

**BRANDY BAR + COCKTAILS
LIMITED BAR SNACK MENU**

FROMAGE FETE – \$14

A selection of 3 cheeses from Three Graces Creamery, Marshall, NC
Paired with crackers from Roots & Branches and/or baguette slices from Underground Bakery*
served with sliced apples & jam

Blanche – cow milk - traditional French style Brie with creamy & intoxicating flavors

Melange – cow/goat/sheep milk, a traditional French style Brie, mixture is subtle & complex

Flamenco – manchego style – cow/sheep, a dense, slightly piquant finish

Goldie Gouda – traditional cow milk Gouda rich, bright – Guernsey cows grazing on grass.

Develops a sherry flavor

PIMENTO CHEESE PLATTER \$8

Sunburst Trout Farms, Waynesville, NC - homemade pimento cheese using Vermont white cheddar, fresh goat cheese, cream cheese, roasted red peppers, no preservatives. Paired with Roots & Branches crackers

SMOKED TROUT DIP \$15

Sunburst Trout Farms – full of smoked trout, pure cream cheese, sour cream and fresh vegetables to form a unique one of a kind trout dip. Served with crackers and/or baguettes

HUMMUS PLATTER \$10

Root Hummus, Asheville, NC. Select from roasted red bell pepper or black bean.
Served with baguettes or crackers

ASSORTED ROASTED NUTS AND FRUIT \$10

Hendersonville Food Coop – Roasted & salted assorted nuts served with local apple slices

OLEA oils for plain ol' dipping – two oils served with specialty vinegars \$10

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; has high levels of polyphenols - known to have antioxidant effects

All of the above served with 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 from the **Underground Bakery up the street or specialty crackers from **Roots & Branches**, Asheville, NC*