

Platters 19

Choose one item from each of the following categories to create your own platter

Main a la carte 8

Prosciutto San Daniele

Friuli, IT. Classic & delicate. Aged 20 months

Berkshire Cross (Americano)

IA, USA. Earthy & sweet. Aged 12 months

Speck

IA, USA. Lightly applewood smoked. Aged 12 months

Piccante

IA, USA. Fennel & red chili rubbed. Aged 12 months

Burrata

Fresh pulled mozzarella with house made ricotta

Cheese a la carte 5

Fresh Pulled Mozzarella

Pimento Cheese

Parmigiano-Reggiano

Bread a la carte 5

Baguette

Cream Biscuits

House-made Crackers

Extras a la carte 3

Marcona Almonds

Seasonal Pickles

Seasonal Fruit Compote

Spiced Pepitas

Pepper Jelly

Aged Balsamic

Salted Whipped Butter \$1

The Herb & Kathy 18

3 oz. plate of La Quercia's Berkshire Cross, Speck, and

Piccante prosciutto

*A great pairing with our Intro to Sherry Flight

Hand Carved

Iberico de Bellota 19

Iberico, ESP. The best ham on the planet. Aged 48 months

Prosciutto di Parma 13

Parma, IT. Parmigiano-Reggiano whey fed. Aged 18 months

Snacks

Ham Biscuit 7

add a fried egg 2

Warmed Olives 5

Tortilla Espanola 8

Prosciutto Pot Pie 7

Dinner

Marshall's Baguette 8

prosciutto piccante, butter, salt

Ham & Cheese 9

fresh pulled mozzarella, fresh smoked ham, basil oil, **aioli

Hamlet Burger 11

pork & prosciutto burger with shiitakes, walnuts, onion relish, arugula, **aioli

Sweets

Ask your server about seasonal rotating desserts!

Hamlet serves only the finest non-confinement, hormone and antibiotic-free pork products from around the world. Because happy pigs taste better.

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