

CHEESE

ASHER BLUE, cow, washed rind, georgia.....	6
GREEN HILL, double crème, georgia.....	7
REYPENAER, aged gouda, netherlands.....	6

CHARCUTERIE

SPECK, smoked ham, spain	9
WILD BOAR SALAMI, garlic, juniper.....	8

TASTING BOARD, served with crostini and traditional garnishes	32
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SNACKS & MORE

MARGOT DEVEILED EGGS speck, smoked paprika	8
HAND CUT FRIES jamon serrano, parmesan, roasted garlic aioli	10
CRAB TOAST avocado coulis, roof top garden herbs, radish	15
YOUNG KALE CAESAR parmesan, croutons, sunflower seeds, anchovy dressing	11
VIDALIA ONION SOUP agruyere cheese, crostini, chives	11
COCONUT CURRY MUSSELS toasted foccacia, scallion	16
HOUSE GRIND BURGER american cheese, charred onions, pickles, thick cut bacon, dijonnaise	17

DESSERTS

PEACHES AND CREAM SHORTCAKE.....	10
white chocolate croquant, blackberry cream	
SALTED CHOCOLATE CHEESECAKE.....	10
pretzel graham cracker, tofee popcorn	