

PREFACE • 8 •

- I. *Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Shrimp Lumpia/Kabayaki Glaze {2}
- IV. Tuna Tacos {3}
- V. Sampler for "ONE" {1 of Each}



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
- III. Nickajack. Tennessee
Cow Raw Milk/Aged 60 Days
Hard Cider Brine/Buttery/Apple
- IV. Dancing Fern. Tennessee
Cow Raw Milk/Aged 60 Days
Buttery/Shitake Mushroom/Walnuts

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. Sopressata Picannte Alabama
Pork/Spicy
- II. Finochietta..... Alabama
Pork/Fennel Pollen/Celery
- III. Chorizo Spain
Pork/Mild
- IV. Prosciutto Italy
Pork/Cured/Salty

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

• 10 •

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

• 10 •