



Vidalia Onions - Sweet and Sour Transitions

TheCaseSolutions.com

ANTIPASTO MISTO

3 for 12, 5 for 17.5, All for 24.5

TheCaseSolutions.com

ECHO MOUNTAIN BLUE
(aged 180 raw cheese)
Rogue Creamery - Oregon

LOBLOLLY
Cypress Point
Creamery - Florida
sheep's mil

GREEN HILL
Sweet Grass Dairy - Georgia
cows milk



SOPRESSATA
Molinari & Sons - Sanfransisco

BRESOLA
Daniele - Rhode Island

DUCK PROCIUTTO
house made

FINOCCHIONA
Molinari & Sons - Sanfransisco

TheCaseSolutions.com

NAPOLI-
Black Peppercorns, garlic
applewood smoked. California



CALABRESE-
Creminelli fine
meats - UTAH

FELINO-
mild, pork
sausage

COPPA-
whole mussle cure, mild
(prosciutto like)
Columbus salumaria,
California

TheCaseSolutions.com



Humboldt fog - Cypress Grove Creamery-
Aged goat cheese, vegetable ash, morning milk and evening milk.
Morbieah - two flavors
(1lb wheels, add vegetable ash)

TheCaseSolutions.com

TheCaseSolutions.com



**Smoked echo
mountain blue-
(cow and goat milk)
Smoked with Oregon
hazelnuts shells**



Sawgrass- raw cows
milk cheese

Echo mountain blue

TheCaseSolutions.com



BING CHERRY \$11
Bitter greens, toasted walnuts,
Point Reyes blue cheese,
cherry vinaigrette

TheCaseSolutions.com