

# FOOD MENU

## CHEESE

<b>Tangy Curdy</b>	<b>SOPIA</b> GOAT, IN tart, silky, mellow, velvety	10
<b>Buttery Oozey</b>	<b>ROCKET'S ROBIOLA</b> COW, NC butter, mineral, sautéed mushroom	8
	<b>COTTONBELL</b> COW, NC rich, balanced, seashore-like minerality	8
	<b>HUNKADORA</b> GOAT, NC clean, lactic, bloomyrind	10
	<b>LA TUR</b> COW, GOAT, & SHEEP, ITALY grassy, mushroomy, lactic, yeasty	9
<b>Funky Rich</b>	<b>LISSOME</b> COW, NC beefy, malty, rich	8
	<b>NOAH'S ARCADE*</b> RAW SHEEP & GOAT, VA creamy, soft, salty	10
<b>Nutty Smooth</b>	<b>THOMASVILLE TOMME*</b> RAW COW, GA salted butter, earthy, tangy	9
	<b>CUMBERLAND*</b> RAW COW, TN cooked milk, cashews, creamy	8
<b>Aged Firm</b>	<b>REYPENAER</b> COW, HOLLAND tangy, butterscotch, caramel	9
	<b>FLORY'S TRUCKLE*</b> RAW COW, MO savory, brothy, horseradish zing	10
<b>Big Blue</b>	<b>BELLAMY BLUE*</b> RAW COW, TN cured meat, sweet cream	10
	<b>SAXAPAHAW BLUE</b> COW, NC spicy, earthy, chocolatey	9

## DAILY SELECTIONS

FALL 2018

### Fondue

#### CHEESE FONDUE (TRUFFLE FONTINA)

brussel sprouts, fingerling potato,  
lardons, apple, baguette  
29

#### CHOCOLATE FONDUE

strawberries, pineapple, marshmallow, brownie,  
rice krispy treats, bacon  
24

### Small Plates

#### OYSTERS ROCKEFELLER\*

bacon, spinach, pernod parmesan cream, breadcrumbs  
15 / half dozen

#### PAN CON TOMATE

baguette, crushed tomato, manchego, serrano  
9

#### ARANCINI DI RISO

parmesan risotto, sweet peas, mozzarella, marinara  
8

#### PIQUILLO PEPPERS

goat cheese, pesto, balsamic, marcona almonds  
10

#### DUCK CONFIT FLATBREAD

brie, manchego, apple, caramelized onion,  
port reduction  
14

#### PROSCIUTTO AND BURRATA SALAD

fresh figs, burrata, arugula, honey balsamic  
13

#### RICOTTA GNUDI

short rib ragu, arugula, parmesan  
13

## CHARCUTERIE

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

*Dessert* **PUMPKIN MOUSSE** ginger snap crust, pumpkin seed brittle - 8 **AUTUMN SPICE CAKE** baked apple, candied pecans, bourbon caramel, maple pecan ice cream - 7 **TIRAMISU** rich, coffee, cocoa - 8

*Coffee* **ESPRESSO** - 3 **AMERICANO** - 3 **CAPPUCCINO** - 5 *Other Refreshers* **STILL WATER** 750 ML - 3 **SPARKLING WATER** 750 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.