

TINA'S KITCHEN OPEN LATE

Serving Food Until Last Call Mon. - Thurs. | 4pm-12:30am Fri. - Sat. | 4pm-1:30am Sun. | 5pm-11pm

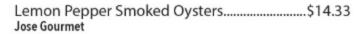
ALWAYS THERE, WHEN YOU NEED TO COME OVER

TINNED FISH

Served with Warm Bread or enjoy with Potato Chips for \$2

| Spiced Tuna Fillets Ati Manel, Portugal | \$12.69 |
|--|---------|
| | |





| Limfjord Blue Mussels Marinate | ed\$12.64 |
|--------------------------------|-----------|
| w Dill & Feel | |
| Fangst, Denmark | |

| Smoked Freshwater Trout\$ | 12.73 |
|---------------------------|-------|
| w Juniper & Lemon Thyme | |
| Fangst, Denmark | |

| Faroe Islands Salmon in Rapeseed | Oil\$12.64 |
|----------------------------------|------------|
| Fangst, Denmark | |

Smoked Herring with White Pepper & Ramps...\$12.73
Fangst, Denmark

| Mackerel Pate | \$8.78 |
|------------------------|--------|
| Jose Gourmet, Portugal | |

| Spiced Tune Pate | \$7.58 |
|------------------------|--------|
| Jose Gourmet, Portugal | |

| Smoked Sardines | \$12.3 | 39 |
|------------------------|--------|----|
| Jose Gourmet, Portugal | | |

| Sardines in Tomato\$1 | 2.39 |
|-----------------------|------|
| Iose Gourmet Portugal | |

| Codfish in Olive Oil w | Garlic\$13.58 |
|------------------------|---------------|

| Codiish in Olive Oli w | Gariic |
|------------------------|--------|
| Jose Gourmet, Portugal | |

| Octopus in Olive Oil w Garlic | \$18.39 |
|-------------------------------|---------|
| Jose Gourmet, Portugal | |

WIFI: TINA'S FRIENDS | PASSWORD: Feb.1964

PEI Mussels in Paprika & Fennel.....\$12.84 Scout Cannery, Alaska, US

Trout in Dill.....\$12.84 - Scout Cannery, Alaska, US

Small Scallops in Sauce......\$15.00 @Ramon Pena, Spain





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\$5 TORRES CHIPS

BLACK TRUFFLE CURED CHEESE IBERICO HAM EVO OLIVE OIL



Cheese Selection

Half Portion | \$10 Full Portion | \$14



Served with Warmed Focaccia or Gluten Free Chips

Prairie Breeze

White Cheddar | Milton Creamery, Iowa handmade_cow's milk cheese aged for a min of 9 mo.

Appalachian

Raw Cow's Milk Tomme | Medown Creek Farmstead, Virginia made in the Appalachian Mountain Region, natural rind.

Cambozola Black Label

Blue Cheese | Bavaria, Germany soft ripened cow's milk from the Alpine region of Germany

Smokin' Goat

Goat's Milk | Canary Islands, Spain naturally smoked over beech wood

-Extra Focaccia Basket...\$6-

FARM PICKLES (V) | \$8

A Medly of Seasonally Pickled, Organic Vegetables.

Grown Locally by COLD CO FARM



A LIL SOMETHING SWEET | \$10

Certified Organic Chocolate from Sicily

-60% Cacao with Extra Virgin Olive Oil & Bay Leaf or

-83% Cacao with Caperberries & Salt

Join us every Sunday for a Gourmet Pastry Brunch

10am-2pm

a pop up by Forno Brenci -counter service for dine in or take out-



