

# PREFACE • 8 •

- I. \*Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Shrimp Potstickers {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/  
Sweet Jesus (MD) ... 1/2 Dozen 15 • 1 Dozen 26  
Spencer Cove (WA) 1/2 Dozen 15 • 1 Dozen 26  
{Choice of Tempura or Raw}



## CHEESES

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


### SOFT

- I. Coupole Goat .....Vermont  
*Goat/Creamy/Bold/Smooth*
- II. La Tur .....Italy  
*Cow, Goat, & Sheep Blend  
Creamy/Grassy/Buttery/Earthy*
- III. Old Chatham..... New York  
*Cow & Sheep/Creamy/Mild/Tangy*
- IV. Green Hill .....Georgia  
*Cow/Sweet/Grassy/Brie*

### SEMI

- I. Point Reyes .....California  
*Cow/Mellow/Sweet*
- II. Red Dragon.....Great Britain  
*Cow/Cheddar/Mustard/Ale*

### FIRM

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

## CHARCUTERIE PLATTER

• 19 •

*accompanied with mustard, pickled fruits, & vegetables*

- I. Herb Salami .....Italy  
*Pork/French Herbs/Light Salt*
- II. Chorizo.....Spain  
*Pork/Smokey/Red Pepper/Pimentón*
- III. Spicy Calabrese .....Italy  
*Pork/Red Pepper/Wine/Paprika*
- IV. Prosciutto .....Italy  
*Pork/Cured/Salty*
- v. Wild Boar ..... California

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