

CHEESE

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

CHARCUTERIE

SPECK , smoked ham.....	9
WILD BOAR SALAMI , garlic.....	8
FOIE GRAS PATE , bacon, chicken liver.....	8

TASTING BOARD , served with lavash and traditional garnishes.....	32
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SNACKS & SMALL BITES

MARGOT DEVILED 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
BURRATA pistachio butter, sorghum toast	13
COCOA ROASTED HEIRLOOM CARROTS walnut vinaigrette, popped sorghum, walnut dust	13
VIDALIA ONION SOUP gruyere cheese, crostini, chives	11

SALADS, SANDWICHES & SUCH

YOUNG KALE CAESAR parmesan, croutons, sunflower seeds, anchovy dressing	14
SPINACH SALAD dates, pomegranate, blue cheese, pumpkin seed vinaigrette	14
BARBECUE PORK SANDWICH pulled pork, kale & apple slaw, pretzel bun	18
HOUSE GRIND BURGER american cheese, charred onions, apple wood bacon, pickles, dijonaize	17
COCONUT CURRY MUSSELS griddled foccacia, shoestring potatoes	15
THE LOBSTER ROLL lemon aioli, toasted brioche	mkt