

PROVISIONS

Artisan Cheese & Meat – Choose one, two, three, etc...\$10 per selection

Cheese choices: Golden Fleece, Toma Piemontese, "Hassiago", Los Carneros or Fromage D'affinois.

Meat choices: prosciutto di Parma, hot coppa, Spanish chorizo or soppressata.

Served with suitable accompaniments (olives, fruit, baguette, nuts, etc)

Farish House Brandied Chicken Liver Pate – our pal Lori's rich and buttery spread served with fig, date & balsamic chutney, pickled onions and baguette \$14

Sympathy For The Deviled (Eggs) – roasted red pepper, capers and Spanish chorizo \$12

Chive Talking – Pie Snob savory chive cheesecake drizzled with lavender-red chili honey; served with house green salad & crackers \$12

Keep Mo'Rocking in the Free World – Moroccan spiced meatballs with house made tzatziki and crostinis \$13

Rattle & Hummus – house made hummus with fresh garlic & tahini. with our house made tapenade, pita chips & veggies \$10

Charleston Pimento Cheese – it's a crock of cheese: sharp cheddar, cream cheese, roasted red peppers, green onions, Louisiana hot sauce and smoked paprika served with baguette & celery. yummmmm \$11

Olives & Almonds – Castelvetrano, Niçoise, Cerignola & Kalamata olives marinated in local citrus peel, fresh herbs and garlic...and Marcona almonds. the end. \$12

Breadfan – seasonal selection of artisan bread from our friends at The Fates Bread Co served with their savory tomato jam & olives \$12

Smoked Niçoise Salad – wild Alaskan smoked salmon, baby potatoes, haricot verts, Niçoise olives, pickled onions, grape tomato & hard cooked eggs over butter lettuce & spring greens \$16

Tin Machine – Patagonia Provisions Sofrito Mussels (\$14.49) or Les Mouettes d'Avor Skipjack Tuna in Catalane Sauce (\$16.99) served with baguette, greens, tapenade, pickled onions & hot sauce

Enter sandwich...served with potato chips or spring greens with house made pickled onions & shallot vinaigrette (selections below)

Who You Calling Chicken (salad) – tarragon rotisserie chicken salad on a toasted focaccia roll with melted Jarlsberg cheese, greens and pickled onions (or enjoy as a salad over greens) \$15

Jambon-Beurre – if you know, you know. applewood smoked ham & decadent butter on a demi baguette (side of Kelton Lane "Momma's Mustard" if you must) \$16

Roy Choi's Banh Mi – Spam, pickled radish & carrot relish, Asian slaw, cilantro, crispy onions & sriracha mayo on a bolillo roll \$15

Superfuzz Big-Muffaletta – salami, smoked ham, mortadella & picante provolone with garlic aioli and house made tapenade on a toasted focaccia roll \$16

Pie Snob Dessert du Jour – that's the dessert of the day \$8