CHARCUTERIE

a la carte /7

BRESAOLA

Red wine cured beef tenderloin.

BOILED PEANUTS

SOUP & NOSH

/ 7

VIDALIA ONION DIP With crispy wontons.

/19

CALABRIAN

An Italian-style salami heavily spiced with Calabrian Chili peppers, organic garlic, sea salt, and dry vermouth capers.

EVERYTHING SMOKED SALMON

Wood-smoked Atlantic salmon seasoned with salt, brown sugar, white pepper, dill, orange, and lemon juice. Rubbed with garlic, onion, poppy, black and white sesame seed.

SUJUK

An Armenian-style dry, spicy sausage made from beef and lamb. Garlic, toasted cumin, red wine and fermented red grapes

TOSCANO

Classic Italian Genoa salami with coarse black peppercorns.

à la carte /7

BEEHIVE BARELY BUZZED

Unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel / Cow's milk / Utah

CYPRESS GROVE BERMUDA TRIANGLE

Soft-ripened goat cheese, perfect for any rind-lover / Tart and tangy with intense pepper notes/ California

DANEKO DANISH BLUE

Creamy rich, full-flavored blue served with balsamic reduction / Sharp, piquant, and salty / Denmark

LE FROMAGER D'AFFINOIS

Creamy, double cream brie with a mild, buttery flavor / Silky, tangy / France

RED DRAGON

Welsh cheddar flavored with whole grain mustard seeds and ale / Creamy, buttery, spicy / England

SARTORI'S TENNESSEE WHISKEY BELLAVITANO

A rich, creamy bellavitano full of spirit and a smooth sweetness / Cow's milk / Wisconsin

SOMERDALE WENSLEYDALE WITH CRANBERRIES

Creamy with an open texture/ Great, sweet, and juicy/ England

EXTRAS à la carte /7

BACON JAM CALABRIAN PEPPERS CASSAVA BREAD CHOW CHOW GIGANTES WHITE BEANS OLIVE TAPENADE PIMENTO CHEESE

COFFEE & DESSERT

BUONA CAFFE ARTISAN ROASTED COFFEE

PEANUT BUTTER PIE

GARDEN

+ grilled chicken or shrimp/7 +steak/10

BEET CARPACCIO

/10

Roasted and thinly sliced beets with peppered goat cheese, truffle oil, balsamic reduction, toasted almonds, and mixed greens dressed in citrus vinaigrette.

CHICKEN SALAD TRIO

/15

A jar of classic, curry, and asian chicken salad with fried wontons and house salad.

ICEBERG WEDGE

/12

Iceberg wedge topped with bacon jam, pickled onions, blue cheese crumbles, chopped tomatoes, and balsamic glaze

HOUSE SALAD

Mixed greens, cucumber, tomato, onion, carrot, and shaved Parmesan. Choice of buttermilk ranch, citrus or balsamic vinaigrette.

TOMATO PIES

Roma tomatoes, cheddar, parmesan, green onions, and basil baked in a puff pastry over mixed greens dressed in citrus vinaigrette.

SANDWICHES

TOMATO BACON BRIE SLIDERS

Three 2oz Creekstone Farms black angus sliders topped with tomato, bacon, and brie

ARTISANAL GRILLED CHEESE

/12

A blend of artisanal cheese from our charcuterie/ cheese menu melted on ciabatta. Served with French onion soup

HOT HAM & SWISS

/12

Honey baked ham with melted Swiss on ciabatta with fresh made pickles and dijonnaise. Served with potato salad.

TRUFFLE BURGER

/20

8 oz Creekstone Farms black angus burger, applewood smoked bacon, Daneko blue cheese, caramelized onions, mixed greens, tomato, and truffle mayo on brioche. Served with papas bravas.

/3