

# FOOD & MENU

## CHEESE

<b>Tangy Curdy</b>	<b>SPRING FEVER</b> COW, NC lemon curd, buttery	10
<b>Buttery</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>SNOW CAMP</b> COW, NC bloomy, buttery, creamy	9
<b>Funky Rich</b>	<b>CHOCOLATE LAB</b> COW, NC pungent, cocoa, sharp	8
	<b>GRAYSON*</b> RAW COW, VA yolky, beefy	10
<b>Nutty Smooth</b>	<b>THOMASVILLE TOMME*</b> RAW COW, GA salted butter, earthy, tangy	9
	<b>COPPINGER*</b> RAW COW, TN cooked milk, cashew, meaty	9
	<b>DIRTY GIRL</b> GOAT & COW, NC sweat cream, almonds, lush grass	9
<b>Aged Firm</b>	<b>PROVIDENCE</b> GOAT, NC yeasty, creamy	10
	<b>FLORY'S TRUCKLE*</b> RAW COW, MO savory, brothy, horseradish zing	10
	<b>HICKORY GROVE</b> COW, NC trappist style, buttery, lacy texture	8
<b>Big Blue</b>	<b>BLACK N BLUE</b> COW, NC spicy, earthy, chocolatey	9

## DAILY SELECTIONS

2019

### Fondue

#### CHEESE FONDUE (TRUFFLE FONTINA)

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

#### CHOCOLATE FONDUE

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

### Small Plates

#### OYSTERS ROCKEFELLER\*

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

#### LOBSTER CROQUETTES

butter poached, chive, parsley, saffron-tarragon aioli  
14

#### PAN CON TOMATE

baguette, crushed tomato, manchego, serrano  
9

#### PIQUILLO PEPPERS

goat cheese, pesto, balsamic, marcona almonds  
10

#### CAPRESE FLATBREAD

ricotta, mozzarella, tomato, basil  
12

#### LAMB MEATBALLS

cucumber, tomato, olive, capers, red onion, tzatziki, pita  
13

#### RICOTTA GNUDI

short rib ragu, arugula, parmesan  
14

## CHARCUTERIE

<b>Salty</b>	<b>SERRANO</b> HAM, SPAIN smooth, lightly salty	9
	<b>JAMÓN IBÉRICO</b> HAM, SPAIN decadent, robust, nutty	24
<b>Sweet</b>	<b>BRESAOLA</b> BEEF, ITALY juniper, cinnamon, nutmeg	9
	<b>SWEET SOPPRESSATA</b> PORK, NC red wine, garlic, herbaceous	10
<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>VENISON SALAMI</b> VENISON, CA red wine, juniper berries, black peppercorn	11
<b>Decadent</b>	<b>DUCK RILLETTES</b> DUCK, HOUSE MADE rich, shallot, thyme, chive	8
	<b>SALAMI TARTTUFO</b> PORK, UT earthy, black truffle	10
	<b>FOIE GRAS MOUSSE</b> DUCK, HOUSE MADE buttery, port, star anise	11

*Dessert* LEMON TART meyer lemon, raspberry - 7 CRÈME BRÛLÉE white chocolate custard, caramelized - 9 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.