MEAT & CHEESE

CHARCUTERIE 16
GENOA SALAMI - NOTES OF FENNEL
SOPPRESSATA - PRESSURED & CURED SAUSAGE
CALABRESE PICANTE - SPICY CALABRIAN CHILIES

ARTISANAL CHEESE 15
THOMASVILLE TOMME - SEMI SOFT FARMHOUSE STYLE
IMPERIAL BUCK - RICH EXTRA AGED CHEDDAR
BAY BLUE - MILD WASH RIND BLUE

BITES

FRENCH ONION DIP 9
Caramelized Vidalias, Sherry, Worcestershire, Chive, Fried Saltines

PICKLED FENNEL DEVILED EGGS 11
Amish Farmed Eggs, Sweet Wine Pickle Brine

IPA BATTERED FISH & CHIPS 12
Icelandic Cod, House Tartar & Malt Vinegar

SMOKED RABBIT & DIJON SAUSAGE 15
Amish Roaster Rabbit, Sauerkraut, Whole Grain Honey Mustard, Potato Roll

GARLIC & THYME TENDERLOIN SKEWERS 15
Horseradish Sauce

SAMMYS

FILET O’ FISH 15
IPA Battered Cod, Housemade Tartar Sauce, Shredded Lettuce, Pickle Relish

FRIED CHICKEN 16
Pickle Brined Thigh, Hot Mayo, Pickle

CUBANO 16
Slow Roasted Pork Shoulder, Cured Ham, Spicy Mustard, Pickle, Swiss

IMPERIAL DIP 17
Marinated & Roasted Chuck Roll, Swiss, Horsey Sauce, Au Jus

SMASHED WAGYU BURGER 16
American Cheese, LTO, Burger Sauce
Bacon +2 Impossible Patty +2