

Charc

Bar | Charcuterie

Dinner

Sandwich

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

FB&J foie gras "butter", apple jelly, brioche 15.

Mushroom "HERO" portobello & shiitake mushrooms, arugula pesto, curry mayonnaise, peppergrass, baguette 12.

Frenchie housemade wagyu roast beef, boursin cheese, French onions, brioche 15.

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

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

Plates

Bread & Butter Maison Kayser baguette & salted Vermont butter 4.5

Shaved Radishes tagiasca olives 6.

"Chef Salad" speck, coppa, la tur, endive, radicchio, gem lettuce, olive oil, lemon, togarashi 15.

Tuna Crudo bottarga, fennel, clementine, Aleppo pepper 16.

Brussels Sprouts Salad fig, taleggio, pistachio, truffle vinaigrette 14.

Rigatoni nduja salami, broccoli rabe, Calabrian chili, pecorino sardo 15. (SPICY!)

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

Cavatelli butter, thyme, black truffle oil, parmigiano 20.

Land

Coppa

cured pork shoulder, US 7.

Foie Gras

mousse, riesling, House 10.

Nduja

spreadable spicy pork salami, US 9.

Fistful of Hops Salame

pork, lemon, coriander, ipa, US 9.

Pâté de Campagne

pork & fig, House 10.

Duck Rillettes

spreadable cured duck, House 15.

Serrano Ham

dry cured ham, Spain 7.

Speck

smoked prosciutto, Italy 8.

Sea

Smoked Scottish Salmon 9.

Sable (Black Cod) 15.

Paddle Fish Caviar

30 grams 52.

Pickled Oysters

Fennel & Chili 10.

Potted Crab

meyer lemon 14.

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

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. | Crème Fraîche 3.

Tasting

Sea Tasting 42.

Land Tasting 35.

Cheese Tasting 27.

Kitchen Sink

Selection of all Cured Meat & Cheese with

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

One basket of bread is served with land, sea & cheese. Additional baskets are 3.5