

# 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 Blue .....Georgia  
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. Ibérico .....Spain  
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. Finochietta..... Illinois  
Pork/Fennel Pollen/Celery
- IV. Prosciutto ..... Italy  
Pork/Cured/Salty

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 •