

CHEESE & CHARCUTERIE SELECTIONS

UP TO THREE SELECTIONS... 6 EACH
CHOOSE FOUR... 22 | CHOOSE FIVE... 25

CHARCUTERIE SELECTIONS:

HOUSE MADE DUCK LIVER MOUSSE & TOASTED WALNUTS

Creamy, Sweet, Salty, Rich & Mild
SUGGESTED PAIRING- HOUSE PICKLED VEGETABLES

MIGUEL & VALENTINO 18 MONTH AGED JAMON SERRANO

Dry-Cured, Sweet, Nutty Intense
SUGGESTED PAIRING- MARCONA ALMONDS

HOUSE MADE ELK PATE

Salty, Moderately Intense
SUGGESTED PAIRING- HOUSE PICKLED VEGETABLES

BRESAOLA

Cured, Salty, Intense
SUGGESTED PAIRING- OLIVES

CHEESE SELECTIONS:

BARBER’S 1883 VINTAGE RESERVE

Semi-Hard, Cow’s Milk, Pasteurized, England
SUGGESTED PAIRING- SWEETY DROP PEPPERS

CARR VALLEY GOAT BLACK TRUFFLE

Semi-Soft, Goat’s Milk, Pasteurized, Wisconsin
SUGGESTED PAIRING- TRUFFLE HONEY

MITIBLEU

Soft, Sheep’s Milk, Pasteurized, Spain
SUGGESTED PAIRING- TRUFFLE HONEY

TETILLA

Semi-Soft, Cow’s Milk, Pasteurized, Spain
SUGGESTED PAIRING- MARCONA ALMONDS

SERVED WITH:

*Toasted Baguette / Flatbread Crackers / Fresh Apple Slices /
Chef’s Seasonal Chutney / Whole Grain Mustard*
(*if plate includes charcuterie)*

EXTRAS...

*Spiced Pecans 2
Olives - Kalamata, Nicoise, Picholine, Gaeta 2
Truffle Honey 2.5
Sweety Drop Peppers 2
Housemade Pickled Vegetables 2
Marcona Almonds 4.5*

The Iron Bridge Wine Co.

FLIGHTS OF FANCY

GONZALES BYASS SHERRY & TAPAS... 22

*“Vina AB” Amontillado Seco / “Alfonso Oloroso Seco / Leonor Palo
Cortado Marcona Almonds / Mixed Spanish Olives / Serrano Ham*

LET’S GET FIZZ-ICAL... 19.50

*Casabianca Prosecco / Louis Dumont Champagne /
Rotari Brut Rosé*

ROSE COLORED GLASSES... 19

*Rosé of the Day / McPherson “Les Copains” Rosé/
Chateau Pigoudet “L’Oratoire” Rosé*

PINOT ENVY... 21

*K Cellars Pinot Noir / Portlandia Pinot Noir /
Westwood “Annadel Gap” Pinot Noir*

HIT THE RHONE, JACK... 22

*Alain Graillot “Syrocco” Syrah / Chante Cigale “The Cicada” /
Sara Perez & Rene Barbier “Dido La Universal” Garnacha*

RAMBO IN A GLASS... 22

*The Federalist Zinfandel / Vina Robles Petite Sirah /
Juggernaut Cabernet Sauvignon*

WARM WEATHER WHITES... 16

*Spyros Hatziyiannis Assyrtiko / Santola “The Crab Wine” Vinho Verde /
Chateau Graviile Lacoste Graves Blanc*

NON-ALCOHOLIC SPECIALTIES

FLAVORED ICED TEA... 3

Pomegranate / Blackberry / Strawberry / Raspberry / Blueberry

ITALIAN SODAS... 3.75

*Pomegranate / Blackberry / Hazelnut and Cream / Strawberry /
Raspberry / Blueberry*

FLAVORED LEMONADE... 4.75

Pomegranate / Blackberry / Strawberry / Raspberry

PLUM CRAZY... 5

Vanilla Simple Syrup, Plum Bitters, Lemon Juice, and Club Soda

TEA TIME WITH FINN... 5

Huckleberry Tea Syrup, Lemon Juice, and Club Soda