



EATS AND DRINKS

NIBBLES

Olives | Pickles | Spiced Nuts \$4

CHEESE \$8

Boursin

Herby, spreadable, made in-house

Leonora

bright & tangy, goat, Leon, Spain

P'tit Basque

mild & nutty, sheep, Basque, France

Clothbound Cheddar

mustardy, cow, Vermont, USA

Valdeon

blue, cow, Castilla y Leon, Spain

**All cheeses served with accompaniments*

FARM BITES

Deviled Eggs \$4

Gougères \$7

Dukkah, hazelnuts and spices \$5

Goat Cheese Dates \$5

Mushroom Toast \$4

Smoked Salmon Toast \$8

Fancy Grilled Cheese \$6

SWEET TOOTH

Olive Oil Ice Cream \$5

Mango Sorbet with Chili Powder \$4

Tahini Ice Cream \$6

**Ruby Scoops*

COCKTAILS

Botanical Lemonade \$13, *Green Hat Gin

Rosie Stiff \$15 *Lyon Dark Rum

Wahakan Red \$13, *Wahaka Organic Mezcal

Vinegar Breeze \$12, *McClintock White Whiskey

Sangria \$11, *Republic Restoratives vodka

Chapmans Apple Brandy on the Rocks \$12

BEER

Oliver Brewing 'Balls to the Wall' \$6

Manor Hill 'Grisette' Farmhouse Ale \$7

Key Brewing Rye Porter \$6

MESHROOB

Apple Shrub Soda \$5

Herb Sparkler \$6

Coffee \$5.50 *southeastern Roastery

Tea, \$5 Black-Green-Herbal *Shafa Blends

#diocrush