

HICKORY WINE SHOPPE

LITE BITES

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

FLAT BREADS

Served with; marcona almonds, fresh baby arugula & pepperoncini

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

DESSERT

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

CHEESECAKE Old Skool - the classic with whipped topping	6
Sexual Chocolate - the classic with a chunk of chocolate & drizzle	8
TRUFFLES , 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

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

**GF Crackers available upon request*

