

# HICKORY WINE SHOPPE

## LITE BITES

<b>KETTLE COOKED CHIPS</b> Topped with black truffle sea salt + fresh grated parmesan cheese	5
<b>MEDITERRANEAN OLIVES</b>	5
<b>LOCAL ARTISAN BREAD &amp; OLIVE OIL</b> Hand made local bread from Knob Hill w/ Kefalas Greek Olive Oil & Herbs	7
<b>NATTY NUTS</b> Mixed nuts with rosemary, spices and natty goodness	6
<b>PIMENTO CHEESE + PORK RINDS</b> Topped with sliced jalapeños	8
<b>HUMMUS + CRISPY BAGEL CHIPS</b> Topped with rosemary infused olive oil & roasted red peppers	8
<b>BAKED BRIE</b> Topped with fig jam and walnuts, served with crackers	11
<b>BURRATA-BATA-BABY</b> Hand-formed rich mozzarella filled with creamy stracciatella with fresh baguette, arugula, cherry tomatoes, olive oil + balsamic	14
<b>CAVIAR &amp; CHIPS</b> 1oz Golden Herring Roe, Kettle Chips, Crème Fraiche & Chives	28

## FLAT BREADS

*Served with; marcona almonds, fresh baby arugula & pepperoncini*

<b>NAPA MARGHERITA</b> Mozzarella, tomatoes and fresh basil pesto w/pine nuts	12
<b>PAPAGIORGIO</b> Prosciutto, mozzarella, fresh tomatoes, garlic, basil & crushed red pepper	12
<b>FRENCH QUARTER</b> Andouille sausage, gouda cheese, olives, caramelized onions, roasted tomatoes	12
<b>DOLCE ITALIANO</b> Pears, gorgonzola, fig jam, balsamic glaze, fresh arugula + walnuts	12

## DESSERT

Relax and enjoy... skinny people are easier to kidnap

<b>CHEESECAKE</b> Old Skool - the classic with whipped topping	6
<b>TRUFFLES</b> , locally made by Corner Bakery Please ask your server for available truffle flavors	3

*\*Please advise your server if you have any food allergies*

## CHARCUTERIE BOARDS

<b>TWO CHEESES</b>	17
<b>FOUR CHEESES</b> <i>Includes assorted meats, seasonal jam, honey, mustards, crackers, marcona almonds, fresh baby arugula</i>	27
<b>SMOKED BABY GOUDA</b> Mildly smoked, creamy semi-hard gouda, cow's milk	
<b>MANCHEGO</b> 3 month aged, hard Spanish, caramel + nutty	
<b>HAVARTI</b> Semi-soft Danish cow's milk cheese	
<b>AGED ASIAGO</b> Sweet, balanced, aged 10 months	
<b>PRARIE BREEZE CHEDDAR</b> Semi hard, sweet & pleasantly sharp from Iowa	
<b>RED DRAGON</b> Mild cheddar mixed with mustard seed, from Wales	
<b>WILDFIRE BLUE</b> Aged 3 months, soft blue upfront with a peppery finish	
<b>CAVE AGED GRUYERE</b> Aged 8 months, swiss, nutty and sharp	
<b>BLOCK + BARREL BRIE</b> Soft creamy interior buttery texture	
<b>GOAT CHEESE</b> Chèvre, soft traditional	
<b>ANY CHEESE BELOW + \$2 EA</b>	
<b>PIAVE VECCHIO</b> Hard cheese from Italian cow's milk, nutty w/ a bright-buttery finish	2
<b>AGED GOUDA</b> 4 year aged, sweet crystals with a parmesan-like texture	2

*\*GF Crackers available upon request*

