

GRAZE

sip • share • savor

Appetizer Platters

Chips and Dip

house made bbq chips and sweet onion dip \$15

Spinach and Artichoke Dip

with pita bread \$40

Baked Brie

with seasonal garnishes and lavash \$38

Antipasto Platter

roasted vegetables, assorted olives and peppers, cured meats and parmesan \$44

Vegetable Crudités

seasonal vegetables with dipping sauces \$24

Sliced Fruit

with mixed berries \$38

Domestic and International Cheese Board

with crackers \$38

North Carolina Cured Meat and Cheese Board \$45

Texas Pete Chicken Wings

celery and carrots with dipping sauces (BBQ or Honey Habanero also available) .77 each

BBQ Meatballs

Qty: 80 / \$50 ~ Qty: 160 / \$100

Three Cheese Flat Bread

mozzarella, Ashe County Blue Cheese, and boursin with red sauce \$12

Cuban Flat Bread

pickle, sliced Heritage Farms pork, mustard aioli, gruyere cheese \$14

Country Ham and Sweet Potato Flat Bread

Goodnight Brothers Country Ham, roasted sweet potato, Ashe County blue cheese, fennel, shaved collard greens \$14

Ham Biscuits

Muddy Pond Sorghum Syrup, Goodnight Brothers country ham, pistachios, apple butter \$45

Mini Crab Cakes

seasonal sautéed pancetta, tomato chutney butter and chives \$36

Grilled North Carolina Shrimp

red pepper butter, crostini, radish and micro greens \$25

11.16

