



**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



## CONSERVED FISH

*Served with Warm Focaccia or Gluten Free Chips +\$2*

Trout Fillets in Curry Sauce.....\$19.39  
ABC+, Portugal

Habanero Smoked Oysters.....\$14.33  
Ekone Oyster Co., Washington State, US

Lemon Pepper Smoked Oysters.....\$14.33  
Ekone Oyster Co., Washington State, US

Limfjord Blue Mussels Marinated.....\$14.64  
w Dill & Fennel  
Fangst, Denmark

Smoked Freshwater Trout.....\$15.73  
w Juniper, Lemon & Thyme  
Fangst, Denmark

Faroe Islands Salmon in Rapeseed Oil.....\$15.64  
Fangst, Denmark

Smoked Herring with White Pepper & Ramps.....\$15.73  
Fangst, Denmark

Nordic Sardines with Allspice and Cloves .....\$12.39  
Fangst, Denmark

Mackerel Pâté.....\$8.78  
Jose Gourmet, Portugal

Codfish & Parsley Pâté.....\$8.25  
Jose Gourmet, Portugal

Trout & Port Wine Pâté.....\$8.25  
Jose Gourmet, Portugal

Sardines in Tomato.....\$12.39  
Jose Gourmet, Portugal

Codfish in Olive Oil w Garli.....\$15.58  
Jose Gourmet, Portugal

Octopus in Olive Oil w Garlic.....\$20.39  
Jose Gourmet, Portugal



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**NOW  
OFFERING  
DESSERT!!**

Available Friday, Saturday &  
Sunday Nights while supply  
lasts



**TORRES CHIPS**

CURED CHEESE  
IBERICO HAM  
EXTRA VIRGIN OLIVE OIL

**FOCACCIA BASKET | \$12**

*served with olive oil and balsamic vinegar*



**MARINATED CERIGNOLA OLIVES (V) | \$7**

**CANDIED MIXED NUTS | \$**

*roasted peanuts, cashew, almond and walnut tossed in sugar and salt*

**PENNSYLVANIA CHEESE SELECTION**

*featuring farms with 80 cows or less*

**\$14 | Serving**

Served with warm focaccia or gluten free chips +\$1



**MERCHANT MANOR - LITTLE CHADWICK**

Pasteurized Cow's Milk from Amish-raised Ohio Guernsey cows  
*Camembert style, complex and rich with a smooth finish*

**APPALACHIAN**

Cultured Raw Cow's Milk | Meadow Creek Dairy, Virginia  
*Lush and velvety with a vibrant earthiness*

**HARVEST MOON**

Aged Cow's Milk | 5 Spoke Creamery, NY  
*Rich and bright with a mild sweetness and hints of butterscotch  
(100% Solar powered farm)*