

DINNER

-SHARED-

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|------------------------------|---|----------|
| BREAD & BUTTER | <i>haux nest sourdough, spiced pear butter</i> | \$7 |
| DUCK PROSCIUTTO | <i>whole grain mustard, piparras peppers, crostini</i> | \$16 |
| PORK RILLETES | <i>blood orange mustarda, shallot jam, crostini</i> | \$18 |
| CHEESE CURDS | <i>cider batter, warm pepper jelly</i> | \$13 |
| DUCK FAT FRENCH FRIES | <i>fresh herbs, grana padano, garlic aioli</i> | \$8/\$15 |
| MUSHROOM TEMPURA | <i>shimeji mushrooms, porcini furikake, calamansi ponzu</i> | \$15 |

-SMALL-

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|--------------------------------|---|------|
| WHITE ASPARAGUS | <i>preserved truffle, lovage, sabayon sauce</i> | \$15 |
| BARRAMUNDI CEVICHE | <i>coconut gel, kumquat, salsa amarillo</i> | \$23 |
| RED BEETS | <i>almonds, caramelized yogurt, mole sauce</i> | \$15 |
| STEAK TARTARE | <i>creme fraiche, h1 sauce, fried shallots, sourdough</i> | \$21 |
| GRILLED ENDIVE | <i>aged gouda, sourdough, caper emulsion</i> | \$13 |
| KALE SALAD | <i>ricotta salata, bacon lardons, bosc pear, rosemary vinaigrette</i> | \$15 |
| CHIPOTLE SHRIMP TOSTADA | <i>black bean puree, chorizo, queso oaxaca</i> | \$18 |
| MUSSELS | <i>peakytoe crab, nduja sausage, crostini</i> | \$20 |

-ENTREE-

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| SCALLOPS | <i>cabbage & leeks, pancetta, cauliflower puree</i> | \$42 |
| TAGINE CARROTS | <i>tabouleh, pistachio, labne, chermoula sauce</i> | \$25 |
| MONKFISH | <i>fingerling potatoes, wild garlic, peri peri sauce</i> | \$38 |
| STROZZAPRETI PASTA | <i>stracciatella, fermented peppers, fennel sausage ragu</i> | \$35 |
| TERES MAJOR | <i>celeriac dauphinoise, charred scallion espuma, sauce bordelaise</i> | \$45 |
| DOUBLE CHEESEBURGER | <i>st. croix farm beef, melted onions, fries or side salad</i> | \$23 |

ADD *bacon \$2.5, avocado \$3, sunny side egg \$2, mushrooms \$2.5, kimchi \$3*

-DESSERT-

| | | |
|----------------------------|--|------|
| BANOFFEE MOUSSE | <i>whipped butterscotch, pecans, banana mousse</i> | \$12 |
| RASPBERRY CLAFOUTIS | <i>fennel pollen, chantilly cream</i> | \$11 |
| RYE BROWNIE SUNDAE | <i>miso caramel, vanilla bean ice cream</i> | \$13 |

Hamlet & Ghost incorporates a 4% Kitchen Administration Fee to help balance the industry wide discrepancy between Front of House and Back of House wages. We thank you for your loyalty, your understanding, and your desire to help pioneer a better wage structure and working conditions for the aspiring chefs of Hamlet and beyond. For a full explanation of this fee please see our website.

*Please inform your server of any food allergies or restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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|----------------------------------|--|-------------------|
| RIBEYE FOR TWO | <i>pomme aligot, swiss chard, bordelaise</i> | \$96 |
| CHEESE CURDS | <i>cider batter, warm pepper jelly</i> | \$13 |
| FAROE ISLAND SALMON CRUDO | <i>mango coulis, crispy aliums, mint</i> | \$23 |
| LITTLE GEM SALAD | <i>aged cheddar, pickled celery, calabrian chile vinaigrette</i> | \$16 |
| PORK BELLY | <i>snapdragon apples, lacinato kale, pear romesco</i> | \$22 |
| PORK RIBS | <i>pickled fresno chile, preserved limequat glaze</i> | \$19 |
| FOIE GRAS | <i>sourdough, parsnip puree, marcona almonds, cranberry gastrique</i> | \$24 |
| SUNCHOKES | <i>sweet potato jam, crema, mole amarillo</i> | \$16 |
| PORK RAMEN | <i>chasu pork, carrots, scallions, soft boiled egg, miso tare</i> | \$23 |
| VEGETARIAN RAMEN | <i>bok choy, carrots, scallions, soft boiled egg, miso dashi</i> | \$19 |
| BAR HARBOR BAY OYSTERS | <i>red currant, smoked trout roe, gin & tonic ice</i> | \$25 |
| SWEET POTATOES | <i>whole grain mustard, whipped labne, fennel pollen</i> | |
| CARNAROLI RICE | <i>roasted lamb, fresh herbs, pink peppercorn aioli, harissa</i> | \$24 |
| PORK RAMEN | <i>chasu pork, carrots, scallions, soft boiled egg, miso tare</i> | \$23 |
| VEGETARIAN RAMEN | <i>bok choy, carrots, scallions, soft boiled egg, miso dashi</i> | \$19 |
| CARNAROLI RICE | <i>roasted lamb, fresh herbs, pink peppercorn aioli, harissa</i> | \$24 |
| BAO BUNS | <i>pork belly, orange ginger soy glaze, cucumber, carrot, radish, scallion</i> | \$18 |
| QUAIL FARCI | <i>smoked chicken farce, red beets, cherry jus</i> | \$34 |
| NY STRIP FOR TWO | <i>duck fat baby potatoes, broccolini, sauce au poivre</i> | \$115 |
| RED VELVET CAKE | <i>mascarpone frosting, fresh berries</i> | \$14 |
| PORK RAMEN | <i>chasu pork, carrots, scallions, soft boiled egg, miso tare</i> | \$23 |
| VEGETARIAN RAMEN | <i>bok choy, carrots, scallions, soft boiled egg, miso dashi</i> | \$19 |
| MUSSELS | <i>peakytoe crab, nduja sausage, crostini</i> | \$20 |
| QUAIL SKEWERS | <i>sweet onion, lardo, blood orange tare</i> | three/\$14 |
| PORK LOIN | <i>hon shimeji mushrooms, broccoli di ciccio, xo sauce</i> | \$37 |
| DUCK BREAST | <i>salsify, mango, chestnut jus</i> | \$43 |
| RED VELVET CAKE | <i>fresh berries, chocolate ganache, mascarpone</i> | \$14 |
| BURATTA FONDUE | <i>shiitake & oyster mushroom, soubise, fontina</i> | \$20 |
| PORK RAMEN | <i>chasu pork, carrots, scallions, soft boiled egg, miso tare</i> | \$23 |
| JOHN'S RIVER OYSTERS | <i>polish osetra caviar, pink peppercorn, pistachio oil</i> | \$27 |

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