



CHARCUTERIE

(Vegetarian Option Fig Salami)

NC Hickory Nut Gap Farm Salami & Sopressata, Round Mountain Creamery Goat Cheese, Homemade Fig Jam, House Cultivated Honeycomb, Cornichons, Crostini's

Vidal Blanc Estate 2022

A dry full-bodied wine unoaked that exudes a floral nose and tropical flavors ending with a kiss of honeysuckle.

PAN SEARED SUNBURST FARM MOUNTAIN TROUT

White Cornmeal Grits Cake, Roasted Red Pepper Coulis, Spring Asparagus

Cabernet Franc Estate 2018

A velvety smooth medium bodied wine with moderately high tannins and higher acidity exhibiting flavors and aromas of raspberries, blackberries, bell pepper amid a smoky peppery background

CRISPY SKIN BERKSHIRE PORK BELLY

(Vegetarian Option Cauliflower Steak)

Sweet Potato Puree, Chanterelle-Truffle Jus, Micro Greens

Petit Verdot 2022

A dry, full-bodied wine displaying leathery young tannins and distinct nuances of blackberry, dark cherry liqueur, woody spices dried herbs and earthy notes accentuated with peppery flavors.

LOCAL PEACH & BLUEBERRY SONKER

Vanilla Bean Ice Cream

Rkatsiteli 2019

A dry wine with a good balance of minerality and acidity showing notes of apricot, toasted almond, fennel, and Honeycrisp apple.

FRIDAY MAY 2nd @ 6pm

DINNER \$100

\$150 WITH WINE PAIRINGS

<https://square.link/u/aPUb0UvH>