

PROVISIONS

SHAREABLES (OR WEARABLES. WE DON'T JUDGE)

DOWNTOWN GARDEN CLUB OF SAVANNAH PIMENTO CHEESE - IT'S A CROCK OF CHEESE. SMOKED GOUDA, SHARP CHEDDAR, ROASTED RED PEPPERS, GREEN ONIONS, LOUISIANA HOT SAUCE AND SMOKED PAPRIKA WITH BAGUETTE AND CELERY

SYMPATHY FOR THE DEVILED - DEVILED EGGS DONE ONE, TWO OR THREE WAYS. LET US KNOW WHAT YOU WANT...
CLASSIC. SMOKED SALMON AND CAPER. BACON AND SMOKED PAPRIKA

FARISH HOUSE BRANDIED CHICKEN LIVER PATE - IT'S A RICH AND BUTTERY SPREAD WITH FIG JAM, PICKLED ONIONS AND BAGUETTE

RATTLE & HUMMUS - HOUSE MADE HUMMUS WITH FRESH GARLIC, TAHINI AND SMOKED PAPRIKA. WITH BAGUETTE AND VEGGIES

OLIVES & ALMONDS - CASTELVETRANO, NICOISE & KALAMATA OLIVES MARINATED IN LOCAL CITRUS PEEL, FRESH HERBS AND GARLIC...AND ALMONDS. THE END

CHEESES & CHARCUTERIE - SELECT WHAT YOU'D LIKE. PRICE PER SELECTION SERVED WITH BAGUETTE. OLIVES, ALMONDS, MUSTARD, FIG JAM AND FRUIT

D'AFFINIOIS DOUBLE CREAM BRIE, FRANCE | SHEEP'S MILK FETA AND HONEY, BULGARIA | HUMBOLT FOG RIPENED GOAT'S CHEESE, CA BEEMSTER 12 MO. AGED GOUDA, NETHERLANDS | LEONARDI GRAN RISERVA GORGONZOLA, ITALY PROSCIUTTO | CHORIZO IBERICO | TUSCAN SALAMI | PEPPERED COPPA

TIN MACHINE - ASK FOR CURRENT AVAILABLE TINNED SEAFOOD

SALADS AND SOUPS

KÖRN - ROASTED CORN, RED PEPPERS, GREEN CHILIES, AVOCADO, CILANTRO & FETA TOSSED WITH ARUGULA, RADICCHIO AND LIME VINAIGRETTE. BACON TOO?

"SCOUT" NIÇOISE - SCOUT BRAND TINNED WILD ALBACORE OR PINK SALMON WITH RED POTATO, HARICOT VERTS, NIÇOISE OLIVES, RADISH, GRAPE TOMATO & HARD COOKED EGGS OVER BUTTER LETTUCE AND HOUSE MADE SHALLOT VINAIGRETTE

MELON COLLIE & THE INFINITE SALADNESS - HONEYDEW MELON, SHAVED CUCUMBER AND RADISH, AVOCADO, PICKLED ONION & FETA TOSSED WITH ARUGULA, RADICCHIO AND HOUSE MADE SHALLOT VINAIGRETTE. IF INTERESTED IN SALTED MEAT ADD PROSCIUTTO

BRITISH INVASION - COLD ENGLISH PEA SOUP WITH CREME FRAICHE, PISTACHIOS, SPROUTS AND LEMON OIL

ENTER SANDWICH

ROY CHOI'S BANH MI - SPAM, PICKLED DAIKON & CARROT RELISH, CRISPY ONIONS, BASIL, CILANTRO & SRIRACHA MAYO ON A DEMI BAGUETTE

THE SUPERFUZZ BIGMUFF-ULETTA - TUSCAN SALAMI, PEPPERED COPPA, APPLEWOOD SMOKED HAM, PROVOLONE & HOUSE MADE OLIVE SALAD ON CIABATTA

JAMBON-BEURRE - IF YOU KNOW, YOU KNOW. APPLEWOOD SMOKED HAM & D'ISIGNY BUTTER ON A DEMI BAGUETTE. ADD GRUYERE &/OR MUSTARD IF YOU MUST

THE CAPREZ-E - FRESH MOZZERELLA, VINE RIPENED TOMATOES, FRESH BASIL, ARUGULA, PICKLED ONION & BALSAMIC VINAIGRETTE. ADD PROSCIUTTO FOR PROTEIN

YOU CAN'T CURRY LOVE - CURRIED CHICKEN SALAD MADE WITH GREEN ONIONS, GOLDEN RAISINS, RED PEPPER, TOASTED ALMONDS & CILANTRO ON CIABATTA