

Camber



— **DINNER** —
4pm - close

Marinated Castelvetrano Olives ∞ <i>Herbs, Wine Vinegar, Garlic</i>	4
Herb Baked Feta ∞ <i>Garlic Oil, Crostini, Apple</i>	7
Beet Hummus ∞ <i>Garlic Confit, Crudité, Crostini</i>	9
Oak Meadows Chicken Rillette ∞ <i>Chicken Confit, Pickled Vegetables, Mustard, Toast</i>	11
Three Beets, Three Ways ∞ <i>Radish Top Pesto, Ricotta Salata, Pistachio</i>	12
Charcuterie ∞ <i>Rotating Cheeses & Meat, Crostini, Accoutrements</i>	13
Carrot Ginger Soup ∞ <i>Coriander, Sumac, Candied Carrot</i> Add warm bread & whipped butter + 3	5/8
House Salad ∞ <i>Candied Pepitas, Parmigiano Reggiano, Currant</i> Add Bacon or Lox -4 Add Chicken Confit -4.5	6/10
Soup & Salad ∞ Add warm bread & whipped butter + 3	10
Moules Frites ∞ <i>Penn Cove Mussels, Salt & Pepper Fries, Dill Aioli</i>	12
Sweet Potato Gnocchi <i>Fennel Butter, Sage, Walnut</i>	15
Salmon Cakes ∞ <i>Lemon Crema, Fennel, Orange</i>	16
Braised Duroc Pork Shoulder ∞ <i>Crispy Polenta, Stewed Peppers, Garlic Chard</i>	19

∞ = Gluten Free or GF Option Available
Please inform your server of any serious allergies.
Vegan options available as well, please ask your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.