

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. Coupole GoatVermont
Goat/Creamy/Bold/Smooth
- II. Green Hill Georgia
Cow/Sweet/Grassy/Brie
- III. La TurItaly
Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy
- I. Old Chatham New York
Cow & Sheep/Creamy/Mild/Tangy
- II. Pyramide France
Goat/Musky/Smooth

SEMI

- III. Point ReyesCalifornia
Cow/Mellow/Sweet
- IV. Cumberland Tomme Tennessee
Cow/Fruity/Earthy/Slightly Tangy
- IV. Cocoa CardonaWisconsin
Goat/Cocoa Rubbed/Delicate
- V. Red Dragon.....Great Britain
Cow/Cheddar/Mustard/Ale

FIRM

- I. Cabot Clothbound.....Vermont
*Cow/Deep/Brothy Character/
Salt-Caramel Finish*
- II. Midnight Moon..... California
Goat/Nutty/Buttery/Caramel Finish



CHARCUTERIE PLATTER

• 19 •

accompanied with mustard, pickled fruits, & vegetables

- I. Herb Salami ChubItaly
Pork/French Herbs/Light Salt
- II. Chorizo.....Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Spicy CalabreseItaly
Pork/Red Pepper/Wine/Paprika
- IV. Duck Pastrami..... Georgia
Duck/Cured/Peppered/Smokey
- V. ProsciuttoItaly
Pork/Cured/Salty

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