

# BECKREW FOOD MENU

## SNACKS

**Roasted Marcona Almonds • \$6**

*Lightly salted*

**Mediterranean Olives • \$4**

*House selection of olives*

**Truffle- Parmesan Popcorn • \$4**

*Tossed in truffle oil & fresh herbs*

**Truffle Parmesan Fries • \$6**

*Tossed in truffle oil & fresh herbs*

**Fried Calamari • \$7**

*Served with scratch aioli*

**Fresh bread with Olive Oil • \$6**

*Served with olive oil & balsamic vinager*

## SALADS

**Roasted Beets & Burrata • \$13**

*Microgreens & vinaigrette*

**Raw Kale • \$7**

*Shaved pecorino, chopped walnut & fresh sliced green pear*

**Olive • \$8**

*Albacore, potatoes, mayonnaise, & vegetables*

## SMALL PLATES

**Warm Brie Compote • \$14**

*Honey, seasonal fruit, walnuts, & toasted artisanal bread*

**Creamy & Salty Bruschetta • \$10**

*Brie with vinager & salty anchovies*

**Beef Meatballs (4pcs) • \$10**

*House made meatballs with red sauce*

**Date with Pig (3pcs) • \$8**

*Dates wrapped in bacon*

**Serrano Ham or Albacore Croquettes (3pcs) • \$8**

*Filled with Jamón Serrano or with white cream sauce*

**Pan con Tomate & Jamón Ibérico (2pcs) • \$9**

*Spanish style bruschetta with Jamón Ibérico*

**Italian Prosciutto Baguette • \$9**

*Muddled tomato with olive oil*

**Chorizo Rioja Baguette • \$9**

*Brie cheese & olive oil*

**Piquillo Peppers (2pcs) • \$9**

*Filed with Albacore cream sauce*

**Jamón Ibérico Plate • \$28**

*Cured 30 months minimum. Served with bread.*

## CROSTINI

Select any 2 for \$6 • 4 for \$12

**Prosciutto & Fresh Arugula**

*Tangy flavors & Parmesan cheese*

**Capri & Truffle Honey**

*Goat cheese, walnut, & truffle honey*

**Pan con Tomate**

*Muddled tomato, garlic, & olive oil*

**Smoked Salmon**

*Herbed cream cheese, horseradish, & fresh dill*

## PIZZAS

All of our dough is made fresh every day, never frozen.

**Carni Trio • \$14**

*Spicy chorizo, pepperoni, Italian sausage, & mushroom*

**Mediterranean • \$13**

*Mushroom, feta, onion, olives, artichokes, & pepperoncini*

**Margherita • \$9**

*Mozzarella, house marinara, & fresh basil*

(Add pepperoni • \$2)

**Pear & Prosciutto • \$13**

*Provolone, green pear, caramelized onions, & baby arugula*

**Spicy Chorizo • \$12**

*Onions, house marinara, Capri cheese, jalapeno, & baby arugula*

## THE HONEY CELLAR

Artisanal honey pairs sweetly with our salty and savory options.  
All served with fresh bread, cheese, & fruit for dipping.

Truffle honey/Chef's raw blend • \$8

Wild Lavender/Murcia • \$8

Oak Honey/Portugal • \$8

Raw Honeycomb/Savannah • \$10

Mike's Hot Honey/Brooklyn • \$8

*Honey should not be fed to infants  
less than one year of age.*

## CHARCUTERIE & CHEESE

Select 1 item for \$8 • 3 for \$21 • 6 for \$39

All offerings served with honey, Dijon & fresh bread.

### Cheese Options

**Blue Bay/Cow/Past/CA**

*Mild & mellow blue-mold flavor with earthy notes & a salted-caramel finish*

**Challerhocker/Cow/Past/Switzerland**

*Buttery, smooth texture aged 10 months*

**Manchego Reserva/Sheep/Spain**

*Savory, mild flavor, slightly oily on the palate*

**Mt Tam/Goat & Cow/Past/NY**

*Triple cream, buttery & smooth*

**Pecorino Toscano/Sheep/Past/Italy**

*Sweet, creamy and nutty*

**Saint Nectaire/Cow/Past/France**

*Hit of hazelnut, and mushroom*

### Charcuterie Options

**Bresaola/ Beef Prosciutto**

*Complex, slightly fruity "bouquet"*

**Chorizo Rioja - Spanish Style**

*Sweet & spicy pairs nicely with wine*

**Italian Prosciutto**

*Earthy, rich & sweet*

**Salametto/Dry Styled Salami**

*Full flavor with a hint of spice*

**Saucisson Sec/Greek Style**

*Garlic & black pepper*

**Jamón Ibérico /Spain (add 1oz • \$9)**

*Cured 30 months minimum*

## DESSERTS

**Strawberries & Blackberries • \$11**

*With a syrup of vinegar & whipped yogurth cream*

**Puff Pastry • \$9**

*With whipped cream & date marmalade*

**Dessert 3 • \$10**

*Dessert description*