

# 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

**sweetbreads, pancetta hash, poached egg** 9

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

**spicy chicken empanadas, chili aioli** 9

**chicken liver mousse toast, orange marmalade** 6

**salt potatoes, ají lime mayo** 6 \*V \*GF

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

**mushrooms, maitake, trumpet, 'nduja, almond, sherry** 8 \*GF

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

**sesame bagel, rocoto chevre, lamb salami, tamari cured yolk** 9

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

## bites

**ceviche, swordfish, corvina, mango, tostones, red & yellow chili cream** 11 \*GF

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

**smoked chicken wings, sweet chili** 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

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

**crudo, corvina sashimi, chili creams, giant corn, cucumber, peppers** 11 \*GF

## salads

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

**watermelon, tomato, bibb, pistachio, feta, blueberries** 10 \*V \*GF

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

**bibb, smoked almonds, croutons, blueberries, radish** 9 \*V

## pizza

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

## pasta

**tagliatelle, veal bolognese, parmigiano** 15

**bucatini, chard, mushrooms, grana padano** 14

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

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

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

**casarecce, huitlacoche, feta, caramelized onion** 14

**rigatoni, vegetable "bolognese"** 14 \*V

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

## composed

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

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

**salmon, pomegranate, coriander, guanciale, gnocchi** 19

**corvina, roast local radish & tops, tomato marmalade, ramp kimchi** 18 \*GF

## large plates

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

**veal chop, peach, chard, madeira mushroom, creamy polenta** 32 \*GF

**bistro filet, broccoli, prosciutto, bearnaise, huitlacoche mushroom risotto** 23