



## EATS AND DRINKS

### CHEESE \$8

#### Boursin

Herby, spreadable, made in-house

#### P'tit Basque

mild & nutty sheep, Basque, France

#### Grafton Clothbound Cheddar

mustardy cow, Grafton, VT

#### Good Thunder

pudgy, funky, cow, Mankato, MN

#### Valdeon

fruity blue, cow, Castilla y Leon, SP

### MEAT \$6

#### Duck Prosciutto

#### Soppressata

#### Speck

#### Bresaola

### DIO BOARD \$24

house selection of 3 cheeses and 2 meats

*\*All cheese and meat served with accompaniment*

### NIBBLES \$4

Olives | Pickles | Spiced Nuts

### FARM BITES

Deviled Eggs \$4

Gougères \$7

Dukkah, hazelnuts and spices \$5

Goat Cheese Dates \$5 w/ speck +\$1

Crispy Potatoes \$5

Mushroom Toast \$4

Smoked Salmon Toast \$8

Fancy Grilled Cheese \$6

Meaty Grilled Cheese \$9

### SWEET TOOTH

Olive Oil Ice Cream \$5

Mango Sorbet with Chili Powder \$4

*\*Ruby Scoops*

### COCKTAILS

Botanical Lemonade \$13, \*Green Hat Gin

Rosie Stiff \$15 \*Lyon Dark Rum

Toddy Mexicano \$14 \*Wahaka Organic Mezcal

and Don Ciccio & Figli Mandarinetto

Vinegar Breeze \$12 \*McClintock White

Whiskey

Sangria \$11 \*Republic Restoratives Vodka

Mulled Wine \$10 \*Republic Restoratives Apple Brandy

Chapmans Apple Brandy on the Rocks \$12

### BEER

Evolution IPA \$9

Port City Pilsner \$8

Key Brewing Rye Porter \$8

### MESHROOB

Apple Shrub Soda \$5

Herb Sparkler \$6

Coffee \$5.50 \*Southeastern Roastery

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