

PREFACE • 8 •

- I. *Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Shrimp Lumpia/Kabayaki Glaze {3}
- IV. Tuna Tacos {3}
- V. Sampler For "One" {1 of Each}



BAR MENU

- I. Prime Burger 12
Brioche Bun/Yellow Tomato/Arugula/Smoked Gouda
SUPPLEMENTS:
Foie Gras • 10 / Fried Egg • 2 / Onions & Mushrooms • 2 •
 - II. Crispy Asian BBQ Spare Ribs (4ea)..... 12
 - III. Steam Buns (2ea)..... 12
Octopus/Bulgogi Beef/Kimchi/Lime
- OPTIONAL SIDES:*
- I. Tempura Vegetables/Sweet Chili Sauce..... 4
 - II. Sweet Potato Fries/Raspberry Vinaigrette 4
 - III. Truffle Parmesan Fries/Black Garlic Aioli..... 4



CHEESES

3 oz 16 • 5 oz 20 • 8 oz 24

accompanied with seasonal jams/fruits/honey

SOFT

- I. Dancing Fern Tennessee
Raw Cow/Salty/Walnut/Shitake
- II. Meredith Dairy Feta..... Australia
Sheep/Goat/Garlic
- III. Humboldt Fog..... California
Goat/Buttermilk/Cream/Citrus
- IV. La Tur Italy
*Cow, Goat & Sheep Blend/Creamy/Grassy/
Buttery/Earthy*
- V. Green Hill Georgia
Cow/Sweet/Grassy/Brie

SEMI

- I. Shakerag Blue Tennessee
Cow/Pungent/Earthy/Grassy
- II. Red Dragon..... Great Britain
Cow/Cheddar/Mustard/Ale
- III. Drunken Goat Spain
Goat/Tangy/Creamy/Fruity

FIRM

- I. Cabot Clothbound..... Vermont
*Cow /Deep/Brothy Character/
Salt-Caramel Finish*
- II. Ibérico Spain
Cow/Sheep/Goat/Tart/Buttery
- III. Midnight Moon California
Goat/Nutty/Buttery/Caramel 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. Wagyu Salami..... Virginia
Beef/Port Wine/Peppercorn/Thyme
- IV. Prosciutto Italy
Pork/Cured/Salty
- V. Wild Boar California
Pork/Earthy/Light Spice

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

Add Pork Bresaola..... Columbus GA <i>Juniper/Peppercorn/Coriander</i> • {1/2 oz} 5 Supplement •
