

Small Plates

House Marinated Olives 5	Lump Crab Cakes 14
Brown Sugar Bar Nuts 5	Smoked Trout Dip 10
Jar of Pickles 5	Sweet Potato Gnocchi 12
Chicken & Sausage Gumbo 7	Beef Marrow & Candied Squash 14
Capriole Cheese Ball 11	Charcuterie 14
Hummus & Raita 8	Pulled Pork Sliders 9
Artichoke Dip 9	The Meatball 14
Barely Buzzed Mac & Cheese 10	Deep-Fried Chocolate Chip Brownie 8
Duck Confit 14	<u>King David Dogs</u>
Portabella & Mozzarella Grilled Cheese 12	w/ Kimchi 7
	w/ Mac & Cheese 10
	w/ Gumbo 9

Cheese

Goudse Boerenkaas (<i>Schoonenwoerd, Holland</i>) 3.25 5 yrs old, raw cow's milk, hard & flaky, sweet & salty with a butterscotch finish	Roquefort (<i>Rouergue, France</i>) 4.00 sheep's milk, blue, creamy & crumbly, rich & piquant, hand-ladled & made exclusively from rye bread
Barely Buzzed (<i>Utah, United States</i>) 3.75 cow's milk, cheddar-like, firm, bold & nutty, rubbed with ground espresso beans & lavender	Shropshire Blue (<i>Nottinghamshire, United Kingdom</i>) 3.75 cow's milk, cross between Stilton & Cheshire, annatto-infused paste with pockets of blue-green mold
Old Quebec Cheddar (<i>Quebec, Canada</i>) 3.25 5 yrs old, cow's milk, firm & flaky, sharp & intense, has a lasting tanginess that lingers on the palette	Cambozola (<i>Bavaria, Germany</i>) 2.75 cow's milk, triple cream, blue, buttery & smooth, robust, piquant & slightly sweet flavor
Brillat Savarin (<i>Ile-de-France, France</i>) 4.00 cow's milk, triple cream, buttery, milky & slightly lemony, edible bloomy white rind	Chimay (<i>Chimay, Belgium</i>) 3.25 raw cow's milk, washed-rind, smooth & creamy, rich & aromatic made under the strict historic guidance of trappist monks
Mont Enebro (<i>Avila, Spain</i>) 3.75 goat's milk, damp, creamy & dense, intense & slightly acidic, inoculated with roquefort mold	Taleggio (<i>Lombardy, Italy</i>) 3.00 cow's milk, washed-rind, pungent aroma, mild & buttery, paste can be moist to oozing with a melt-in-your-mouth feel
Moses Sleeper (<i>Vermont, United States</i>) 3.50 cow's milk, bloomy-rind, brie-like creaminess, savory accents of vegetables & dandelion	Hooligan (<i>Connecticut, United States</i>) 3.75 raw cow's milk, sticky, pungent washed-rind, thick & creamy paste, hints of buttermilk with a long, barnyardy finish
Humboldt Fog (<i>California, United States</i>) 3.50 mold-ripened, goat's milk, creamy, bloomy white rind, rich & slightly sour outer paste with a light chalky center	Fresh Mozzarella (<i>The Ball & Biscuit, United States</i>) 4.00 handmade cow's milk cheese, hints of winter herbs & garlic, finished with unfiltered olive oil & sea salt

\$3 Menu

(offered from 4-6pm M-F)

Pulled Pork Sliders	Capriole Goat Cheese Crostinis
House Marinated Olives	Brown Sugar Bar Nuts
Chilled Edamame	Truffled Popcorn
Jar of Pickles	

Plates & Cheeses provided by Brad Gates Catering & Events

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