

Through these offerings, it is our mission to pay tribute to the farmers, the service industry and their families, and our ever-engaged and fiercely-supportive food community.

TO COMMENCE

Fermented, Cured, Dried, or Smoked Our Contemporary Charcuterie

- 1. Southern Smashed Noisettes** – Cayenne, Toasted Peanut, Garlic, Pastured Pork, Sea Salt. *Good heat, nutty finish, buttery texture.* (6)
 - 2. Black Pepper Sorghum Salami** – Toasted Long Pepper, Sorghum Syrup, Garlic, Pastured Pork, Sea Salt. *Delicious sour, wonderful balance, and body.* (6)
 - 3. Georgia Ginger Whip** – Woodland Gardens Ginger, Garlic, Pastured Pork, Sea Salt. *A delicious meat forward salami, with a sleeper tangy herbaceousness on the end, good body and sour.* (6)
 - 4. Rosso Espezia** – Bresaola Brined Beef, Sea Salt, Red Wine, Garlic, Pastured Pork, Beef, Sea Salt. *A deep Italian aromatic intensity with a delicious silky fat finish.* (6)
 - 5. Southern Fire Pork Snack Stick** – House Ground Chili Powders, Garlic, Pastured Pork, Sea Salt. *The unique chili flavors come through on the end with the spice providing perfect balance.* (6)
 - 6. Georgia Espelette Salami** – Georgia Grown Espelette, Garlic, Pastured Pork, Sea Salt. *An exceptional treat celebrating the beautiful Basque pepper. A mild start but deep finish with pungent, sweet heat.* (6)
- ### Hams, Whole Muscle, Pâté Our Contemporary Charcuterie
- 7. Heirloom Prosciutto** – Pastured Pork, Black Long Pepper, Garlic, Sea Salt. *We are proud to have different heirloom varieties of Prosciutto hams. Your Servitor will inform you of the offerings for your visit. Every breed has a subtle nuance that makes it very special.* (8)
 - 8. Culatello** – Known as the “prize” of the Prosciutto, the large cheek muscle of the prosciutto is cured in salt and garlic and fermented in a pig’s bladder for up to two years. *Simply put, it has no equal.* (12)
 - 9. Lonzino** – House Ground Pimenton, Citrus, White Wine, Garlic, Pastured Pork, Sea Salt. *A fermented dried pork loin; elegant and unctuous.* (7)
 - 10. Duck Prosciutto** – Whole Cured Moulard Magret Duck Breast, Winter Spices, Sea Salt. *The duck fat provides a mouth feel and decadent finish unlike any other fat.* (9)
 - 11. Bacon Butter** – Toasted Long Pepper, Cayenne, Sorghum, Brown Sugar, Coffee, Bourbon. *A country style pâté with wonderful southern flair.* (8)
 - 12. Duck Fat & Foie Gras Pâté** Duck Fat, Foie Gras, Spices, Sea Salt. *An Unctuous Buttery Kiss Of Fats. Beautifully Balanced.* (18)

THE COCKEN-TRICHOE



PREPARED CHARCUTERIE

- Duck Sock Sausage Rösti** – Local Fingerlings, Our Fermented Cabbage, Duck “Sock” Toulouse Smoked on Sassafras and Hickory, Ham Fat Mustard (12)
- Second Stanza Spreadable Salami** – Quail Egg, Corn Genoise, Meyer Lemon Drops, Bull’s Blood Beets (11)
- Suckling Pig Grattons** – Jerusalem Artichoke Whip, Brandied Apricot Gastrique, Warm Pork Belly Mustard (12)
- Pumpnickel Fried Hot Reuben Terrine** – Russian Caviar, Carrot Frits, Sauerkraut “Corn Nuts” (10)
- Crispy Morcilla** – Espelette Mayonnaise, D’anjou Pear Vinegar, Détrempe (Puff Pastry), Smoked Celery, Acid (10)

CHEESE

(6 each)

- 1. Peekville Tomme**• – Sheep, Many Fold Farm, GA
- 2. Fortsonia**• – Cow, Nature’s Harmony Farm, GA
- 3. Carolina Moon** – Cow, Chapel Hill Creamery, NC
- 4. Esmontonian**• – Goat, Caramont Farm, VA
- 5. Snow Camp** – Goat & Cow, Goat Lady Dairy, NC

SEASONAL VERDURE & SUPPLEMENTS

- Baby Lettuces** – Oxtail Croutons, Grilled Leek Vinaigrette, Watermelon Radish, Pickled Mustard (12)
- Our Study in Vegetables** – Featuring the hard work of Georgia’s Local Farmers (15)
- Glazed Winter Squash** – Local Winter Squash, Sheep’s Milk Curd, Ewe’s Milk Cream, Walnut Brittle (10)
- Mushroom Custard with Bone Marrow** – Porcini, Brasstown Bone Marrow, Cumberland Crostini (11)
- Sunflower Seed Risotto** – Sunflower Seed, Roasted Game Broth, Goat’s Milk Butter (12)

We hope to illustrate our respect for making good food the right way with every dish. With gratitude, we thank you for spending your evening with us.

TO IMMERSE

BEEF

- Burgundy Braised Beef Pillows** – Jerusalem Artichokes, Morel Mushrooms, Mire-Poix (18)
- Grilled Beef Cheek and Gruyere Bread Pudding** Beef, Pig Ear Salad, Aged Sherry Vinegar, Pickled Swiss Chard, Smoked Beef Glacé, White Pearl Onions, High Acid Dressing (17)
- Slate Roasted Blue Cheese Cured Rib Eye** – Dry Aged Pavé Cut Rib Eye, Shake Rag Blue Cheese Cure, Edible Stones, Demi-glace au Boeuf (31)

LAMB

- Lamb Cobbler** – Lamb Neck, Lamb Shank, Fire Roasted Baby Carrots, Pate Brisée, Sheep’s Milk Curd, Fines Herbes, Roasted Lamb Jus, Fingerlings (19)

BIRD

- Baked Butcher’s Batter** – Guineafowl Torchon Roulade, Duck Toulouse, Buckwheat Batter, Roasted Game Jus, Hakurei Turnips, Chestnut Creme (15)

FISH

- Roasted Red Fish in Caul Fat** – Celeriac, Swiss Chard, Chive, Potato, Roasted Duck Jus, Carotene Butter (24)

PORK

- Confit of Suckling Pig** – Blackened Jalapeno, Apple, Cinnamon, Amaranth, Brussel Sprout Petals with Roasted Pork Liquor, Pimenton Peach Butter (22)

*Add 3 g Black Truffles
to any dish for 35 when available*

A Day in Winter – Menu 1.3.2015 – Opening Week
Kevin Ouzts – Executive Chef
Nicole Banks Bonilla – Pastry Chef
Daisy Nagel – General Manger

• Consuming raw, unpasteurized, or undercooked meats, poultry, seafood, shellfish, cheese, or eggs may increase your risk of foodborne illness.

Please alert your Servitor
to any food allergies.