

# Charc

Bar | Charcuterie

Dinner

## Sandwich

Lyon Hot Dog Shaeller & Webber hot dog, Dijon mustard, baguette 6.

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

2 grams black winter truffle add 23.

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

Frenchie house made wagyu roast beef, boursin cheese, "French onions", brioche 15.

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

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

Bacon add 2.

2 grams black winter truffle add 23.

## Plates

Bread & Butter 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 14.

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

Crab Cakes blue crab, lemon-harrisa aioli, mesclun greens 18.

Oysters Rockefeller creamed spinach, hollandaise sauce 18.

Paddlefish Caviar 30 grams, crème fraîche, chive, brioche toast 56.

Rigatoni nduja, broccoli rabe, calabrian chili, pecorino sardo 15. (spicy!)

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

Cavatelli thyme, butter, parmigiano, shaved black winter truffles 32.

## Charcuterie

Lomo smoked paprika cured pork loin, Spain 9.5

Foie Gras mousse, riesling, House 10.

Nduja spreadable spicy pork salami, US 9.

Fistful of Hops pork salami, 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.

Coppa cured pork shoulder, US 8.

## Cheeses

Bonne Bouche goat, Vermont 9.

La Tur cow, sheep, goat, Italy 9.

Garrotxa goat, Spain 6.5

Spring Brook Reading cow, Vermont 9.

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.

## 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 Cured Meats & Cheese. Additional Baskets are 3.5