



**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	Smoked Bacon
Andouille	Beef Pancetta
Coppa	Brisket Prosciutto
Lamb Ham	Bresola

Artisan Cheeses

Reypenaer 1 Year Gouda
Goat Lady Dairy, *Snow Camp*
La Bonne Vie, *Triple Cream Goat Brie*
Deer Creek Rattlesnake, *Habenero/Tequila*
Deer Creek Blue Jay, *Juniper Blue*
Deer Creek Moon Rabbit, *Chartreuse Washed*
Aged Red Leicestershire English Cheddar

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, House Buffalo, White Bread, House Pickles	12

NOSH

Arugula, Parmesan, Lemon, Olive Oil, Peppercorn	7
Gumbo, Filé Potato Salad	7/14
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
Butternut and Burrata, Arugula, Watercress, Bacon Candied Pecan, Green Goodness, Cranberry, Pickled Green Tomato	14

