



# Chinched

Charcuterie.Plates.Cocktails.

## Charcuterie, Cheese,

### Oysters

Charcuterie 15/28/55

Cheese 15/28/55

Combo 15/28/55

House Made Pickles 5

Select PEI Oysters

Raw or Broiled

\$3/piece - \$17/6 - \$33/12

## Our Story

The whole thing began after a boil-up on Fogo Island in 2009. Owners Shaun Hussey and Michelle LeBlanc were relaxing on one of Fogo's fine rocky beaches alongside the locals with whom they'd enjoyed their boil up. After eating far too much, one of the locals leaned back and exclaimed, "B'ys I'm Chinched!" After the definition was thoroughly explained it was decided that Chinched would make a great name for a restaurant. Roughly 6 months later Chinched opened its doors.

Chinched - past tense; Chinch – Verb  
 \`chinch\ to stow, stuff or pack tightly;  
 to be full.

**Pig Ear Fries** 11

House Made Buffalo Sauce, Fresh Herbs, Lime

**Miso Chili Roasted Cauliflower** 12

Asian BBQ Mayo, Toasted Sesame, Scallions

**Patatas Bravas** 8

Roasted Pepper Mayo

**Charred Broccoli** 11

Garlic Mojo, Golden Raisins, Croutons, Asiago

**Locally Grown Greens** 12

5 Brothers Fresh Cheese, Cherry Tomatoes, Almonds

**Slow Cooked Pork Rillons** 11

Seasonal Accompaniments, Grilled Sour Dough

**Grilled Squid** 13

Lemon, Olive Oil Chili, Herbs

**Mushrooms on Toast** 14

Newfoundland Chanterelles, Arugula Pesto

**Hand Cut Spaghetti** 16

Intense Tomato, Olive Oil, Basil, Parm, Breadcrumbs

**BBQ Quail** 15

South Carolina Style, Compressed Watermelon Salad

**Pork Pot Stickers** 14

Tebasaki Dipping Sauce, Scallions, Sesame

**Pan Fried Cod** 18

Green Gumbo, Pulled Salt Riblets, Puffed Wild Rice

**Cavatelli Gratin** 16

Garden Vegetables, 5 Brothers Curds, Green Garlic Sauce

**Lamb Leg Steak** 22

Roasted Shallots, Quinoa & Greens, Chimichurri

**Baby Back Ribs** 17

Korean BBQ, Kimchi, Fat Roasted Peanuts