



### SNACKS

- Orange & espelete marinated olives / 7
- Lard & maple spiced nuts / 7
- House giardiniera with crackers / 6
- Smoked trout deviled eggs / 8
- Soft pretzels with shallot creme / 7
- Bbq spiced chicharrones with herb buttermilk dressing / 6

### CHEESE & CHARCUTERIE

- Cheese (3) & charcuterie (3) plate / 27
- Cheese plate / 18
- Charcuterie / 15
- Additional cheese / 5 additional meat / 4
- Rush creek reserve cheese toast with fig mostarda, pickled fennel & apple / 12
- Jamon iberico with pan tomaca & olives / 21
- Bresaola with black olive fig tapenade & parmesan / 14
- Pate grandmere with mustard, rye & pickled vegetables / 14
- Chicken liver mousse crostini with cranberry chutney & spiced nuts / 10

### RAW

- \*Beef carpaccio with parmesan, capers & arugula / 18
- \*Steak tartare with chimichurri & harissa / 14

### SALADS / VEGETABLES

- Roasted cauliflower & grape salad with pickled pepper vinaigrette, almonds & parmesan / 11
- Roasted carrots with garbanzos, baba ghanoush, dates, olives, feta & pistachio dukkah / 13
- Roasted delicata squash, pear & beet with pickled currants, goat cheese labneh & 'nduja honey / 13

### BREADS & SPREADS

- Pimento cheese with toast / 8
- House-made corn bread with honey butter / 4
- Bread with cultured butter / 6

### SOUP

- Grass fed beef chili with cheddar & sour cream cup / 5 bowl / 10
- Red curry chicken soup with garbanzos & kale cup / 5 bowl / 10
- Mug of beef bone broth / 7
- Add house-made corn bread with honey butter / 4

### SANDWICHES-served with potato salad or potato chips

- \*Roast beef with cheddar, roasted cherry tomatoes & horseradish cream / 13.75
- \*Corned beef tongue reuben with cheese, spicy sauerkraut, & pickled mustard seed aioli / 13.25
- \*Cuban-pressed ham, bacon, cheese, pickles, pickled jalapeno & mustard / 13.25
- \*Bbq pork with cabbage-apple slaw & pickled jalapeno aioli / 13.25
- \*Pork belly banh mi with miso sriracha aioli, pickled carrot & cucumber / 13.75
- \*Seared steak with truffled mushroom duxelle, braised kale, roasted grapes & onion / 14.75
- Muffaletta sandwich**-salami, mortadella, provolone, olive tapenade & giardiniera / 13.25
- Fried chicken sliders** with hot honey butter, collard greens, pimento cheese & pickled zucchini / 14
- Pate sandwich** on rye with & pickled red onions / 12.25

### PLATES

- XO glazed chicken wings with brussels sprouts, pickled pear & cashews / 14
- Pork shoulder mole with tortillas, black bean sofrito, avocado creme & jicama slaw / 23
- Braised pork cheeks with parsnip puree, lentils, apple & crispy sunchoke / 26
- 6 oz beef filet with celery root galette, creamed spinach, bordelaise sauce & truffle butter / 42

### DESSERTS

- Chocolate chip potato chip cookie / 3.50
- Cream cheese brownie / 5
- Chocolate apricot pound cake / 3
- Caramel apple hand pie with buttermilk vanilla ice cream / 10
- Butterscotch pudding with caramel / 7
- Olive oil cake with whipped cream & lemon curd / 9