

# FOOD MENU

## CHEESE

<b>Tangy Curdy</b>	<b>SOFIA</b> <small>GOAT, IN</small> tart, silky, mellow, velvety	10
<b>Buttery Oozey</b>	<b>ROCKET'S ROBIOLA</b> <small>COW, NC</small> butter, mineral, sautéed mushroom	8
	<b>COTTONBELL</b> <small>COW, NC</small> rich, balanced, seashore-like minerality	8
	<b>LA TUR</b> <small>COW, GOAT, &amp; SHEEP, ITALY</small> grassy, mushroomy, lactic, yeasty	9
<b>Funky Rich</b>	<b>RED HAWK</b> <small>COW, CA</small> pungent, beefy, rich	9
	<b>EPOISSES DE BOURGOGNE</b> <small>WASHED RIND, COW, FRANCE</small> sweet, funky, bright	10
<b>Nutty Smooth</b>	<b>THOMASVILLE TOMME*</b> <small>RAW COW, GA</small> salted butter, earthy, tangy	9
	<b>CUMBERLAND*</b> <small>RAW COW, TN</small> cooked milk, cashews, creamy	8
<b>Aged Firm</b>	<b>REYPENAER</b> <small>COW, HOLLAND</small> tangy, butterscotch, caramel	9
	<b>FLORY'S TRUCKLE*</b> <small>RAW COW, MO</small> savory, brothy, horseradish zing	10
<b>Big Blue</b>	<b>BELLAMY BLUE*</b> <small>RAW COW, TN</small> cured meat, barnyard, sweet cream	10
	<b>SAXAPAHAW BLUE</b> <small>COW, NC</small> spicy, earthy, chocolatey	9

## DAILY SELECTIONS

SUMMER 2018

### Fondue

#### TRUFFLED FONTINA FONDUE

roasted brussel sprouts, fingerling potatoes, lardons, apple, & baguette  
29

#### CHOCOLATE FONDUE

strawberries, pineapple, marshmallow, pretzel pieces, rice crispy treats, and candied bacon  
24

### Small Plates

#### CUPID'S CUP OYSTERS\*

apple, fennel, ginger mignonette  
3 / ea

#### PAN CON TOMATO

baguette, crushed tomato, manchego, serrano  
9

#### SHRIMP CROQUETTES

saffron and roasted tomato aioli  
9

#### PIQUILLO PEPPERS

goat cheese, pesto, balsamic, marcona almonds  
10

#### WILD MUSHROOM FLATBREAD

beech, oyster & cremini, boursin, truffle oil  
14

#### PROSCUTTIO AND BURRATA SALAD

local peaches, house burrata, mixed greens  
13

#### SUMMER GNUDI

ricotta gnudi, creamy pesto, sweet peas, pancetta  
15

## CHARCUTERIE

<b>Salty</b>	<b>SERRANO</b> <small>HAM, SPAIN</small> smooth, lightly salty	8
	<b>JAMÓN IBÉRICO</b> <small>HAM, SPAIN</small> decadent, robust, nutty	24
<b>Sweet</b>	<b>BRESAOLA</b> <small>BEEF, ITALY</small> juniper, cinnamon, nutmeg	9
	<b>ROSETTE DE LYON</b> <small>PORK, CA</small> mellow, garlic, white peppercorn	8
<b>Hot</b>	<b>CHORIZO</b> <small>PORK, SPAIN</small> smoked paprika, pimenton	7
	<b>HOT COPPA</b> <small>PORK, CA</small> pepper, nutmeg, allspice	9
<b>Wild</b>	<b>CALABRESE</b> <small>PORK, UT</small> red chile, paprika	8
	<b>DUCK PROSCIUTTO</b> <small>DUCK, GA</small> salty, rich	14
	<b>WILD BOAR SALAMI</b> <small>BOAR, UT</small> juniper, clove	9
<b>Decadent</b>	<b>DUCK RILLETTES</b> <small>DUCK, HOUSE MADE</small> rich, shallot, thyme, chive	8
	<b>SALAMI TARTTUFO</b> <small>PORK, UT</small> earthy, black truffle	10
	<b>FOIE GRAS MOUSSE</b> <small>DUCK, HOUSE MADE</small> buttery, port, star anise	11

*Dessert* VANILLA BEAN PANNA COTTA bourbon, caramel, local peaches - 8 TRIO OF CRÈME BRULEE chocolate malt, butterscotch, vanilla bean - 11 BLUEBERRY NAPOLEON mascarpone cream - 9

*Coffee* ESPRESSO - 3 AMERICANO - 3 CAPPUCCINO - 5 *Other Refreshers* STILL WATER 500 ML - 3 SPARKLING WATER 500 ML - 3 COCA COLA ATLANTA - 3

\*These items are served raw or undercooked, or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.