

SCOTT & JOE
TASTING MENU

AMERICANA

house pimento cheese spread
Effies oatcakes, crudité, green olives,
dried fruits, apple

FRENCH CONNECTIONS

ossau iraty, France (sheep), quince
fennel salumi, varcherousse brie, France (cow),
sour cherry pomegranate conserve
warm baguette, butter de Normandy

NORTH AND SOUTH ITALY

fresh burrata, prosciutto di parma,
parmigiano reggiano (cow),
first cold press olive oil,
aged balsamic, fresh basil, grissini

WINE

each course is paired with a carefully curated wine

75 per person

Some items subject to change based on seasonable availability