



**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 Rilette
Lamb Ham	Bresola
Brisket Prosciutto	

Artisan Cheeses

Reypenaer, *1 Year Gouda*
 Goat Lady Dairy, *Snow Camp*
 La Bonne Vie, *Triple Cream Goat Brie*
 Long Clawson, *Mango Ginger Stilton*
 Boxcarr, *Rockets Robiola*
 Sweet Grass Dairy, *Thomasville Tomme*
 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	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

