

THE BRANDY BAR

Bar Snacks

All foods and condiments are locally produced with exception as to seasonable and growing zone availability.

Assortment of Roasted Nuts and Fruit

\$10

Hendersonville Food Co-op

Roasted and salted nuts: almonds, Brazil, cashews, hazel, pecans, pistachios, walnuts (ask for unsalted)

Local apples (year-round) and seasonal fruit served with Looking Glass' Carmoolita (rich caramel simmered for a day in an open flame copper kettle, milk and sugar, Kentucky bourbon vanilla)

Fromage fete'

All cheeses served with crackers or crusty baguettes

Looking Glass Creamery, Fairview, NC (Select 3)

\$12

Chocolate Lab Washed with beer, aged in brine, with a texture not oily, and finished with a rub of crushed cacao nibs from French Broad Chocolates.

Ridge Line modeled after mountain ridges with its undulating ash center line, with a red, paprika-rubbed rind, mild and easy-going with a clean, milky flavor

Bearwallow Alpine style cheese from raw cow's milk with a dusty, deep purple finish, fruity notes, and mild Swiss flavor.

Drover's Road Classic English cheddar style cheese, rich and dense with buttery notes and a hearty paste.

Blue Ridge Mountain Creamery, Fairview, NC (Select 3)

\$14

Gibbons Gouda A smooth and creamy gouda cheese, aged in wax, preserving its bubbly texture within the rind.

Golden Hint-O-Blue – Raw cow's milk, aged 90 days. Mild and creamy with a natural golden rind.

(Continued)

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Fromage fete' (Continued)

Blue Ridge Mountain Creamery, Fairview, NC (Select 3)

\$14

Ugly Baby Alpine – A classic mountain raw cow's milk tomme style cheese, cave aged at least 90 days with hints of mushrooms and grass.

Common-bear – A creamy camembert cheese with a slight hint of mushroom, more flavorful than most camembert.

Any of the above soft cheeses can be served with a dollop of blood orange infused trout caviar from Sunburst Trout Farms, Waynesville, NC. This caviar is infused with cold pressed Sicilian blood orange oil that awakens the senses with a bright and fruity scent and finishes with a warm citrus note (an additional \$8.00)*

My Three Sons, Greensboro, NC (hot and spicy cheese spreads)

\$8

Spicy Cheddar White - Handmade in small batches with natural sharp cheddar cheese, minimal mayonnaise and a few secret spices. Not stingy with the roasted red pepper (pimento) and jalapeno, diced in chunky pieces with no artificial preservatives

Fire Roasted Jalapeno - Home made pimento cheese using natural sharp cheddar cheese and finely chopped jalapeno peppers to add a kick that you will feed off. Served with crusty baguettes from our neighbor up the street Underground Bakery or crackers from Roots & Branches, Asheville, NC additional \$8.00)

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Salamisboard with baguettes

\$16

Hickory Nut Gap Farm, Fairview, NC and Underground Bakery, Hendersonville, NC

Tantalizing Sausages (Select Two, Plus Two Condiments)

Classico finely ground pasteurized pork, dry-cured, with a sweet and delicate flavor, blended with salt and black and white pepper

(Continued)

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Salamisboard with baguettes *(Continued)*

\$16

Tantalizing Sausages (Select Two, Plus Two Condiments)

Milano a traditional Italian sausage made from equal portions of minced beef, pork and fat seasoned with garlic and pepper, moistened with white wine and dry cured

Sweet sopressata or hot sopressata An Italian classic that blends hand-trimmed, coarsely chopped pork with savory spices crafted and naturally aged in the Old World tradition

Sauces and Jams from Copper Pot Wooden Spoon (Waynesville, NC):

Original Sin Mustard, an old style, coarse-ground, with a kick
(Lusty Monk, Asheville, NC)

Apple Onion Balsamic Marmalade: Caramelized apples and onions deglazed with balsamic vinegar, combined with orange marmalade, a sweetness and acidity accented with cayenne pepper flake for a spicy finish

Oven Roasted Tomatoes Jam with Garlic and Herbs: ripened tomatoes with olive oil deglazed with red wine before cooking with garlic and herbs

Strawberry Jalapeno jam: Spicy Jalapenos blended with ripe western Carolina strawberries – a sweet, tangy jam with a spicy hot finish.

More trout catches

\$18

Sunburst Trout Farms

Smoked Trout Dip full of smoked trout, pure cream cheese, sour cream, and fresh vegetables to form a unique blend

Rainbow trout jerky prime meat from filleted trout, mixed with local organic miso tamari, other spices and smoked at a perfect temperature

Smoked trout pastrami style dry brine cold smoking technique that achieves a buttery, delicate taste with added pastrami spices of peppercorns, coriander and mustard

(Continued)

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More trout catches

\$18

Sunburst Trout Farms

Pair any of the trout catches with these unique hand-made crackers and breads

French and epi baguettes made with a semolina base, these honest artisan breads are made with 100% organic NC milled flour and other quality ingredients, crusty on the outside and softly textured on the inside from *Underground Bakery, Hendersonville, NC*

or, specialty crackers from *Roots & Branches, Asheville, NC*

Black Pepper & Olive Oil a wonderful balance of aroma and flavor, the hint of pepper in this light, crispy cracker will awaken your taste buds and is irresistible topped with cheese or trout dip

