

# GRAZE

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## 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

