

CHEESE

- After-school Snack** | House-made pimento cheese, house-made pickles, sourdough crackers 14
- Private School Snack** | Goat cheese, black garlic, berries, toasted hazelnuts, olive oil, salt, sourdough crackers 15
- Ya Basic Board** | 2 yr Cheddar, 6 mo Manchego, Green Hill double cream (Sweet Grass Dairy, GA), walnuts, fig jam, Orchard Pond honey, sourdough crackers 16
- The Southern Board** | House-made Pimento cheese, Magnolia Gouda (Cypress Point, FL), Green Hill double cream (Sweet Grass Dairy, GA), house-made pickles, pecans, Orchard Pond honey, sour cherry spread, sourdough crackers 24
- The Complex Board** | Marinated Feta, Original Blue (Point Reyes Farmstead Cheese Co.), Moliterno Truffled Pecorino, house-made olives, Marcona almonds, honeycomb, Orchard Pond honey, peach jam, sourdough crackers 25
- Chef's Board** | Chef's Choice of 3 cheeses, 3 meats, jam, nuts, and honey | Perfect when you want to pair a board with your bottle! 35

CHARCUTERIE

- Fennel Salami +4
- Truffle Salami + 5
- Chorizo + 4
- Benton's Ham + 4

ADD ONS

- Extra Accoutrement +6
- House Made Pickles +3.5
- Billy Goat Potato Chips +2.5
- Olives / Ciabatta +5
- Ciabatta / Butter +3
- Extra Crackers or Ciabatta +2
- Substitute Gluten Free Crackers +2

PANINI

(all served with Hawthorne Ciabatta
& Billy Goat Chip Co. potato chips)

- Chorizo & Manchego**
with balsamic glaze 13
Sub Fennel Salami +1 or Truffle Salami +2
- Cuban** | Benton's Ham, cheddar,
pickles, dijon mustard, mayo 13
- Apple & Green Hill Double Cream
(Sweet Grass Dairy, GA)**
with peach jam 12
- Benton's Aged Ham & 2 yr Grafton
Cheddar**
with dijon mustard 13
substitute gluten free bread +2

DESSERT

- House Made Cookies/Ice Cream**
ask about today's flavors 3/5

HUMMINGBIRD KITCHEN

Supplementary Menu

APPS

Rosé Boiled Peanuts

cup/bowl 4|8

Rosemary Herb Hummus

with crackers, cucumbers or both 8

SALADS

Caesar Salad* 10

romaine, caesar dress, parmigiano, croutons

Hummingbird Garden Salad * 12

mixed greens, goat cheese, ciabatta croutons,
marinated picholine olives, cherry tomatoes,
cucumber, red onion, rosé vinaigrette,
balsamic

*gf croutons available by request

SAMMIES

served with chips.

upgrade to side caesar \$4, side garden \$5

Pimiento Grilled Cheese 12

tomato, greens, ciabatta

Hummus & Veg (vegan) 12

assorted fresh and marinated veggies,
house hummus, Hawthorne sourdough bread

Classic Cuban Sandwich 15

mojo pork, ham, swiss, house pickle,
yellow mustard, cuban bread

TINNED SEAFOOD

Fishwife Anchovies in Spanish EVOO 10

Fishwife Sardines with Preserved Lemon 10

Fishwife Wild Smoked Albacore Tuna 12

Fishwife Smoked Rainbow Trout 13

Fishwife Smoked Salmon with Chili Crisp 15

Tiny Fish Co. Chorizo Spiced Mussels. 14

Tiny Fish Co. Octopus in Lemon Dill Butter 14