Sesame Seed & Olive Oil a clarity of freshness and flavor rules in this crispy cracker with its hint of nuttiness adds diversity to your dips

Seeded Wheat Flatbread Subtle yet tasty flavor with a light crunch of flax, sesame, black sesame seed, and poppy seeds sprinkled over a wheat flatbread

Peter Piper Picks

\$8

Green River Picklers, Tuxedo, NC (Select Two Bowls)

Pickled Appalachian Okra clean, crunchy, conserved in organic vinegar with pickling spices, Celtic sea salt

Tuxedo Beans –traditional dilly bean only with a slight twist, round off the vinegar with mustard and celery seeds, low in sodium and sugar free

Blue Ridge Beets A sweet and tangy crunch, low in sodium

Mary Francis Jalapenos Hot and zesty peppers, pickled with garlic and vinegar

Pickled Watermelon Rind Bradford watermelons with a tangy crunch and sweetness

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Kettle style potato chips

\$10

Gourmet Chip Company, Asheville, NC (Select Two Bowls)

Smoked hops and white cheddar Chips dusted with real dehydrated beer powder, white cheddar and smoked sea salt

Salt and Pepper Chips with Mediterranean Sea Salt & Cracked Madagascar Black Pepper

The Cajun Kettle or Sweet Potato Chips with Smoked Salt, New Mexican Chili Powder, Cayenne Pepper & Dried Herbs

Wild Herb Chips dusted with Pure Beet Powder, Basil, Thyme, Lavender, Rosemary, Oregano & Sea Salt.

Olea Oils

\$9

For plain ol' dipping from Olive Kickin' Asheville, NC (Select Two)
Served with tasty baguettes from Underground Bakery

Arbequina California early harvest oil is creamy and delicate with notes of green almond, artichoke and citrus with a nice peppery finish with low bitterness.

Picual Spain Classic example of a super early harvest Picual with dominant green fruit characteristics including green olive, green tea, tomato leaf, and bitter herbs; Picual has high levels of polyphenols - known to have antioxidant effects

Wild Mushroom & Sage wickedly delicious combination of fresh sage paired with earthy, savory wild mushrooms, a decadent, intoxicatingly aromatic extra virgin oil

Persian Lime Sweet ripe Persian limes married with late harvest Tunisian Chemlali make for an unbelievably fresh fragrant citrus flavored oil

Chipolte Smoky flavor chilies, infused extra virgin olive oil, spicy but with just enough kick on the front of the palate to hold your attention

(Continued)

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Olea Oils (Continued)

\$9

Oils may be paired with a specialty balsamic vinegar for an extra \$2

Pomegranate Dark Balsamic Vinegar Intense sweet-tart flavor of the pomegranate and a perfect match with a peppery olive oil suggested pairing with Picual

Chocolate Dark Balsamic Vinegar Rich, thick balsamic resounds with the complexity of three different dark chocolates providing a lush buttery smack – suggested pairing with Arbequina

Cranberry Pear White Balsamic Vinegar Like the pear brandy we serve this is clean, crisp, tart vinegar boasting a lovely, deep rose blush that shines through its oiled companion – suggested pairing with Persian Lime oil

Hummus with baguette slices

\$9

Root Hummus, Asheville, NC and baguette slices from Underground Bakery

Original

Chipotle

Roasted red bell pepper

Black bean

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Chocolate Pole

\$10

Vans Chocolates, Hendersonville, NC (Select Five)

- **Chocolate Melt-away** lightly whipped chocolate center, dipped in milk or dark chocolate
- **Coconut Haystack** Fresh grated and toasted coconut from the Philippine Islands mixed with dark or milk chocolate and then hay-stacked in a generous serving
- **Mint Melt-away** light, fluffy chocolate center flavored with mint extract, then covered in dark or milk chocolate
- **Peanut Butter Kiss** a wholesome bite of peanut butter blended with graham cracker crumbs wrapped in a kiss of dark or milk chocolate
- **Chocolate Covered Caramels** handmade caramel coated in Van's rich, creamy dark or milk chocolate
- **Chocolate Covered Marzipan** whipped fresh marzipan, made with almond paste, sugar, and marshmallow fluff, cut in squares and covered in dark or milk chocolate
- **Orange Jellies** Van's handmade firm jelly with orange extract and pectin covered with dark or milk chocolate
- **Truffle Assortment** (select) triple chocolate, Irish crème, Scotch, Coconut, Amaretto, Tiramisu, Bittersweet chocolate

And for those who live **sugar-free**

- **Dark chocolate sea salt bar** this bar sports a touch of sea salt to brighten up the flavor and tease the tongue
- **Dark chocolate mint bar** semi-sweet chocolate laced with mint extract for a just-right refreshingly minty taste that clears the palate, relaxes the tongue, and aids in digestion
- **Dark chocolate chili bar** semi-sweet chocolate flavored with chili pepper for a little kick in every bite