

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/Tomato/Arugula/Smoked Gouda
SUPPLEMENTS:
Foie Gras • 10 / Fried Egg • 2 / Onions & Mushrooms • 2 •

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. La Tur.....Italy
Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy
- II. Green Hill.....Georgia
Cow,/Sweet/Grassy/Brie

SEMI

- I. Asher BlueGeorgia
Cow/Pungent Mushroom/Salty Finish
- II. Red Dragon..... Great Britain
Cow/Cheddar/Mustard/Ale
- III. Drunken Goat Spain
Goat/Tangy/Creamy/Fruity

FIRM

- I. Snow White Cheddar..... Wisconsin
Goat/Creamy White/Earthy
- II. IbéricoSpain
Cow/Sheep/Goat/Tart/Buttery



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. Southern Smash Salami Georgia
Beef/Port Wine/Peppercorn/Thyme
- IV. Prosciutto Italy
Pork/Cured/Salty
- V. Wild Boar California
Pork/Earthy/Light Spice

Add Beef Bresaola Columbus GA
Juniper/Peppercorn/Coriander
• {1/2 oz} Supplement •

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