

beer table | DINNER | 07.25.2010

SNACKS	- Marinated picholine olives	- Gerald peppered beef jerky	
	- Pickled eggs with jalapeño powder	- Radishes with butter and salt	4
	- Cheddar pennies with ham	- Cherries	

	- Dehydrated Fruit Plate: <i>watermelon, pineapple and tomatoes</i>	
	- Spicy Pickle Plate: <i>wax beans, corn, cauliflower, dipping sauce</i>	8
	- Sweet Pickle Plate: <i>red beets, watermelon, peaches, ginger sugar</i>	

	- Ricotta on toast with black mission figs, olive oil, sea salt and black pepper	9
	- Grafton cheddar toast with arugula	

THREE COURSES \$25

FIRST	- Pickled and fresh watermelon with cayenne and basil	
	- Arugula with pickled spring onions, bacon and Parmigiano Reggiano	8
	- Roasted beets with smoked sardines, sour cream and dill	

SECOND	- Caramelized bacon with roasted fingerling potatoes and chives	
	- Beef and pork chili with pickled jalapeños and red onions	12
	- Butter beans with bacon, scallions and mayonnaise on bread	
	- Spicy beef and pork meatloaf with roasted potatoes and arugula	

THIRD	- Watermelon jello with lemon and mint	6
	- Butterscotch pudding with apricots and sea salt	

CHEESE PLATE	- Pipe Dreams Bouche: ash ripened, young goat cheese (PA)	
	- Cobb Hill Farm Ascutney Mountain: Alpine style, raw cow's milk (VT)	12
	- Consider Bardwell Dorset: washed rind, raw cow's milk (VT)	

CHOCOLATE	- Mast Brothers Chocolate: Dark Chocolate + Fleur de Sel served with Jasper Hill Bayley Hazen Blue and sweet dark cherries	8
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