## **Hygge Boards**

Choose: one item 7 / Three 18 / Five 29
Seasonal accompaniments / house toasts & EVOO rolls

<u>Meat</u>	<u>Veggies</u>	<u>Cheese</u>
Cubano Terrine	Salt Roasted beets	Cahill's Irish Porter
pork cheeks	apple	Cow - Cheddar
Gruyere	hazelnut	Ireland
house pickle		
smoked ham	Acorn Squash	Delicapra
	whipped tofu	Goat
Slab bacon	toasted pepitas	Spain
balsamic glazed	chive	
rosemary		Moses Sleeper
	<b>House Honey Pickles</b>	Cow - Brie style
Bresaola	seasonal vegetables	Vermont
Beef	Lancaster honey	
Italy		Green Island Danablu
	Crispy Brussels	Cow - Blue
Pickled Gulf Shrimp	chili lime glaze	Denmark
orange	toasted pecans	
coriander	avocado puree	Herdsman
		Cow - Tomme style
Citrus cured Salmon	Moroccan Sweet Potatoes	(raw)
egg salad	dates & sunflower seeds	New Jersey
capers	lemon labneh	

## **Executive Chef Chris Galbraith**

Consuming raw or undercooked meats, poutry, seafood, shellfish or eggs may increase your risk of food borne illness