

# TASTE

WINE BAR  
& KITCHEN

MONDAY-FRIDAY: 12-8PM  
SATURDAY: 1-9PM

## SNACKS

### MARINATED OLIVES \$6

With roasted garlic oil, fennel pollen

### SPREADS \$12

Hummus, beet, pea and mint yogurt

### CURED MEATS \$18

Served with maple butter, pickles and Iggy's bread

### ARTISANAL CHEESE \$16/\$24

Local cheeses, honey, spiced nuts

## COLD

### MARINATED BEETS \$10

Ricotta, plums and walnut

### TUNA CRUDO\* \$18

Avocado lime, jalapeno, caviar

### PEEKYTOE CRAB \$15

Sea beans, grapefruit, hazelnut

## HOT

### CURRY FARRO \$16

maitake mushrooms, crispy chick-peas, poached egg

### SALMON\* \$22

Cucumber and walnut tarator, cauliflower, sumac onion

### MEATBALLS \$18

Spring pea tabbouleh, Aleppo yogurt, pistachio

## SWEET

### LEMON PUDDING \$10

With sweet ricotta

## CHEESE & CHARCUTERIE

Single (1): \$7    Large (5): \$28  
Small (3): \$19    House (7): \$35

### VERMONT CHEESE

**Moses Sleeper, Jasper Hill Farm Cow. Bloomy rind.** Inspired by French brie. Mild, gentle, savory.

### Oma, Von Trapp

**Cow. Washed rind.** Stinky. Balances pungent and sweet flavors.

### Tres Bonne, Boston Post Dairy

**Goat. Hard.** An aged, raw goat peasant Tomme. Nutty, earthy bite.

### Reading, Springbrook Farm

**Cow. Semi-soft. Washed rind.** Alpine style. Like a Swiss raclette. Salty funk and nutty undertones.

### Tarentaise, Springbrook Farm

**Cow. Semi-soft. Washed rind.** Alpine style. Robust flavors. Hint of spice.

### Cheddar, Cabot Clothbound

**Cow. Hard.** Tangy, caramel nuttiness. A balance of savory and sweet.

### Verano, Vermont Shepard

**Sheep & Cow. Semi-hard.** Rich butter and mushroom flavor.

### Bayley Hazen Blue, Jasper Hill Farm

**Blue-veined.** Like a Stilton. Sweet, nutty, grassy + pepper, licorice notes.

### CHARCUTERIE

#### Pork:

Lomo • Moody's  
Soppressata • Moody's  
Prosciutto

#### Beef:

Bresaola • Moody's

ASK ABOUT OUR MOODY'S  
PICK OF THE WEEK!

## BEER & CIDER

### DRAFT

Ask about our rotating selection!

### CANNED

Wolfer Dry White & Rosé Cider: \$8  
Narangansett: \$5  
Nightshift Whirlpool APA: \$8  
Nightshift Santilli IPA: \$8  
Nightshift Night Lite: \$5  
Left Hand Milk Stout Nitro: \$8  
Down the Road Porter: \$8

**Something may have just arrived;  
ask about our newcomers!**

## ESPRESSO DRINKS

### FEATURING LOCAL SMALL BATCH ROASTER, KARMA COFFEE

Espresso: \$3.50  
Americano: \$3.50  
Milk-based coffees: \$4

## OTHER BEVERAGES

### MEM TEA

Assorted flavors: \$3/pot

### MAINE ROOT SODAS

Assorted flavors: \$3

### SPINDRIFT

Assorted flavors: \$3

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A one-time charge of \$2 is applied to each table. A portion of the revenue is donated to the Whole World Water Initiative, whose mission is to bring clean and safe water to the 1 billion people who currently do not have it.

Our food may contain nuts, wheat, alcohol, sugar, chocolate, dairy or other ingredients. All products are prepared in a kitchen where these ingredients are in the open and share equipment.

\*These items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.