

Charc

Bar | Charcuterie

Brunch

Sandwich

Smoked Salmon cream cheese, red onion, bagel 13.

Grilled Cheese taleggio, serrano ham, black truffle oil, baguette 13.

Tacos shrimp, yuzu crème fraîche, smoked chili, guacamole, radish, soft corn tortillas 13.

Charc Burger 50 | 50 dry aged chuck-brisket, American cheese, onion compote, English muffin 16.

Eggs & Plates

Basket of Bagels cream cheese & raspberry jam 8.

Applewood Smoked Bacon 3.5

Home Fried Potatoes 4.

Eggs Benedict poached, eggs, ham, hollandaise, English Muffin 13.

Eggs Florentine 12.

Smoked Salmon Benedict 15.

Mushroom Omelette parmigiano, scallions, mixed greens 12.

French Toast brioche, crème Anglaise, maple syrup 13.

"Mac & Cheese" smoked prosciutto, parmigiano, black truffle oil, cavatelli 14.

Brussels Sprouts Salad fig, taleggio, balsamic vinegar, hazelnut-truffle vinaigrette 13.

Crab Cakes blue crab, lemon-harrisa aioli, mesclun greens 17.

Spaghetti smoked salmon, caviar, egg yolk, crème fraîche 17.

Charcuterie

Coppa cured pork shoulder, US 7.

Foie Gras mousse, riesling, House 10.

Nduja spreadable spicy pork salami, US 9.

Fistful of Hops Salame pork, coriander, ipa, US 9.

Paté de Campagne pork & fig paté, House 10.

Duck Rillettes spreadable cured duck, House 15.

Serrano Ham dry cured ham, Spain 7.

Speck smoked prosciutto, Italy 8.

Cheese

Bonne Bouche goat, Vermont 9.

La Tur cow, sheep, goat, Italy 6.5

Garrotxa goat, Spain 6.5

Spring Brook Reading cow, Vermont 6.

Torta de Cabra Sudado goat, Spain 6.

Pyrénées Brebis sheep, France 6.5

Consider Bardwell Dorset cow, Vermont 6.5

Bayley Hazen Blue cow, Vermont 6.5

Condiments

Pear Jam 2. | Grape Mostarda 2. | Tarragon Mustard 2. | Cornichons 2.

Tastings

Cheese Tasting 27.

Charcuterie Tasting 35.

Kitchen Sink

Selection of all Cured Meats & Cheeses

Pear Jam, Tarragon Mustard, Cornichons, Grape Mostarda 129.

One Basket of Bread is served with Charcuterie & Cheese. Additional Baskets are 3.5