

whetstone TAVERN

Pastry chef Jessica Nolen

desserts

WARM APPLE PIE 8

spiced apples, flaky crust, condensed milk ice cream

MAPLE CUSTARD PIE 10

maple custard, short crust, walnut streusel, whipped cream

CHOCOLATE-PEANUT BUTTER CAKE 9

vanilla cake, peanut butter frosting, chocolate ganache, candied peanuts

STRAWBERRY-RHUBARB COBBLER 10

strawberry-rhubarb compote, biscuit, condensed milk ice cream

LEMON MERINGUE CHEESECAKE 8

lemon curd, meringue, cream cheese, graham cracker crust

coffee & tea

RIVAL BROS REVOLVER COFFEE 2.75

RIVAL BROS ESPRESSO 2.5

MACCHIATO 3.5

CAPUCCINO 3.75

CAFÉ LATTE 3.75

TEA 2.5

charcuterie

three 14 four 18 five 22 six 26
plus accompaniments

SALAMI BASQUAISE - ALTO ADIGE, ITALY

RIESLING SALAMI - HOUSEMADE

SOPPRESSATA - HOUSEMADE

BENTON'S COUNTRY HAM - TENNESSEE

PROSCIUTTO DI PARMA - PARMA, ITALY

SERRANO JAMON - SPAIN

COPPA - ITALY

BASTERMA - HOUSEMADE

MORTADELLA - ITALY

LARDO DE BELLOTA - SPAIN

cheese

three 14 four 18 five 22 six 26
plus accompaniments

BEEMSTER GOUDA - BEEMSTER, HOLLAND

3 MONTH MANCHEGO - LA MANCHA, SPAIN

DELICE DE BOURGOGNE - BURGUNDY, FRANCE

TALLEGGIO - LOMBARDY, ITALY

QUADRELLO DI BUFALA - LOMBARDY, ITALY

BLUE CASTELLO - DENMARK

BLEU D'Auvergne - AUVERGNE, FRANCE

CANA DE OVEJA - MURCIA, SPAIN

BUTTERMILK BLUE AFFINE - WISCONSIN, USA

CROTTIN CHAMPIGNOU - FRANCE

BONNE BOUCHE - VERMONT CREAMERY

PIAVE RED - VENETO, ITALY

COMTE - FRANCHE-COMTE, FRANCE