



## *Afternoon Delights!*

**Monday - Saturday**

**3:00pm-4:30pm**

<b>Charcuterie Refectory style</b>	14
Whipped Feta, Speck (smoked prosciutto) crispy pita, house marinated castelvetrano olives and almonds	
<b>Edamame Hummus plate</b> <sup>V GF</sup>	10
veggie sticks, olives & almonds	
<b>Boxcarr Creamery cheese plate</b>	14
Petra/Red Bud cheese, whipped Feta, marinated olives & almonds, crispy pita, housemade sour cherry jam	
<b>Charcuterie splurge</b>	31
All three of the above	
<b>Housemade Meatballs</b> <sup>GF</sup>	15
Local First Hand Foods Pasture-raised beef/pork, pickled eggplant, roasted red pepper-eggplant coulis, local Boxcarr cheese	
<b>Refectory favorite Hoisin brussels sprouts</b> <sup>DF, VN</sup>	12
Flash-fried, tossed in a hoisin-tamari glaze	
<b>Calamari</b> <sup>GF</sup>	13
Rice flour, Buttermilk fried with house-made marinara	
<b>Maryland Lump Crab Cake</b>	15
With chow-chow remoulade	
<b>Our very own housemade chips &amp; dip</b>	9
Local hand-cut white & sweet potato chips with chef's special dip of the day	

\*Indian Dal, soups & salads also available, please ask your server

*Enjoy!*