL GRILLED MEATS

**CHARCOAL BURGER** florida-raised, grass-fed beef; bacon-onion jam, cheddar cheese, toasted brioche, blistered potatoes, petit salad **16**

**CHOUCROUTE GARNI** roasted pork belly, braised pork shoulder, grilled 'proper sausage'; beer-braised house-cured sauerkraut, tiny potatoes, grainy-dijon **24**

**HERITAGE CHICKEN** pasture-raised for charcoal in ocala, florida, hormone-antibiotic free; boned + josper grilled, tuscan-style **26**

**BEEF HANGER STEAK** grass-fed, florida-raised, mccoys ranch, josper grilled, blistered red onions **26**

### ALL CHARCOAL GRILLED SEAFOOD + MEAT ITEMS COME WITH OUR "CONTAINER" SALAD

small-head gem lettuces, apple cider-dijon vinaigrette, shaved raw vegetables  
add any Farmstead cheese to house salad, +\$3 add warm, house-cured bacon + \$3

### HOUSE MADE SAUCES

argentine chimichurri, french remoulade, spanish aioli,  
catalonian romesco, greek tzatziki, moroccan harissa,  
chile d'arbol hot sauce

### as one of our GREEN INITIATIVES

we pour free-flowing triple-filtered VERO water, still + sparkling.  
for each guest, one half-dollar is added to the tabulation

we are adept at preparing a **FAMILY-STYLE OFFERING** for the table  
please inquire with your server

for groups of seven, or more, we add a 18% gratuity to the tabulation

**Tobacco Smoking at CHARCOAL is Prohibited**

\* consuming raw or undercooked meats, poultry, seafood, shellfish [especially oysters], eggs, or unpasteurized cheeses may increase your risk of foodborne illness, especially if you have a medical condition