



Thursday, August 19, 2021

COUNTRY HAMS (\$14 ea)

Edwards "Surryano" (VA)

Salted and hickory smoked; prosciutto/Serrano style; aged 14-24 months

Benton's (TN)

Hint of hickory smoke; deep, rich flavor; long-age country ham; aged 20-27 months

Broadbent's (KY)

Sweet, salty, lightly smoked; prosciutto-style country ham; aged 18 months

Lady Edison (NC)

Dry cured, but not smoked which highlights its awesome funkiness

Dakota (KY)

Robust Unsmoked Salty Umami Thing of Beauty

Father's (KY)

Super-sweet and salty

Newsom's (KY)

Complex, clean pork flavor; long-age country ham; aged 25 months

The Hamery "Tennshoo-toe" (TN)

Well-balanced combination of sweet and smoky

Kite's (VA)

Sweet, clean flavor and a floral minerality

Casella's (NY)

Delicate and nutty; Italian-style prosciutto; aged 18-24 months

SNACKS

Bread (6)

Chickadee Sourdough, Cultured Butter, Jacobsen Flake Sea Salt

Nuts (6)

Roasted Hazelnuts, Benton's Bacon, Rosemary

Olives (5)

Domestic Olives stuffed with Smoking Goose 'Nduja

Eggs (12)

Soft Boiled Egg, Hollandaise and Mangalitsa Ham

Cornbread (5)

Jimmy Red Cornbread

MEATS

Tempesta (IL) "Finocchiona "

Tuscan Style Salami with Fennel Pollen & Seeds, Chianti and Black Pepper.

Smoking Goose (IN) "Saucisson Rouge"

Pork Salame with Espelette Pepper, Chili, and Red Wine

Terrine

Country-Style Terrine of Rabbit Pork Cheek

Duck Saucisson

a dry-cured sausage that's classically made with just pork meat

CHEESE

Goat:

Vermont Creamery "Bijou" Vermont

Cow:

Jake's, "Gouda" New York

Sheep:

Invierno, "Queso del Invierno", Vermont

Blue:

Jasper Hill Farm "Bayley Hazen" Vermont

MEAT AND OR CHEESE BOARD

Select One: 13, Select Two: 25, Select Four: 48, Select Six: 66

SMALL PLATES

Salad (14)

Roasted Cucumber, Marinated Feta, Pistachio and Sherry Vinegar

Tartine (15)

Lobster Mushroom Toast, Goats Butter and Sorrel

Short Rib (18)

BBQ Pork Short Ribs, Corn and Tarragon

Pork & Potatoes (16)

Pork Sausage, New Potatoes, Miso and Sesame