

2019 Summer Small Bite Menu

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Assorted toasts - \$5.00

- local fig pate and Prosciutto
- farmhouse cheese spread and preserves,
- chicken liver mousse & pepper jam,
- arugula, goat cheese, pork belly, strawberry rhubarb chutney

Meat and cheese - with warm fresh bread, mustard, local cheese, and house cured meats **\$6.00**

Bruschetta Bar – \$5.00

Comes with 4 types of bruschetta:

- traditional bruschetta,
- tomatillo bruschetta,
- wild mushroom bruschetta,
- olive tapenade

served with sour dough toast burrata, brie spread, vinegars, olive oils, garlic and herbs

A something little different.... - Fresh pita, assorted pickles, spiced nuts, bacon brittle, roasted spring veggies, seasonal humus, dips, and salsas \$4.50

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(ALL ITEMS CAN BE MADE AS A VEGETARIAN VERSION)

Deviled duck eggs - local duck egg, stuffed with yolk and red onion aioli topped with duck bacon and beet marmalade and greens **\$2.50**

Wrapped green and yellow beans - marinated zucchini, wild berry mustard local hard cheese \$2.00

Zucchini corn fritter — topped with honey butter, house hot sauce \$2.50 / can add shrimp for an additional \$1.50

Stuffed chicken wings - boneless chicken wing stuffed with chicken sausage and smoked topped with fried egg puree, Wake Robin Brutus bleu cheese and spicy dilly bean **\$3.00**

Swiss Chard and cheese bakes- swiss chard, local cheese, and roasted onion stuffed in filo and baked **\$3.00**

Smoked pork ribblets – served with a sweet and spicy strawberry matbucha, mint \$4.00

Mushroom pastry – filled with rillettes, red onion marmalade, greens \$2.50

Mini chicken and waffle – waffle wedge with crispy chicken thigh and honey butter \$3.00

Beef and pork meatball skewers- fresh mozzarella, basil roasted garlic, topped with tomato preserves **\$2.50**

Seared scallop - braised bacon, pickled pepper remoulade, greens \$6.00

Nashville hot turkey slider – served with bread and butter pickles, fried egg puree on a brioche bun \$5.00