



**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

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|--------------|--------------------|
| Lonza        | Pastrami           |
| Andouille    | Beef Pancetta      |
| Coppa        | Brisket Prosciutto |
| Lamb Ham     | Bresola            |
| Smoked Bacon |                    |

**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**

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|---|----|
| 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, Pickles  | 12 |

**NOSH**

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|--|------|
| 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   |

