

PREFACE TASTING PLATES

- I. *Bacon & Eggs/Ginger Ketchup {3}.....7
- II. Tempura Oysters Rockefeller{3}.....II
- III. Tempura Gouda & Grapes/Hibiscus {3}7



BAR SNACKS

- I. Truffle Fries/Black Garlic/Ginger/Ketchup.....6
- ii. Epic Sliders/Caramelized Onion/
Smoked Gouda {2}.....9
- iii. Oysters by the Half Shell/Cocktail Sauce/
Mignonette.....I/2 Dozen 16 • I Dozen 30
{Choice of Tempura or Raw}

CHEESES

3 oz 16 • 5 oz 20 • 8 oz 24
accompanied with seasonal jams/fruits/honey

SOFT

- I. Green Hill..... Georgia
Cow/Sweet/Grassy/Brie
- II. Coupole GoatVermont
Goat/Creamy/Bold/Smooth
- III. La TurItaly
Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy

SEMI

- I. Thomasville Tommé Georgia
Cow/Mellow/Buttery/Smooth
- II. Drunken Goat.....Spain
Goat/Mild Smooth/Fruity Finish
- III. Asher Blue Georgia
Cow/Pungent/Earthy/Grassy

FIRM

- I. Iberico Spain
Cow & Goat Blend/Rich/Bold
- II. Barely Buzzed Utah
Cow/Full/Smooth/Butterscotch/Caramel
- III. Alpha TolmanVermont
Cow/Buttery/Nutty/Fruity



CHARCUTERIE PLATTER

• 19 •

accompanied with mustard, pickled fruits, & vegetables

- I. Wild Boar Salami California
Pork/Earthy/Light Spice
- II. Chorizo.....Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Herb SalamiItaly
Pork/French Herbs/Light Salt
- IV. Spicy CalabreseItaly
Pork/Red Pepper/Wine/Paprika
- v. LBF Lardo Georgia
Pork/Cured/Salty/Herbs
- VI. ProsciuttoItaly
Pork/Cured/Salty

Add Ibérico de Bellota HamSpain
Acorn Fed Pork/Rich/Nutty Flavor

• {1/2 oz} 10 Supplement •