

DINNER

boards

16, board for one

32, board for two to three

46, board for three to four

Down South

Meats: mortadella, chorizo, country ham

Cheeses:

Beehive Big John Cajun cheddar, Sequatchie Cove Coppinger, Sweetgrass Dairy Green Hill

Accompanied by: cornichons, pickled mustard seed, marinated mushrooms Harden Hill honey, house almonds

Old World

Meats: calabrese salami, prosciutto, mortadella

Cheeses: Sottocenere al tartufo, Ponce de Leon Manchego, La Tur

Accompanied by: cornichons, marinated mushrooms, giardinara, red pepper jelly, dried cranberries

The Herbivore

Cheeses: Big John Cajun with fig spread.

Butcher & Vine cashew cheese with house almonds

Accompanied by: Buffalo garlic hummus, antipasto-style pickled vegetables, seasonal salad

small

Oysters on the Half-Shell:

Village Bay

half-dozen, 18 | dozen, 30

medium salinity with bright clean finish served with lemon & mignonette.

limited availability.

Smoked Salmon Toast | 10

crème fraiche, dill, capers, pickled onions independent baking co. country sourdough

snacks

6 each

Housemade pimento cheese | Chicken Salad
Olive medley | Valencia almonds |
Buffalo-garlic hummus

sandwiches

— with choice of chips; add side salad, 3 —

Chicken Salad | 10

lettuce, onion, mustard, country sourdough

Roast Beef | 10

lettuce, onion, horseradish mayo, hoagie roll

salads

add | turkey, 3

marinated poached shrimp, 5 | soft-boiled egg, 1

House Salad* | 9

mustard vinaigrette, bacon, poached egg*,
breadcrumbs, fromage

Arugula Salad | 8

Ginger Gold Apples, fromage, almond,
radishes,

sweets

Panna Cotta | 8 |

fig spread, vanilla panna cotta

2 each | Sweet Louise chocolate truffles

No substitutions. Please alert your server to any food allergies.

* — cooked to order

t — served raw

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

W I N E S

Bubbles & Rosé

Naveran Brut Vintage Cava Spain | **11 / 42**

Meyer Lemon | Ripe Citrus | Ginger

Torresella Prosecco Brut Rosé Italy | **11 / 42**

Bright Citrus | White Flowers | Strawberry

L'Opera des Vins "Des Années Folles" France | **60**

Tangy Peach | Lemon | Honey | Cherry Blossom

Tendu Rosé California | **14 / 48**

Crisp | Dry | Tart Citrus | Clean

Stefan Vetter Cidre Methode Rural Germany | **44**

Yeasty | Creamy Wild Apple | Refreshing

Whites / light to bright

Vom Donabauam Gruner Veltliner 12 / 44

Starfruit | Lime | Crushed Rock | Herbal

Villa Sparina Gavi di Gavi Italy | **14 / 48**

Apple | Bouquet | Pear | Fennel

Pax Trousseau Gris California | **60**

Mirabelle Plum | Lychee | Spice | Heather

The Winery of Good Hope Chenin Blanc South Africa **13 / 46**

Green Apple | White Peach | Lively | Intense Fruit

Ciro Picariello Greco di Tufo Italy | **52**

Light | Orange Blossom | Citrus Peel

Cirelli Trebbiano d'Abruzzo Italy | **14 / 48**

Honeydew | Apple | Honeysuckle | Herbs

Peter Lauer "Fass 8" Kupp Reisling Kabinett Germany | **52**

Pear | Gooseberry | Indian Spices | Almond

Diatom Chardonnay California | **16 / 56**

Lemon | Citrus Blossom | White Peach

Reds / fruit-forward to full-bodied

Cruse Monkey Jacket California **16 / 56**

Raspberry | Bramble | Grilled Meats | Cherry Pie

Folk Machine Pinot Noir California | **14 / 48**

Strawberry | Currant | Sweet Basil | Potting Soil

Ravines Pinot Noir 2018 New York | **62**

Cherry | Cranberry | Rose Petal

Monte Rio Sangiovese California | **16 / 56**

Bright Cherry | Light | Silky | Zesty

La Galoche Beaujolais France | **14 / 48**

Strawberry | Spice | Raspberry | Zippy

Paul & Remy Tempranillo Spain | **12 / 44**

Black Cherry | Plum | Soft Vanilla | Spice

Valencisco Rioja Reserva 2012 Spain | **75**

Cherry | Plum | Vanilla | Tobacco | Spice

Fratelli Grasso Trej Italy | **14 / 48**

Medium Bodied | Juicy | Red Blend

Franck Balthazar Crozes-Hermitage France | **80**

Meaty | Cherry | Pepper | Leather | Sweet Tobacco

Judge Palmer Cabernet Sauvignon 2017 California | **96**

Rich Red Fruit | Loamy Earth | Plum