

# spork

## sharing

**bread & spreads** 8 \*V

**in-house cured meat boards** (see charcuterie menu)

## jars

**assorted olives** 7 \*V \*GF

**bread & butter pickles** 6 \*V \*GF

**smoked almonds, brown butter, sea salt** 8 \*V \*GF

**white bean spread, savory biscotti** 8 \*V

**hummus, smoked almond, date, honey** 9 \*V

**goat cheese, balsamic-eggplant marmalade** 9

## tapas

**coppa wrapped panko roasted amish asparagus, hollandaise** 10

**eggplant croquettes, aioli** 7 \*V

**jerk chicken, sweet lime, avocado cream** 8 \*GF

**chicken liver mousse toast, sweet onion tapenade** 6

**smoked trout toast, pickled onion, dill oil, chive** 8

**cruzan conch empanadas, chili aioli** 9

**lox, house-cured salmon, goat cheese potato hash, pickled ramp relish** 9

**in-house cured meat tapas** (see charcuterie menu)

## bites

**french fries, dijon aioli, sriracha mayo** 8 \*GF

**fauxlafel, kidney bean, pepper, walnut, pomegranate** 7 \*V

**lamb meatballs, mint, yogurt, cucumber** 8

**scallops, butternut squash ravioli, prosciutto, ramp pesto** 18

**veal-pork-beef meatballs, tomato sauce, basil** 8

**jamison smoked lamb ribs, mango-chili** 10 \*GF

**merguez sausage, brie, mustard, chickpea flatbread** 10 \*GF

## salads

**charred romaine, cucumber, parmigiano, onion** 9

**watermelon, tomato, arugula, feta** 9 \*GF

**pear, ricotta salata, prosciutto, cashew, lemon** 11 \*GF

**bibb lettuce, gorgonzola, sunflower sprouts, cherry tomato, pistachio** 9 \*V

## pizza

**fresh mozzarella, in-house cured pepperoni, tomato, basil, hot honey** 20

## pasta

**tagliatelle, veal bolognese, parmigiano** 15

**bucatini, local chard, mushrooms, grana padano** 14 \*V

**beet-chèvre ravioli, leek cream, grana padano** 14 \*V

**mint-ricotta gnocchi, mushroom, tomato, chèvre** 14 \*V

**“straw & hay”, linguine, pea, pancetta, prosciutto, grana padano** 14

**campanelle, huitlacoche, feta, caramelized onion** 14 \*V

**rigatoni, vegetable “bolognese”** 14 \*V

**smoked brisket ravioli, kale, carrot, chive oil, tomato demi** 18

## composed

**mussels, spicy tomato broth, chorizo, fried potato** 16

**mahi-mahi, sea bean salad, tomato marmalade** 18

**jerk tuna, plantain, mango, avocado cream** 17 \*GF

**salmon, pomegranate, coriander, guanciale, gnocchi** 18

## large plates

**smoked brisket weck, salty hardroll, pickled onion, dijon, horseradish** 16

**smoked short rib, rice, guandules, plantain** 27 \*GF

**hanger steak, local asparagus, prosciutto, bearnaise,** 23

*huitlacoche mushroom risotto*