



**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	Brisket Prosciutto
Andouille	Pepper Bacon
Coppa	Bresola
Lamb Ham	

Artisan Cheeses

Reypenaer, 1 Year Gouda
Goat Lady Dairy, Snow Camp
Sweet Grass Dairy, Thomasville Tomme
Sweet Grass Dairy, Asher Blue
Sweet Grass Dairy, Green Hill
Beehive, Barely Buzzed

NIBBLE

Scotch Egg, Cracklin "Breeding," Avocado Mayo	6
Fresh Fried Pork Rinds with Serrano Salt	4
Grouper and Shrimp Corn Dog, Tartar	7
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 Plum, 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, Pickled Rind, Cornbread Crouton, Peppitas, Steen's Cane Vinaigrette	14

