**B•SHARES**

**CHARCUTERIE**
Chef’s selection of 3 or 6 red apron salumi served with hot mustard & garlic toast

**CHEESE BOARD**
Chef’s selection of 3 or 6 artisan cheeses with balsamic reduction, honey & garlic toast

**MARINATED BEETS**
Chioggia beets, stracciatella, pistachio pesto

**ROASTED ASPARAGUS**
Cured egg yolk, Parm, lemon, garlic breadcrumbs

**TARTE FLAMBÉ**
Whipped ricotta, caramelized onions, bacon, arugula

**FRIED BRUSSELS SPROUTS**
Bacon, apple, red wine glaze

**CRISPY PERI PERI WINGS**
W/ togarashi salt & smoked garlic aioli

**FIVE ONION DIP**
With chicharrones

**GOUGERES**
Whipped cream cheese, red pepper jelly

**BEEF FAT FRIES**
Garlic confit, rosemary, ranch aioli

**ANTIPASTI POUTINE**
Giardiniera, cheese whiz, pickled peppers, garlic aioli

**B•MAINS**

**WAGYU PASTRAMI BOWL**
Sticky rice, Thai pickles, radishes, spicy barbecue sauce, bacon fat codded egg

**PASTALAYA**
Bucatini fusili, red apron andouille, cajun cream sauce, aged provolone

**SCHNITZEL & WAFFLE**
Braised kale, honeysauce, hickory butter

**RED APRON BURGER**
2 beef patties, american, iceberg, pickles red onion, island sauce, fries

**B•CUTS**

**BERKSHIRE PORK CHOP**
MP

**16 OZ NEW YORK STRIP**
MP

**16 OZ BONELESS RIBEYE**
MP

**32 OZ BONE-IN RIBEYE**
MP

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Red apron pork is 100% from animal welfare approved (AWA) farms. The AWA standards are the most stringent and rigorous in the nation. Our beef is raised on grass, and finished on alfalfa and barley in Maryland and Virginia. It took us years to develop the relationships we have with our farmers, which allows us to bring the very best meat being produced in the region to you. We hope you enjoy the results!

*Items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.*