# CARQUNA - CRAFT -

### BUILD YOUR OWN NC OAK BOARD

Served with Red Wine & Honey Poached Figs, Grain Mustard, Candied Spiced Pecans, Pickled Vegetables, Union Special Baguette and Truffle Honey

#### <u>Select 1 Meat and 1 Cheese - 17</u> <u>Select 2 Meat and 2 Cheese - 19</u> <u>Select 3 Meat and 3 Cheese - 25</u>

MEATS: Prosciutto Di Parma, Spicy Calabrese, Johnston County Ham The American Pig Soppressata, Genoa Salami, Mortadella

CHEESES: Camembert, Boxcarr Lissome, Chapel Hill Creamery Calvander, Ashe County Aged Cheddar, Burrata, Roquefort Blue Cheese

#### **CURATED NC OAK BOARDS**

WAKE(UP) FOREST BISCUIT BOARD - 26 page farms blackberry spread, local cured ham, local cheddar, Ashe County Cheddar Biscuits

CAROLINA CLASS ACT - 29 prosciutto, burrata, Union Special baguette, olive tapenade, truffle honey

SNACK BOARD - 15 red pepper butter bean hummus, artisan flatbread, Union Special baguette, pimento cheese, pickled veg

#### **DIPS & SPREADS**

(served with Union Special baguette or vegetable crudité)

Olive Tapenade - 7 Smoked Trout Dip - 17 Pimento Cheese - 7 Red Pepper Butter bean Hummus 7

#### **SNACKS**

HOUSE PICKLED VEGGIES - 7 Deviled Egg Tartine - 12 Carolina Craft Potato Chips - 9 Marinated Olives - 7

#### **Bottles & Cans**

ANGRY ORCHARD CIDER - 7.75CORONA EXTRA - 7.75Modelo Negra - 7.75Guinness Draught - 7.75Upside Dawn (NA) - 7.75Michelob Ultra - 7.75

#### Draught Beer

Bond Brothers - No Turbulence - Hazy Session IPA - 9 Bond Brothers - West Coast IPA - 9 Bond Brothers - Pilsner - 9

#### WHITE WINE

Dumaine du Clos Roussely, Sauvignon Blanc - 14 Bidoli, Pinot Grigio - 13 Biltmore, Chardonnay - 14

#### **Red Wine**

Jouves & Croisille, Malbec - 14 Shelton Vineyards, Cabernet Franc - 14 Pali, Pinot Noir - 17

#### Sparkling/Rose

Fleur de Praire, rosé - 14 Avissi, prosecco - 14

## Specialty Cocktails

DAYS OF THUNDER - 16 bourbon, rye, port, fig

HOODWINKED - 16 tequila, mezcal, aperol, pineapple, lemon

MEADOWLARK LEMON - 16 vodka, lemon, pineapple, honey, mint, ginger beer

DARK & STORMY - 16 dark rum, coconut rum, lime, ginger beer

#### Phony Negroni (N/A) - 12

Carolina Craft is a celebration of local breweries, local distilleries and local purveyors. Guests will enjoy curating their own board served on North Carolina oak wood boards or select from our curated boards and pair it with a local draft beer or local spirit cocktail. Cheers!