

FOOD

CREATE YOUR OWN TRAY



SEAFOOD CONSERVA

In Spain and Portugal seafood has historically been canned at the peak of freshness to preserve its texture and flavor. Canning is still preferred to freezing now for many reasons, including its low carbon footprint and the convenience of having a ready to eat, protein rich snack. All of these fish are wild caught and sustainably harvested.

Sardines in Olive Oil with Piquillo Peppers – sweet, fire roasted, red piquillo peppers are a classic of tapas and pintxos bars and make a perfect match to these rich little fish – \$8

Sardines in Escabeche – escabeche refers to both a sauce and a cooking method involving vinegar and spices including paprika, garlic, nutmeg in this case – \$8

Mussels in Escabeche – the same escabeche sauce from the sardines but matched against the sweetness of mussels from the Galician coast of Spain – \$10

Squid in American Sauce – la salsa americana is essentially a Spanish interpretation of a spicy tomato ketchup. the perfect combination of familiar and new – \$8

CHARCUTERIE

Dodge City Salame – pork salame with fennel pollen and pink peppercorns. *Indianapolis, IN* – \$9

Prosciutto – classic Italian dry cured ham. *Felino, Italy* – \$7

Organic Country Pâté – classic pate made from organic pork, garlic, onions, and spices. *Brooklyn, NY* – \$14

Nduja – house-made, spicy, spreadable, Spanish sausage. – \$8

Fresh Herb Mushroom Pâté – porcini, baby bella and shitake mushrooms with fresh rosemary, thyme ans sage; topped with a plant based "butter" crust. – \$7 Vegan/GF/nut free *contains soy

CHEESE

Caromont Esmontonian – raw, farmstead, natural rind, goat's milk cheese. *Esmont, VA* – \$6

Meadow Creek Appalachian – raw cow's milk. rich, creamy, earthy. *Galax, VA* – \$6

Carolina Moon Camembert – Buttery and mushroom-y flavor with a creamy texture. *Chapel Hill, NC* – \$8

Herb & Garlic Chevre Cheese – House-made spreadable goat cheese with thyme, sage, and garlic – \$7

ADD-ONS

Demi Baguette w/
Butter or Olive Oil - \$5

Whole Grain Mustard - \$1

Marinated White Anchovies - \$10

Marinated Olives - \$7

Jam According to Daniel - \$3

Mini Local Honey Bear - \$4

Assorted Pickles - \$3

GRAB + GO SNACKS

(GF) - Potter's Party Mix - \$7

Marcona Almonds - \$6

Roasted Garlic Hummus - \$5

Pimento Cheese - \$6

Chips - \$2

Crackers (GF available) - \$5

Olli Snack Pack - \$7

Salted Rosemary Shortbread - \$8

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