

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

soft

- i. La TurItaly
Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy
- ii. Green HillGeorgia
Cow/Sweet/Grassy/Brie
- iii. Nickajack..... Tennessee
Cow Raw Milk/Aged 60 Days
Hard Cider Brine/Buttery/Apple
- iv. Humbolt Fog. California
Goat/Buttermilk/Cream/Citrus

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



C H A R C U T E R I E

P L A T T E R

•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

<p>Add Ibérico de Bellota HamSpain Acorn Fed Pork/Rich/Nutty Flavor • {1/2 oz} Supplement • •10•</p>
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<p>Add Salmon SausageColumbus GA • {2 oz} Supplement • •10•</p>
