

BITES

CHEESE AND CHARCUTERIE PLATE

available selection sizes
26 (3) / 38 (5) / 49 (7)

CHEESE

GOAT RODEO | FRESH CHÈVRE

SMOOTH AND CREAMY GOAT WITH NOTES OF SUN WARMED FIELDS
AND A HINT OF LEMON

FIREFLY FARM | CABRA LA MANCHA

GOAT CHEESE WITH A SMOOTH & SILKY GRASSINESS
AND A SUBTLE FUNKINESS

GOAT RODEO | WILD ROSEMARY

GOAT AND COW BLEND, HAND PRESSED IN ROSEMARY AND OLIVE OIL -
HERBACEOUS, BRIGHT AND GRASSY

BIRCHRUN HILLS FARM | BIRCHRUN BLUE*

RAW COW'S MILK, SWEET, PEPPERY, AND CREAMY WITH DELICATE BLUE
OVERTONES AND A NATURAL RIND

BIRCHRUN HILLS FARM | RED CAT*

RAW COW'S MILK, CAVE AGED FOR 2 MONTHS, RICH SAVORY AND
BROTHY WITH A VELVETY TEXTURE

ELY FARM | WASHINGTON CROSSING*

RAW COW'S MILK, HINTING AT PARMIGIANO FLAVORS WITH A CREAMY
NUTTINESS AND A DELICATE CRUNCH FROM THE TYROSINE CRYSTALS

CHASEHOLM FARM CREAMERY | NIMBUS

TRIPLE CREAM, SOFT RIPENED COW'S MILK WITH A BLOOMY RIND,
MADE IN THE FRENCH TRADITION

CHERRY GROVE FARM | HAVILAH*

EXTENDED AGED RAW GRASS-FED COW'S MILK, SAVORY ALPINE-STYLE
CHEESE, WITH NOTES OF UMAMI AND A SWEET CARAMEL LIKE FINISH

CHERRY GROVE FARM | HERDSMAN*

RAW GRASS-FED COW'S MILK, RUSTIC NATURAL-RIND TOMME WITH A
CRUMBLY TEXTURE AND PLEASANT ACIDITY

CHARCUTERIE

DODGE CITY

PORK WITH FENNEL POLLEN, PINK & BLACK PEPPERCORNS, GARLIC

STAGBERRY

ELK WITH A TOUCH OF PORK PLUS DRIED BLUEBERRIES
MACERATED UNDER DRY MEAD

DELAWARE FIREBALL

CREPINETTE PORK, RED CHILIS, PIMENT D'VILLE, GARLIC,
BLACK PEPPER, PAPRIKA, CAYENNE

DUCK PROSCUITTO (+2)

MAGRET DUCK BREAST WITH STAR ANISE, ORANGE PEEL,
WHITE PEPPER, ALLSPICE

ROSEMARY LAMB

FRESH ROSEMARY, A TOUCH OF CAYENNE AND GARLIC

BITES

HUMMUS FLIGHT

SCRATCH MADE

GARLIC / ROASTED RED PEPPER / MUSHROOM
SERVED WITH PITA AND CRUDITÉ

18

CRAB IMPERIAL

JUMBO LUMP CRAB MEAT DIP BLENDED WITH OUR HOUSE
MADE IMPERIAL SAUCE TOPPED WITH A PUFF PASTRY CRUST
SERVED WITH WARM TOAST POINTS

30

TUSCAN KALE BEAN DIP

CANNELLINI BEANS, ROASTED KALE TOPPED WITH
FIRST COLD PRESS OLIVE OIL
SERVED HOT WITH BREAD & TOAST POINTS

15

THW RED WINE BRAISED SHORT RIBS

CHEESE POLENTA, SERVED WITH KSQ MUSHROOMS, TOPPED
WITH BALSAMIC-ONION JAM & A TURKS HEAD RED WINE DEMI

30

THW COQ AU VIN BLANC

CHICKEN WITH PEARL ONIONS AND KSQ MUSHROOMS,
BRAISED WITH TURKS HEAD WHITE WINE

27

BREAD & ACCOUTREMENTS

LA BAGUETTE MAGIQUE'S

ORGANIC BAKED BREAD & TOAST POINTS

WITH YOUR CHOICE OF TWO

INFUSED BUTTER, FIRST PRESSED OLIVE OIL, LOCAL FRUIT JAM

12

NUTS

ASSORTMENT OF SPICED ROASTED NUTS
HAZELNUTS, MARCONA ALMONDS, WALNUTS

8

OLIVES

ASSORTMENT OF HOUSE MARINATED OLIVES

8

EXTRA BREAD, PITA, OR GLUTEN FREE CRACKERS

3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

*Consuming unpasteurized cheeses may pose increased
health risks to expectant mothers.

BITES

SUNDAY BRUNCH BOARDS

30

ALL SERVED WITH
BERRIES & CHANTILLY CREAM
BERRIES TOSSED WITH MULLED TURKS HEAD WHITE WINE SERVED WITH
VANILLA-BEAN WHIPPED CREAM

YOUR CHOICE OF:

WAFFLE BOARD

SOURDOUGH BELGIAN WAFFLES
FRUIT INFUSED BUTTER, WARM MAPLE SYRUP

QUICHE
SEASONAL VEGETABLES IN A GOLDEN, FLAKY CRUST

CREPE BOARD

GOAT RODEO FRESH CHÈVRE - HONEY CREPES
DRIZZLED WITH BALSAMIC GLAZE, CRISPED SAGE AND MALDON SALT

EGGS JEANNETE
WARM DEVEILED EGGS SERVED WITH DIJON VINAIGRETTE AND TOPPED
WITH MAPLE GLAZED BACON

HASH BOARD

SHORT RIB HASH
THW RED WINE BRAISED SHORT RIBS, POTATOES,
SWEET ONIONS AND PEPPERS, CAJUN SPICES

POACHED EGGS
SERVED WITH WARM CROISSANT

BITES

ÉCLAT CHOCOLATE FLIGHT

BY LOCAL MASTER CHOCOLATIER CHRIS CURTIN

18 (4) / 24 (6)

LAVENDER

FRESH LAVENDER FLOWERS ARE INFUSED FOR 24 HOURS TO EXTRACT ONLY THE LIGHTER PERFUME OILS

PAVE DE TOUR

CRUSHED HAZELNUT FOLDED IN A SINGLE-ORIGIN MILK CHOCOLATE

YUZU HOJICHA

DELICATE NOTES OF ROASTED GREEN TEA AND THE REFRESHING BRIGHTNESS OF JAPANESE YUZU, A CITRUS FRUIT

STAR ANISE

ABSINTHE, WITH A LIGHT LICORICE FLAVOR, IS INFUSED INTO THESE TRUFFLES, MAKING THEM A FAVORITE FOR FANS OF THE GREEN FAIRY

73%

73% IS THE CULMINATION OF THREE SINGLE-ORIGIN CHOCOLATES, WHICH ARE BLENDED TO CREATE A DECADENT FLAVOR PROFILE

BOLIVIAN TRUFFLE

MADE FROM 100% BOLIVIAN CACAO. THIS RICH DARK GANACHE OFFERS THE PALATE FRUITY FLAVORS WITH FLORAL & MILD NUTTY UNDERTONES.