

FOOD & MENU

CHEESE

Tangy Curdy	RONCAL RAW SHEEP, FRANCE herbaceous, gamey, buttery	9
	OVELHA AMANTEIGADO* RAW SHEEP, PORTUGAL soft, floral, delicate	8
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	MOUNTAINEER* RAW COW, VA beefy, nutty, caramelized onion	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
	LOU BERGIER PICHIN RAW COW, ITALY thistle, mushrooms, fresh grass	9
Aged Firm	FORX FARM GOUDA RAW COW, SC tropical fruit, sweet cream, cashews	9
	FLORY'S TRUCKLE* RAW COW, MO savory, brothy, horseradish zing	10
Big Blue	FIOR D' ARANCIO COW, ITALY orange blossom, stone fruits, honey	9

DAILY SELECTIONS

MAY 2019

Fondue

TRUFFLED FONTINA FONDUE

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

CHOCOLATE FONDUE

strawberries, marshmallow, rice crispy treats, and bacon
24

Small Plates

LOCAL CRUDO

locally caught sustainable fish, heirloom tomato, english cucumber, radish, lime, flake salt
12

PAN CON TOMATE

baguette, crushed tomato, manchego, serrano
9

WARM MUSHROOM SALAD*

hearts of celery, tarragon sherry, panko crumble, egg yolk
10

PIQUILLO PEPPERS

goat cheese, pesto, balsamic, marcona almonds
10

WILD MUSHROOM FLATBREAD

arugula, boursin, truffle oil
14

SEARED FOIE GRAS

toasted brioche, housemade strawberry preserve
18

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	SALAMI TARTTUFO PORK, UT earthy, black truffle	10
	DUCK RILLETTES DUCK, HOUSE MADE rich, shallot, thyme, chive	8

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.