

Tuesday-Thursday  
5:00 pm - 9:00 pm  
Friday & Saturday  
5:00 pm - 9:30 pm



# Artisan's Boards

Our signature shareable boards



## RACHEL & JOSE'S CHEESE BOARDS

Cheese sourced from local Orrman's Cheese Shop  
assorted house-made preserves &  
accompaniments, toasted baguette

**Cheesemonger Plate / 3 cheese** \$18.50  
**Cheesemonger Plate / 5 cheese** \$29.00

- add cheese \$6.75 each  
- add meat \$7.25 each (up to three)

**OLIVE TAPENADE BOARD**  \$15.00

grilled bread, Castelvetrano olives, goat cheese,  
garlic, olive oil, maldon salt

**MUSSELS IN WHITE WINE** \$16.50

white wine, garlic, butter, toasted baguette

- add Beeler's chorizo \$2.00

**SMOKED SALMON BOARD** \$22.00

grilled bread, cream cheese, capers, red onion

**ARTISAN'S SAUSAGE BOARD** \$20.00

Butifarra, Morcilla, Chorizo, house-pickled onion,  
marinated artichoke, spicy mustard, warm baguette

# Small Palate



**WARM MARINATED OLIVES**   \$8.00

Castelvetrano olives, lemon zest, garlic over a  
bed of arugula with balsamic reduction

**BACON-WRAPPED DATES**  \$13.00

bacon, medjool dates, goat cheese, marcona almond,  
rosemary honey

**ROASTED TOMATO BASIL SOUP** \$8.50

roasted tomato & vidalia onion, basil, butter croutons  
-available vegan & gluten free- ask your server

**SPICED WINE-POACHED PEAR SALAD**   \$15.00

whole poached pear, arugula, radish, pistachio,  
cranberries, pear vinaigrette

- add gorgonzola or goat cheese \$2.00

**ARTISAN'S BURRATA SALAD**  \$15.00

Burrata cheese, arugula, Campari tomatoes,  
watermelon radish, green garlic confit

**SHRIMP ARTICHOKE SALAD**  \$19.00

jumbo shrimp, artichoke & red onion chiffonade,  
simple vinaigrette, mixed greens with arugula, capers

# Large Palate



**VEGAN EMPANADAS**   \$15.00

potato with corn & red pepper - OR -  
potato with mushroom

with apricot agrodolce, Colombian aji salsa

**MARIANA'S EMPANADAS**  \$17.00

duck confit, Colombian aji salsa, apricot agrodolce

**PULLED CHICKEN SLIDERS** \$15.00

braised chicken thighs, pear-hoisin BBQ sauce,  
red cabbage slaw, grilled brioche

**ROCKIN' SLIDERS ON BRIOCHE \*\*** \$17.00

ground short-rib & brisket, American cheese, garlic  
aioli, pickled red onion, sriracha ketchup, grilled  
brioche

- per the chef, this item is prepared medium rare.  
please specify if you'd like it otherwise.

**FIREHOUSE MEATBALLS** \$16.00

Chef Christa's grandfather's Brooklyn fire station  
meatballs, pomodoro sauce, melted mozzarella

**SLOW ROASTED PORK BELLY**  \$19.50

brown butter parsnip puree, port wine & arbol honey,  
pickled red onion

**GRILLED SPANISH OCTOPUS**  \$20.00

slow red wine braised octopus, quick fried  
cauliflower, Colombian chorizo, house-made  
pickled red onion, apricot agrodolce

**SHRIMP & GRITS** \$25.00

jumbo shrimp, Geechie Boy white cheddar  
grits, low country roux, andouille

**ANDALUSIAN RED PEPPER SCALLOPS** \$32.00

Diver scallops baked in Andalusian red pepper &  
tomato sauce, melted manchego cheese,  
toasted bread

# SIDES

**POMME FRITES**   \$7.00

**BRAISED KALE & SMOKED TOMATO**   \$7.00

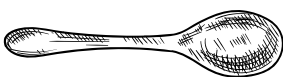
**SKILLET SPOON BREAD** \$12.00

like cornbread & corn pudding in one

**ESPINACAS CON GARBANZOS**   \$9.00

stewed chickpeas, spinach, smoked paprika, tomato

# DESSERT



**BUTTER CROISSANT AND CHOCOLATE BREAD PUDDING** \$7.50

Bailey's creme anglaise & Artisan's housemade chocolate  
sauce

**PORT WINE POACHED PEAR WITH ROSEMARY CREME** \$7.00

**ANGLAISE**  
with Artisan's housemade chocolate sauce

**ARTISAN'S CREME BRULEE** \$6.50

vanilla bean custard, turbinado sugar

**DARK CHOCOLATE MOUSSE & SALTED CARAMEL** \$5.50

dark chocolate mousse, salted caramel, whipped cream

**DUO OF CHOCOLATE MOUSSES** \$8.00

dark + white chocolate mousse, raspberry coulis

**VANILLA PANNA COTTA** \$5.00

vanilla and cream, raspberry coulis

**S'MORES BOARD** \$14.00

a childhood favorite, brought to your table. serves 2  
- additional \$1 for dark chocolate

**DRINK. EAT. GATHER. ART. COMMUNITY**

For parties of 6 or more, a 20% automatic gratuity will be added.  
Any checks left unsigned will be settled with an automatic 20% tip.

\*\* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food-borne illness