

## MUDD ROOM *classics*

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### FONDUE 14

Beef Tips ♦ Potatoes ♦  
Bread ♦ Gruyere ♦ Pretzels

### CHARCUTERIE 27

Selection of Cured  
Meats & Cheeses ♦ Olives

## *small* PLATES

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### CRISPY-FRIED CHICKEN WINGS 12

*choice of sauce—*

» Vietnamese Sticky Sauce

» Harissa ♦ Honey ♦ Cilantro

### CEVICHE SHRIMP COCKTAIL 12

Shrimp ♦ Guacamole ♦  
Tomato ♦ Onion

### ESCARGOT 13

Chorizo Butter ♦ Grilled Bread

### SHRIMP TEMPURA 12

Gluten-free Batter ♦ Spicy  
Cocktail Sauce

### SWEET CORN FRITTERS 11

Sweet Corn ♦ Onion ♦  
Herbed Sour Cream

## DESSERT

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### POKE CAKE 7

Chocolate Cake ♦ Pudding ♦  
Whipped Cream ♦ Heath Bar

## GREENS

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### GODDESS SALAD 9

Bibb Lettuce ♦ Goddess Dressing ♦  
Tomato ♦ Cucumber ♦ Corn Flake

## HAND*helds*

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### BEEF BOCADILLO 15

Tenderloin ♦ Caramelized Onion ♦  
Garlic Butter ♦ Shaved Parmesan ♦  
Piquillo Pepper ♦ Arugula

### KATSU COD SLIDERS 13

Fried Cod ♦ Slaw ♦ Pickled  
Cucumber ♦ Curry Aioli

### BLT SLIDERS 11

Fried Green Tomato ♦ Bourbon  
Apricot Bacon ♦ Chipotle Mayo

## *flat* BREADS

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### FIRE-ROASTED APPLE 15

Brie Cheese ♦ Prosciutto ♦  
Fire-roasted Apples ♦ Parmesan ♦  
Arugula ♦ Balsamic Glaze

### FIVE PEPPER 15

Pepperoni ♦ Bell Pepper ♦ Jalapeño ♦  
Crushed Red Pepper ♦ Pepperoncini

### BIANCA 15

Bianca Butter ♦ Chicken ♦  
Mushroom ♦ Green Onion ♦  
Gruyere ♦ Gouda ♦ Fontina

### MUSHROOM DUXELLES 15

Duxelles Cream Sauce ♦ Mushroom ♦  
Gruyere ♦ Fontina ♦ Gouda ♦ Parmesan



The Mudd Room adds a 4.9% surcharge to all guest checks. The charge is not a gratuity for employee service. Thank you for your understanding and patronage.