

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	9
	COTTONBELL COW, NC rich, balanced, seashore-like minerality	9
	SNOW CAMP COW, NC bloomy, buttery, creamy	9
Funky Rich	MOUNTAINEER* RAW COW, VA beefy, nutty, caramelized onion	10
	LISSOME COW, NC creamy, hoppy, citrus	9
Nutty Smooth	THOMASVILLE TOMME* RAW COW, GA salted butter, earthy, tangy	9
	COPPINGER* RAW COW, TN cooked milk, cashew, meaty	10
	LOU BERGIER PICHIN RAW COW, ITALY thistle, mushrooms, fresh grass	9
Aged Firm	FORX FARM GOUDA RAW COW, SC sharp, fruity, floral	9
	FLORY'S TRUCKLE* RAW COW, MO savory, brothy, horseradish zing	9
Big Blue	GREEN RIVER BLUE COW, NC creamy, fungal, hay	11

DAILY SELECTIONS

AUGUST 2019

Fondue

TRUFFLED FONTINA FONDUE

grapes, fingerling potatoes,
lardons, apple, & baguette
29

CHOCOLATE FONDUE

strawberries, marshmallow,
rice crispy treats, and bacon
24

Small Plates

WATERMELON SALAD

goat cheese mousse, balsamic reduction, pistachio
10

GAZPACHO

roasted heirloom tomato, cucumber
10

PAN CON TOMATE

baguette, crushed tomato, manchego, serrano
9

SHISHITO PEPPERS

roasted in lime juice, black garlic aioli
10

CEVICHE

local fish from Abundant Seafood, shrimp, lime,
avocado, mango
12

ELOTES

organic sweet corn, crema, cotija, paprika
10

WILD MUSHROOM FLATBREAD

Arugula, Boursin, Truffle
15

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 **OLIVE OIL CAKE** berry coulis, orange whipped cream - 8 **CRÈME BRÛLÉE** white chocolate custard, caramelized - 9 **CHOCOLATE DECADENCE** flourless chocolate torte, pistachio crumble - 8

Coffee **ESPRESSO** - 3 **AMERICANO** - 3 **CAPPUCCINO** - 5 *Other Refreshers* **STILL WATER** 500 ML - 4 **SPARKLING WATER** 500 ML - 4 **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.