



## EATS AND DRINKS

### CHEESE

Porter \$8

*Semi-Firm Tomme style from 5 Spokes Creamery, NY*

Tapping Reeve \$8

*Firm Colonial Style from Arethusa Farm, PA*

Black River Blue \$8

*Crumbly Cow's Milk Blue from La Clare Farm, WI*

### MEAT

La Quercia Speck \$6

Pheasant Pate \$6

*(with pistachios and figs)*

DIO BOARD \$24

*HOUSE SELECTION OF 3 CHEESES AND 2 MEATS*

*\*All cheese and meat served with accompaniments*

### NIBBLES

Olives | Pickles | Spiced Nuts \$4

### FARM BITES

Deviled Eggs \$6

Dukkah, hazelnuts and spices \$7

Melted Cheese Dates \$6 w/ speck +1

Gougères \$8

### SWEET TOOTH

Olive Oil Ice Cream \$8

Mango Sorbet with Chili Powder \$7

*\*Ruby Scoops*

### COCKTAILS

Botanical Lemonade \$13, \*Green Hat Gin

Rosie Stiff \$15 \*Lyon Dark Rum

Sun & Smoke \$14, \*Wahaka Organic Mezcal and Don Ciccio & Figli Mandarinetto

Vinegar Breeze \$12, \*McClintock White Whiskey

Sangria \$11, \*Republic Restoratives Vodka

### BEER

Evolution IPA \$9

Port City Pilsner \$8

### MESHROOB

Apple Shrub Soda \$5

Herb Sparkler \$6

Coffee \$5.50 \*Southeastern Roastery

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

#diocrush