

# SMALL BITE MENU

## SUMMER

### GRAZING DISPLAY

MEAT  
CHEESES  
FRUITS  
VEGGIES  
DIPS  
PICKLES  
AND MORE

### HANDHELD ITEMS

#### DIRT

POTATO AND BUCHERON PIEROGI,  
MUSHROOM "SAUERBRATEN" CRUNCHIE  
GARLIC

SPINACH AND CHEESE WRAPPED IN  
FILO, OLIVADA, PRESERVED  
MARINATED PEACHES

ZUCCHINI AND CORN FRITTER,  
FERMENTED PEPPER SAUCE, HONEY  
BUTTER, CHIVE

HOUSE FOCACCIA, TOMATO BRUSCHETTA,  
BASIL, HOUSE RICOTTA, PEARLED  
BALSAMIC

GOAT CHEESE PANNA COTTA  
HEIRLOOM TOMATO, BASIL, OLIVE OIL  
JAM, BALSAMIC PEARLS

#### WATER

GRILLED SHRIMP, PEACH SOFRITO, BLUE  
CORN TOSTADA, PIMENTO CHEESE,  
CORIANDER

CRAB CAKE, DILLY BEAN REMOULADE,  
GROUND CHERRY FENNEL SALADE

SCALLOP, ROMESCO BUTTER, DIVA  
CUKE, POPPED BELUGA LENTIL

MAINE OYSTER RAW WITH VARIOUS  
SAUCES, OR COAL ROASTED OYSTER  
WITH PEPPER BUTTER

#### LAND

GLAZED PORK BELLY, KIMCHEE PUREE,  
SESAME, CORIANDER

CHICKEN AND WAFFLE WITH HONEY  
BUTTER AND PICKLE

CHICKEN MEATBALL, ROMESCO,  
WHIPPED RICOTTA, MINTED CABBAGE

TENDER TIPS WRAPPED IN HOUSE  
BACON, WITH AU POIVRE, LONG  
PEPPERCORN, CRISPY SHALLOT

BRAISED SHORT RIB. HUARACHES,  
GUAJILLO, COTIJA, CORN RELISH

NEW POTATO STUFFED WITH RAGOUT,  
WHIPPED PECCORINO AND HERBS

