

CHEESE AND MEAT PLATES

Served with all the accoutrements. See our current cheese and meat selections on the table stands.

- Pick Three** \$15
- Pick Five** \$25
- Pick Ten** \$40
- Additional cheese or meat selection** \$5

SNACKS

- Mixed Olives & Marinated Cheese** \$5
Provencal Olive Selection, Shy Brothers Farm Cheese Buttons.
- Bertie County Artisan Peanuts** \$5
Blister Fried, Sea Salt and Black Pepper, Red Hot Hexlena.

SOUPS

- Ham Hock and Bean Soup** \$9
Kentucky Country Ham Broth, Emergo Beans, Potatoes, Savoy Cabbage.
- Soup of the Day** \$7
Please ask your server.

PATES and MEATS

- House-made Duck Foie Gras** \$15
Shallots Confit, Arugula.
- Duck and Cherry Pate** \$12
Cognac Soaked Dried Cherries, Fig and Balsamic Chutney, and Greens.
- Classic Pork Rilette** \$9
Braised Pork Shoulder Pate, Wholegrain Mustard, Greens.
- Roasted Beef Bone Marrow** \$8
Sea Salt, Toasts, Greens.
- Pig Head Cheese** \$9
Cornichons and Caper Relish, Greens.

SALADS

- Duck, Arugula and Blue Cheese Salad** \$13
House Cured Duck Prosciutto, Local Pears, and Buttermilk Blue Cheese.
- Local Beets and Roasted Goat Cheese Salad** \$12.50
Path Valley Beets, Michigan Dried Cherries, Goat Cheese.
- Forgotten Vegetables "Panzanella" Salad** \$12
Heirloom Beet and Carrots, Watermelon Radishes, Black Salsify, Turnips, Kohlrabi, Celeriac, Sherry Vinaigrette.

SANDWICHES

- Braised Pork Belly Sandwich** \$12
Crispy Apples, Sweet Potato Aioli.
- Ham and Cheese "Croque Monsieur"** \$12
Newsom's BBQ Ham, Prairie Breeze Cheddar, Mornay Sauce.
- Salami and Mozzarella Sandwich** \$12
Olive and Caper Salad, Greens.
- Sweet Potato and Arugula Sandwich** \$10
Caromont Farm Fromage Frais, Toasted Pecans, Honey.
- Roast Beef and Blue Cheese Sandwich** \$12
Bone Marrow Butter, Deep Ellum Blue, Greens.
- Rabbit "Cheese Steak" Sandwich** \$12
Braised Rabbit, Smoked Mozzarella, Caramelized Onions, Carrot Jam.

CHEESE FONDUE FOR TWO

**Emmentaler and Gouda
Bread, Apples, Fingerling Potatoes
\$19**

**Add Salami \$5
Add Spanish Chorizo \$5
Add Speck \$5**

DESSERTS

- Daily Selection, Ask your server.....\$6

BEVERAGES

- Sparkling or Still Water** \$3
- Large Sparkling Water** \$6
- Fizzy Lizzy Sodas** \$4
- Cranberry, Grapefruit, Raspberry lemon, or Tangerine passion fruit.
- Sprechers Sodas** \$3
- Root Beer, Cream Soda, or Puma Cola
- GINGER BEER** \$4
- Tizane Teas** \$5
- Jasmine, Hibiscus, Lemongrass, or Elderflower
- Hot Teas** \$2.50
Ask server for selection
- Individual French Press Coffee** \$3
Served with choice of Half & Half or 2% Milk
- Hot Chocolate** \$4
Fleurir BitterSweet Cocoa, House-Made Marshmallow
- 2% Milk** \$2



WINE MENU

HOUSE WINES


HOUSE PINOT NOIR \$6
HOUSE CHARDONNAY \$6
HOUSE SAUVIGNON BLANC \$6


BUBBLY

HOUSE CAVA \$8

RED WINES


FEATURED WINE OF THE WEEK:


 EGIODOLA "PURE" \$10 / \$35
- FRANCE
Plums, dark berries, black tea and nutmeg with very upfront tannins. In the mood for a fleshy red? This is him!


 TINTO DOUMIA \$12 / \$35
- SPAIN
*Fresh red fruits with an herbal and floral aroma ending with a smooth smoky finish.
A perfect red to go with cured and smoked meats.*

HULLABALLOO ZINFANDEL \$8 / \$25
- CALIFORNIA
A big, spicy red. With notes of black pepper, dried raspberries and spice. Best with soft pungent cheeses, smoked cheeses, and game.

BEAUMES DE VENISE \$12 / \$35
- FRANCE
Rich ripe red fruits with baking spices and a long finish. Created from Rhone varietals. Enjoy with firm cheeses like our Invierno and our duck dishes.


 "LES GRANDVAUX" PINOT NOIR \$14 / \$45
- FRANCE
*Soft tannins as well as a soft red color. Dried berries, hint of walnuts with a touch of earth.
Pair with cheddars and aged gouda.*

 CHATEAUX DES CEDRES BORDEAUX \$10 / \$30
- FRANCE
A lighter, easier red with black berry and sweet tobacco notes. Perfect pairing with sheep cheeses, like our Marissa.


 R8 Cabernet \$8 / 25
- CALIFORNIA
Ripe blackberries along with a touch of smoked cedar make this a delicious wine to pair with cured meats this a delicious wine to pair with cured meats as well as the harder cheeses.

WHITE WINES


AUORE CHARDONNAY \$10 / \$30
- FRANCE
Crisp, classic fruit forward chardonnay with pears, limes, and granite; with a touch of toffee. Pair with Brie or Camembert cheeses.

 LES CHARMES SAUVIGNON BLANC \$12 / \$40
- FRANCE
Bright crisp gooseberries with a touch of sweetness from apple notes, with hints of herbs. Enjoy with any of our goat cheeses.


TORRE D'LUNA PINOT GRIGIO \$8 / \$25
- ITALY
Dry full bodied Pinot Grigio with pear and floral notes. Pair with Camembert, Crottin, Mozzarella, and Ricotta.

 DOMAIN GERARD GEWÜRZTRAMINER \$12 / \$35
- FRANCE
*Bursting with peaches, spice, and floral notes with a wonderfully long fruity finish.
Pairs well with pungent cheeses like Hudson Red and Grayson, and more mellow cheeses such as Gouda.*

ROSE

 DOMAIN LES FOUGUES \$10 / \$30
- FRANCE
Dry with a medium body, fresh and fruity – perfect with duck and goat cheeses.

CIDERS

 SIDER BRUT TENDER \$24 BOTTLE
- NORMANDY
Dry yet sweet with a touch of smoke, fantastic with cheddars.

SWEET

TAWNY PORT \$9
SAUTERNES \$14
BEAUME DE VENISE \$8

3 oz. FLIGHTS

A FLIGHT OF THREE \$15

Choose three wines or have our Wine Director select pairings for you.



Try any bottle from our cubed shelves for an additional \$15 Corkage fee.