

summer 2017

**dessert**

10 EACH

**STRAWBERRY MARGARITA DONUTS:** mezcal citrus glaze/macerated strawberries/chantilly cream

**THE CANDY BAR:** brownie/caramel/roasted milk chocolate cremeaux/nougat ice cream/peanut crunch

**COCONUT CREAM PIE:** pineapple/mango/lime/basil

**SUMMER FRUIT SHORTCAKE:** buttermilk sherbet

**WHITE CHOCOLATE RASPBERRY BREAD PUDDING:** caramelized bananas/15-bean vanilla ice cream/hot fudge

**TODAY'S SELECTION OF ICE CREAM AND SORBET 3 EACH**  
seasonal inspirations and old favorites, see chalkboard for today's flavor

**cheese**

**CHOICE OF 3 CHEESES - 16    ALL 6 CHEESES - 28**

**SHAKERAG BLUE:** sequatchie cove creamery, sequatchie, tennessee/raw cow/aged 6 months/firm/tropical flavors with notes of dark chocolate and savory bacon

**WOOLY RIND:** green dirt farms, weston, missouri/sheep/aged 3 months/soft/flavors of butter, mushrooms and fresh cabbage

**COPPINGER:** sequatchie cove creamery, sequatchie, tennessee/raw cow/aged 75-90 days/semi soft/flavors of smoked meat and fresh grass

**ASSA:** tomares farmstead creamery, tomares, california/goat/aged 2 months/firm/flavors of caramel, nuts and sea salt

**CAÑA DE OVEJA:** lorenzo abellan, murcia, spain/sheep/aged 21 days/soft texture/notes of butter and flowers

**QUADRELLO DI BUFALA:** quattro portoni, lombardia, italy/buffalo/aged 55 days/nuances of fresh yeast, faraway fields and taleggio