

DINNER

DESSERT

DRINK

MENU

CHILLED

SOUTHERN FARMHOUSE CHEESES \$14

plum chutney, Cheerwine gelee, pepper jam

MIXED GREENS \$8

Gorgonzola, candied walnuts, poached pear, vinaigrette

CHARCUTERIE \$13

Mousse of foie gras + chicken liver, Bresaola, Salami, Mortadella

ARUGULA SALAD \$9

salt roasted beets, pumpernickel croutons, horseradish dressing, Havarti

BEEF CARPACCIO \$11

fried pickles, pimento cheese, ranch, beer gastrique

WARM

POACHED EGG \$10

creamed greens, roasted turnip, Chinese sausage, potato chip

FALAFEL \$7

Hummus, cucumber, Greek yogurt sauce

POMMES FRITES \$8

Truffle oil, parmesan cheese

KURI SQUASH SOUP \$7

ginger + lime yogurt, chili oil, crispy carrots

SAUTEED MUSHROOMS \$9

Fresh Herbs, sliced garlic