

# [Test kitchen]

## **Bee's Nuts 5**

*Swords into Plowshare Honey roasted, New York style nuts with lemon zest (try with Bees Knees!)*

## **Candied Bacon 7**

*Bacon candied with bourbon & brown sugar served with a 1 oz. pour of Four Roses Bourbon*

## **Spanish Olives 5**

*Marinated olives & lupini beans w/ foraged field mustard*

## **Righteous Felon Beef Jerky 8**

*Different flavors of natural Black Angus Beef w/ no growth hormones or antibiotics*

## **Farm to Hearth & Pickles 7**

*Farm to Hearth country style bread baked w/ honey butter, pickled asparagus & celeriac*

## **Cheese & Meat Board 13**

*Petit Basque, Fourme D'Ambert, & Calabrese Salame w/ preserve, cornichons, mustard & toasted Farm to Hearth rye*

## **BeerCheese! 8**

*Ordinary cheese blend whipped w/ beer & torched Served w/ Whole G buttered pretzel roll & sea salt*

## **Grilled Cheese 6**

*Ordinary cheese blend melted in toasted Whole G sourdough w/ j.o.c. & tomato soup dip applewood smoked +2 candied bacon +3 vegetarian +2*

## **Smoked Turkey on Rye 11**

*Spice rubbed turkey breast smoked then hand carved served with vinegar slaw & Russian dressing*

*On Farm to Hearth rye*

*Chebris sheep & goat's milk cheese +2*

## **Mac & Cheese 9**

*Classic w/ creamy cheese sauce topped w/ breadcrumbs or Daily Special (price may change)*

## **Bratwurst 8**

*Caseus bratwurst poached in beer & served on a Whole G roll with beer onions, pickled peppers, & mustard*

*Ordinary cheese sauce +2*

## **Giant Cookies! 7**

*two chocolate chunk cookies w/ malton sea salt & a glass of dippin' milk*