

## CHEESE

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

## CHARCUTERIE

<b>SPECK</b> , smoked ham, spain .....	9
<b>WILD BOAR SALAMI</b> , garlic, juniper .....	8
<b>FOIE GRAS PATE</b> , bacon, springer mt. farm .....	13

<b>TASTING BOARD</b> , served with crostini and traditional garnishes.....	32
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## SNACKS & MORE

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

## DESSERTS

<b>VANILLA BEAN CRÈME BRÛLÉE</b> .....	9
crisp tuille cookie, berries	
<b>CLASSIC CHEESECAKE</b> .....	10
cherry compote, candied hazelnuts	