

Menu

CHARCUTERIE

Small Charcuterie Board \$35
Cheeses, Meats, Nuts, Fruits, Honey, Olives/Pickles, Crackers. Feeds 2-4.

Large Charcuterie Board \$49
Cheeses, Meats, Nuts, Fruits, Honey, Olives/Pickles, Crackers. Feeds 4-8.

Charcuterie Pretzel \$23
10 oz Pretzel filled with savory Charcuterie.

FOOD + WINE FLIGHTS

Cheese + Wine Flight \$30
4 Cheeses + 4 Wines Paired perfectly. 2.5 oz pours.

Chocolate + Wine Flight \$30
4 Chocolates + 4 Wines Paired perfectly. 2.5 oz pours.

SMALL BITES

Soft Pretzel \$12
10 oz Pretzel with a side of Beer Cheese + Mustard.

Fruit + Crème Fraîche \$15
Add grated chocolate for \$1.

Veggie + Hummus Platter \$12
Seasonal Veggies and Hummus.

Brisket Bites \$18
Sadler's Smoked Brisket, Naan Bites and Horseradish Sauce topped with Fennel Microgreens.

Caprese Platter \$12
Tomato, Mozzarella Cheese, Basil and Balsamic Glaze.

Butter Board \$15
Butter spread on a platter with Raspberry Jam with Rosemary and Flaky Salt. Served with Warm Bread.

Mexican Corn Dip with Naan \$10
Creamy, with a hint of spice, corn dip served warm with Naan Bread Bites to dip.

BREAD + OIL

Basic B.
\$10
Oil, Balsamic Vinegar, Cracked Pepper with Warm Bread.

Italian Queen
\$12
Oil, Balsamic Vinegar, Italian Seasoning, Fresh Garlic, Crushed Pepper Flakes, Basil served with Warm Bread.

A LA CARTE

Stuffed Olives \$3.5

Pickles \$2.5

Charcuterie Meat Rose \$6

Mixed Salted Nuts \$4

Chocolate Covered Pretzels \$3

Lucy's Favorite Cheese \$4

Bread / Crackers \$3 / \$2.5

Beer Cheese \$3

Ozark Charcuterie & Wine Bar