



**HAPPY
HOUR**
3-5PM

SALT 'N' CURE

UPH House Charcuterie

Served with seasonal
mustards, pickles,
preserves and toasts.



\$7 Per Selection / \$27 Chef Selection of 5

Lonza	Pepper Bacon
Andouille	Veal Pancetta
Coppa	Goat Rillette
Lamb Ham	Bresola
Brisket Prosciutto	

Artisan Cheeses

Reypenaer, *1 Year Gouda*
Goat Lady Dairy, *Snow Camp*
La Bonne Vie, *Triple Cream Goat Brie*
Boxcarr, *Rockets Robiola*
Sweet Grass Dairy, *Thomasville Tomme*
Sweet Grass Dairy, *Asher Blue*
Sweet Grass Dairy, *Green Hill*

NIBBLE

Scotch Egg, Cracklin "Breeding," Avocado Mayo	6
Fresh Fried Pork Rinds with Serrano Salt	4
Grouper and Shrimp Corn Dog, Tartar	6
Tuna Tartare, Truffle Soy Vinaigrette	13
Beef Fillet Carpaccio, Fried Capers, Shaved Parmesan, Garlic Aioli, Pickled Cipollini	12
Cajun Boiled Peanuts, Garlic and Lemon	6
Wings, Korean BBQ, Garlic Peanuts, Scallion Aioli, White Bread, House Pickles	12

NOSH

Gumbo, Filé Potato Salad	7/14
Arugula, Parmesan, Lemon, Olive Oil, Peppercorn	7
Cornmeal Fried Oysters and Shrimp, Buttermilk Ranch, Baby Lettuce Mix, Pickled Peach, Crispy Onion, Corn Relish	16
Lightly Pickled Beets, Baby Greens, Truffled Goat Cheese Mousse, Shaved Parmesan, Candied Walnuts, Beet and Balsamic Vinaigrette	7/14
Watermelon and Burrata, Arugula, Pickled Rind, Cornbread Crouton, Pepitas, Steen's Cane Vinaigrette	14

