

PREFACE • 8 •

- I. *Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Buffalo Sweetbreads {4}



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..... 1/2 Dozen 13 • 1 Dozen 24
{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 Goat.....Vermont
Goat/Creamy/Bold/Smooth
- III. La Tur.....Italy
Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy
- IV. Cablanca.....Holland
Goat/Mild Creamy/Well Rounded

SEMI

- I. Thomasville Tommé..... Georgia
Cow/Mellow/Buttery/Smooth
- II. Drunken Goat.....Spain
Goat/Mild Smooth/Fruity Finish
- III. Cocoa Cardona.....Wisconsin
Goat/Cocoa Rubbed/Delicate

FIRM

- I. Karst Cellars.....Vermont
Cow/Rich/Buttery/Nutty
- II. Barely Buzzed.....Utah
Cow/Full/Smooth/Butterscotch/Caramel
- III. Midnight Moon.....California
Goat/Nutty/Buttery/Caramel Finish
- IV. Alpha Tolman.....Vermont
Cow/Buttery/Nutty/Fruity



CHARCUTERIE PLATTER

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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 Salami.....Italy
Pork/French Herbs/Light Salt
- IV. Spicy Calabrese.....Italy
Pork/Red Pepper/Wine/Paprika
- V. Duck Pastrami..... Georgia
Duck/Cured/Peppered/Smokey
- VI. Prosciutto.....Italy
Pork/Cured/Salty

Add Ibérico de Bellota Ham.....Spain
Acorn Fed Pork/Rich/Nutty Flavor
• {1/2 oz} 10 Supplement •