

THE  
**BAR**  
EVENING

## SNACKS

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TRUFFLE CHIPS herb dip	10	ROMAINE SALAD oyster emulsion, almonds, havgus	9
SMOKED ALMONDS edible hay	7	ST. SIMON OYSTER TRIO* nordic, new york, meyer	10
CHICKEN WING spicy bbq , sesame	4 FOR 8 8 FOR 15	SPRING VEGETABLE smoked cream, crispy rye, lemon zest	10
CHARCUTERIE & CHEESE pickled cucumber, mustard <i>choice of:</i> cheddar camambert fourme d' ambert	3 FOR 22 6 FOR 35	SOURDOUGH whipped butter	8
bunderleisch spicy beef sausage ham		NEW JERSEY CRISPY RICE butcher's mix, cheddar, spicy mayo	10

## BURGERS

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SLIDERS pork, pulled chicken, falafel	3 FOR 18
GRAND BURGER grass-fed beef, aged cheddar, roasted onion mayonnaise, crispy potatoes <i>available after 5:30PM</i>	26

## SANDWICHES

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ROASTED PORK & RED CABBAGE raw apple, gherkins, parsley, pork cracklings, dijon dressing	16
PULLED CHICKEN bacon-tomato pesto, romaine, tomato, onion, grilled spicy cucumber	16
SPLIT PEA FALAFEL & PARSLEY WALNUT PESTO red onions, tomatoes, sunflower sprouts, split pea hummus	14

## SMØRREBRØD

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EGGS & SHRIMP dill, kale, lemon rind, herb mayo, mustard vinaigrette, cress powder	10
AVOCADO green tomato relish, chili oil, apple, herb cream cheese	10
ROAST BEEF & REMOULADE horseradish, crispy onions	10
CURRIED HERRING & EGG YOLK skyr, apples, mayonnaise, capers, onions	10
BEEF TARTARE* chive mayonnaise, pickled pearl onions, rye crumble	10
SMOKED SALMON watermelon radishes, herb mayo, dill vinaigrette pearls, rye crumble	10

## SAVORY GRAINS

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SHRIMP mixed barley, Nordic lardo, tomato, horseradish, corn, scallion, rye crumble	19
CHICKEN & ASPARAGUS green & white asparagus, parsley, fennel, sour dough croutons	19
POACHED EGG & CHEDDAR CHEESE mixed barley, vegetarian stock, kale, cabbage	16