

CHEFS SELECTED MEAT & CHEESE BOARD

Add a basket of crostini breads or pita chips for \$2

OPTION 1.....\$12

Choose 1 Cheese & 2 Pairings

OPTION 2.....\$14

Choose 1 meat, 1 cheese & 1 pairing

OPTION 3\$18

Choose 2 meats, 2 cheeses & 2 pairings

MEATS

- Prosciutto di Parma
- Capicola (imported)
- Smoked Salmon
- Brisket
- Ribs

CHEESES

- Fontina cheese (semi soft, mild)
- Provolone (semi soft, mild)
- Goat
- Manchego (hard, sharp)
- Brie

PAIRINGS

- Homemade marinated roasted red peppers
- Grilled artichokes
- Kalamata olives
- Fig Balsamic Vinegar
- Fresh assorted fruit (strawberries, pears, grapes)
- Homemade blackberry jam

SALADS

Caprese Salad.....\$10

Chef's fresh homemade mozzarella & tomato plate, with fresh basil, EVOO & balsamic drizzle

That BEET!.....\$10

Roasted beets, whipped goat cheese, roasted pistachio nuts & fresh dill, in a garlic, thyme, EVOO & red wine vinegar dressing

Spinach & Strawberry Salad.....\$10

Spinach & strawberry salad with goat cheese, candied walnuts, caramelized onions, toasted Prosciutto bits & balsamic dressing

SMALL PLATES

Loaded Hummus Dip..... \$12

Homemade hummus, topped with feta cheese, Kalamata olives, roasted red peppers, tomatoes, fresh parsley & pistachio dust, served with toasted pita chips

Artichokes Al Ajillo.....\$10

Grilled artichoke hearts with roasted cherry tomatoes & peppers in a garlic and white wine sauce

Sweet and Spicy Cauliflower.....\$10

Oven roasted cauliflower tossed with sweet chili sauce, sriracha & garlic

<i>Fried Green Tomatoes</i>	\$12
<i>Cornmeal breaded green tomatoes, golden fried, topped with creamy goat cheese & chipotle aioli</i>	
<i>Tierra y Mar Flatbread</i>	\$14
<i>Chorizo Sausage, sautéed Argentinian shrimp with manchego cheese, drizzled with white truffle oil & fresh parsley</i>	
<i>The Joint Bacon, Egg & Cheese</i>	\$12
<i>Fried eggplant, melted provolone & mortadella, on an open face grilled panini, topped with poached egg & basil pesto</i>	
<i>1710 Steak</i>	\$12
<i>Flank steak seared in a garlic butter reduction, over pommes puree, topped with mushroom cream sauce</i>	
<i>Pull Pork Sliders</i>	\$15
<i>1710 smoked Bourbon BBQ with the chef's own dill pickle relish and slaw.</i>	
<i>Albondigas</i>	\$12
<i>Spanish meatballs, with a red pepper, garlic & red wine sauce</i>	
<i>The Joint's Shrimp & Grits</i>	\$12
<i>Red Argentinean shrimp, served on top of local Adluh grits, with andouille sausage gravy</i>	
<i>The Scallop</i>	\$15
<i>Fresh pan seared scallops, wrapped in applewood smoked bacon served over roasted corn salsa</i>	

DESSERT

<i>Crème Brulee</i>	\$10
<i>Vanilla crème brulee with a hint of lemon and orange zest</i>	
<i>Dessert of the Day</i>	\$10
<i>Chef's choice</i>	

NON-ALCOHOLIC DRINKS...\$2

Sweet Tea, Unsweet Tea, Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Cup of Coffee