

P R E F A C E • 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}



C H E E S E S

3 oz 16 • 5 oz 20 • 8 oz 24

accompanied with seasonal jams/fruits/honey

S O F T

- 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

S E M I

- 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

F I R M

- 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/Crumbly



C H A R C U T E R I E P L A T T E R

• 1 9 •

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 •
• 1 0 •

Add Beef Bresaola Columbus GA
Juniper/Peppercorn/Coriander
• {1/2 oz} Supplement •
• 1 0 •