

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
- III. Nickajack Tennessee
Cow Raw Milk/Aged 60 Days
Hard Cider Brine/Buttery/Apple

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
- IV. Thomasville Tomme Georgia
Cow/Earthy/Creamy/60 Days

FIRM

- I. Tillamook Sharp Cheddar Oregon
Cow/9Months Aged/Creamy/Slightly Sharp
- II. Ibérico Spain
Cow/Sheep/Goat/Tart/Buttery
- III. Tillamook Mild Cheddar Oregon
Cow/Over 60 Days Aged/Creamy/Crumblly



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