

FOOD & MENU

CHEESE

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

DAILY SELECTIONS

WINTER 2018

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

Salty	SERRANO HAM, SPAIN smooth, lightly salty	9
	JAMÓN IBÉRICO HAM, SPAIN decadent, robust, nutty	24
Sweet	BRESAOLA BEEF, ITALY juniper, cinnamon, nutmeg	9
	SWEET SOPPRESSATA PORK, NC red wine, garlic, herbaceous	10
Hot	CHORIZO PORK, SPAIN smoked paprika, pimenton	7
	HOT COPPA PORK, CA pepper, nutmeg, allspice	9
	CALABRESE PORK, UT red chile, paprika	8
Wild	DUCK PROSCIUTTO DUCK, GA salty, rich	14
	VENISON SALAMI VENISON, CA red wine, juniper berries, black peppercorn	11
Decadent	DUCK RILLETTES DUCK, HOUSE MADE rich, shallot, thyme, chive	8
	SALAMI TARTTUFO PORK, UT earthy, black truffle	10
	FOIE GRAS MOUSSE 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.