

PLATES

Winter Burrata | 12

Fresh blood oranges steeped in amber honey, aged vinegar. Castelfranco radicchio, salted pistachio, EVOO, Gioia Burrata

Harvest Kale Salad | 12

Massaged curly green kale, pink lady apples, roasted almonds, 2yr parm reggiano, pickled shallot, apple cider vinaigrette

Baby Beets | 15

Marinated Baby Beets, aged cab sauv vinegar, whipped honey goat cheese + mascarpone, candied pecans, micro arugula

Black Bean Hummus Plate | 10

Served with house pickles, red cabbage slaw, queso fresco, radish, roasted jalapeño, and Tutu's Tortilla Chips

Umami Mushrooms | 16

Braised seasonal mushrooms w/ crispy parmesan polenta croutons, 6 min egg, parmesan, Momofuku black truffle chili crunch

Vegan option without parm / egg - \$14

Meatballs | 16

House-made beef and ricotta meatballs with toasted sourdough

SWG Smashed Potatoes | 12

On a bed of spicy creme fraiche, garlic chili oil crisp, capers, mixed herbs

TOASTS

TBDG | 15

Open faced tartine on sourdough w whipped honey goat cheese, medjool dates, Peter Luger bacon, melted gruyere

Pork + Pistachio Pâté | 12

Olympia provisions course country style w cornichons and grain mustard

Foie Gras w/Black Truffles | 15

Schaller & Weber pâté infused with black summer truffles, house pickled veg, cornichons, dijon mustard.

Smoked Trout Tzatziki | 12

Cucumber + shaved radish

CHEESE & CHARCUTERIE

Chef's Choice of Four | 35

The Works | 55

- Cheese -

Ewephoria | 11

Sheep, Semi-firm, Pasteurized - The Netherlands

Seahive Hatch Cheddar | 11

Cow, Semi-firm, Pasteurized - Utah

Caña de Cabra | 11

Goat, Soft, Bloomy Rind, Pasteurized - Spain

- Cured Meat -

Sweet Cappicola | 10

Coated w Black Pepper- NJ, USA

Prosciutto Crudo | 10

Martelli - Milan, Italy (Traditional- Air Dried)

Sweet Sopressata | 10

Fratelli -NJ, USA

SNACKS

Castelvetro Olives | 6

Roasted Sweet Corn Soup | 8

Potato Chips | 6

Sea Salt; Olive Oil; Smoked Paprika

DESSERT

Butterscotch Pot de Crème | 7

Really good pudding served with maldon salt

Warm Fudgy Brownie | 8

With Vanilla Ice Cream, of course

Kitchen opens at 5pm on weekdays and 2pm on weekends.

Cheese + Charcuterie, Pastries and Sandwiches available during off-hours.