



Tartines

*Gulf Shrimp - 7

Calabrian chili, lemon, capers

BDA Farm Egg Salad - 5

Dijon, capers, Prosciutto di Parma

Sweet Pea - 6

crushed sweet pea, mint, lemon, *Minerva Dairy* sea salt butter

Pétite Cuisine

Local Cucumber Salad - 9

tomato, onion, sesame, croutons, tzatziki

Chermoula Eggplant - 11

roasted *BDA Farm* Fairytale eggplant, basmati, olives, yogurt, herbs

Sliders - 13

braised beef cheek, thyme aioli, Gruyère, brioche

meats and cheeses-choice of three for \$18 or five for \$25 with your choice of three accoutrement

Viandes

Prosciutto di Parma
Culatello
Finocchiona
Salame Calabrese
Nostrano

Accoutrement

marinated Castelvetro olives
Eastaboga honey
Marcona almonds
house pickled vegetables
whole grain mustard

Fromages

Sequatchie Cove Cumberland (c)
Sequatchie Cove Bellamy Blue (c)
Jasper Hill Moses Sleeper (c)
Capriole Sofia (g)

Desserts

From *Chocolatà*-

Beaujolais *Chanrion* bon bon, *Jacob* cassis bon bon, mimosa bar - 12
espresso - 3.5 cappuccino - 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

July 2021