

B A R M E N U

WINE FLIGHTS

2 oz pour of each wine listed in the flight

Classic Whites 5

Viognier, Sauvignon Blanc, Chardonnay

Classic Reds 10

Merlot, Cabernet Sauvignon, Pinot Noir

Jean Farris Blends 6

Marito White and Red, Cuvée, Tempest

Vintner's Select 12

Viognier, Rosé, Tempest,
Cabernet Sauvignon, Petite Syrah

Design Your Own Tasting 10

Select three different wines available
by the glass for a 2oz sample of each

CHARCUTERIE

Taste 1 for \$6 or 3 for \$14
Traditional Accompaniments Included

Veal Cheek Terrine

House-Made Terrine

Newsom's Kentucky Prosciutto

A family recipe dating from the 1700's

House-Made Sausage

Chef's Daily Creation

House-Cured Salmon

Cured and Smoked in House

CHEESE

Taste 1 for \$6 or 3 for \$14,
Each cheese 1oz.
Additional Artisan Crackers \$2

Big Woods Blue

Big and beefy, this sheep's milk blue cheese is
rich with a perfect balance of intensity

Pond Hopper

Semi-firm goat cheese with a soft nuttiness

Appalachian

Supple straw color, cow's milk cheese, with a
mild and buttery flavor that finishes with a bit
of spice and just a hint of mushroom

Camembert, Blythedale

Soft and luscious cream cow's milk cheese,
rich creamy flavor, smooth velvety texture

Truffle Tremor

The classic flavor of truffle meets the velvety
perfection of ripened goat's milk cheese
SUPPLEMENTAL \$2

Bohemian Blue

Roquefort style sheep's milk blue, delicately
crumbly with a prominent tangy blue flavor
The label states: "For people with artistic or
literary interests who disregard conventional
standards of behavior"
SUPPLEMENTAL \$2