

SNACKS



ROASTED CAULIFLOWER | 10
pecorino, shallots, lemon

BRUSSELS SPROUTS | 10
marcona almonds, cheese curds

SMOKED ONION HUSH PUPPIES | 12
braised bacon, pimento cheese

*SALMON LOX | 15
jumbo lump crab, apple, pickled cabbage, citrus yogurt

CHEDDAR AND NDUJA BISCUITS | 6
local honey, butter

SOUP AND SALADS

ROASTED SWEET POTATO SOUP | 8
rye, hazelnut oil, bourbon

LOCAL LETTUCE SALAD | 11
egg, brioche, smoked parmesan, grilled artichoke vinaigrette

PICKLED BEET SALAD | 12
marcona almond, feta, honey vinaigrette

add grilled chicken | 5

SANDWICHES & ENTREES

GRILLED CHICKEN SANDWICH | 12
raclette, chorizo, green olive chutney, beer mustard

*THE BOURGUIGNON BURGER | 15
red wine fondue, bacon-mushroom relish

ROASTED PORK SANDWICH | 13
pimento cheese, pickled cabbage, pepperoni

VEGETABLE PITA | 12
grilled portobello mushrooms, beets, brussels sprouts, feta, citrus yogurt

*GOAT CHEESE BURGER | 15
griddled onions, pickles, mustard aioli

KALE GNOCCHI | 18
turnips, spaghetti squash, sweet potato sauce, pecorino

sandwiches served with side salad or french fries

**This item is served using raw or undercooked ingredients*

CHEESE

HOUSE MADE RICOTTA
creamy, fresh, cow

HUMBOLDT FOG
vegetable ash, tangy, goat's milk

ROCKET'S ROBIOLA
creamy, zingy, cow's milk

AVONLEA CLOTH BOUND CHEDDAR
aged one year, fruity, cow's milk

BUTTERMILK BLEU
tangy, creamy, cow's milk

AGOUR OSSAU IRATY
fruity, herbaceous, sheep's milk

CHARCUTERIE

SPECK AMERICANO
12 month aged, applewood smoked

HOT COPPA
spicy cured pork shoulder

BOURBON AND BACON SALAMI
new england charcuterie

TARTUFO SALAMI
summer black truffle, earthy

FENNEL SALAMI
new england charcuterie

PROSCIUTTO DI PARMA
16 month aged, italy

MEAT OR CHEESE
CHOICE OF 1 | 7

CHOICE OF 3 | 18

CHOICE OF 6 | 34