

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' Select 3 from any creamery

\$12

All cheeses served with crackers or crusty baguettes

Looking Glass Creamery, Fairview, NC

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.

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.

Howard's Gap Classic English style Cheddar cheese with buttery notes and a hearty paste. A natural golden rind, with hints of earth and bark.

Blue Ridge Mountain Creamery, Fairview, NC

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

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Fromage fete' (Continued)

Three Graces Creamery, Marshall, NC (homestead cheeses)

Blanche – cow milk very traditional French style Brie, which allows full ripening and potent flavors decadently creamy and intoxicating

Mélange – cow/goat/sheep milk French style Brie, blended milk adds subtle complexity of flavor

Flamenco – manchego-style, cow/sheep milks – dense slightly piquant, the perfect brandy cheese

Goldie gouda – a traditional cow milk Gouda rich, bright color created only by using Guernsey cow milk when cattle are grazing on grass. As it ages, it develops a sherry flavor and often a delightful crunch of protein crystals

Sunburst Farms, Waynesville, NC

\$5

Pimento Goat Cheese – 3 kinds of cheese, including creamy aged Vermont white cheddar and fresh goat cheese, with roasted red peppers, No preservatives. All blended together to create a unique and addictive flavor

All cheeses served with baguettes and/or crackers:

Underground Bakery, Hendersonville – **French 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

Roots & Branches Crackers, Swannanoa, NC

Olive Oil a wonderful balance of aroma and flavor, this light crispy cracker will awaken your taste buds and is irresistible topped with cheese or trout dip

Rosemary & Olive Oil – Subtle flavor of rosemary herb blended with olive oil creating a light crispy cracker

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

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

(Continued)

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Salamisboard with baguettes

\$14

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

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

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

Lusty Monk Mustard, Asheville, NC

Original Sin Mustard –Hot as Hell or Honey Mustard, an old style, coarse-ground, with a kick and the honey mustard has a sweet and mild kick

Sauces and Jams from Copper Pot Wooden Spoon (Waynesville, 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.

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More trout catches

\$15

Sunburst Trout Farms

Waynesville, NC

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

Pair any of the trout catches with **French baguettes** from the Underground Bakery

or the crispy crackers from Roots & Branches: **Olive Oil** a wonderful balance of aroma and flavor, this light crispy cracker will awaken your taste buds and is irresistible topped with cheese or trout dip

Rosemary & Olive Oil – Subtle flavor of rosemary herb blended with olive oil creating a light crispy cracker

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

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Olea Oils

\$10

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

Chipotle Smoky flavor chilies, infused extra virgin olive oil, spicy but with just enough kick on the front of the palate to hold your attention. Oils may be paired with a specialty balsamic vinegar:

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

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(Continued)

Hummus with baguette slices

\$5

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

Original

Roasted red bell pepper

Chipotle

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
- **Dark Chocolate Covered Caramels** handmade caramel coated in Van's rich, creamy dark or milk chocolate
- **Chocolate covered orange peels** Van's handmade firm jelly with orange extract and pectin covered with dark or milk chocolate
- **Truffle Assortment** (select) Gran Mariner, Bourbon, Habanero, Brandy, Cherry Cordial, Carmel Temptation

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

Dark chocolate covered blueberries (7 oz. bag)

\$10

Also by the Bag

\$10

Brazil nuts (dark chocolate)

Espresso beans (dark chocolate)

Hazel nuts (dark chocolate)

- **Chocolate Bars (1 oz.)** \$3
- **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
- Assortments
 - 4 piece** \$6
 - 12 piece** \$10