

The Kitchen Table at Relish

SNACK BOARD

MARINATED OLIVE BOWL (V/GF)	\$4	FONTINA FONDUE	\$8.5
<i>assorted greek olives</i>		<i>return of a Relish menu favorite--blend of fontina and white cheddar melted with olive oil and garlic and served grilled ciabatta</i>	
PICKLED THINGS (V/GF)	\$4	PIMENTO CHEESE TOTS SKILLET	\$10
<i>house pickled veggies</i>		<i>just as decadent as it sounds--tater tots topped with melted pimento cheese and bacon served in the skillet we cooked them in with jalapeno ranch on the side</i>	
FRIED BROCCOLI (V/GF)	\$8	CHICHARONNES (GF)	\$7.5
<i>broccoli florets flash fried and finished with fry seasoning with choice of jalapeno ranch or vegan cilantro sauce</i>		<i>AKA pork rinds, but so much better than the stuff you get in a bag at the store--fried to order and served with jalapeno ranch--add a scoop of pimento cheese for \$1.5</i>	
FRIED CHICKPEAS (V/GF)	\$7.5		
<i>We know you love Relish's fried black eyed peas, but we've got a new one for you--have you ever had a green chickpea? We found these babies and just had to try them fried--slightly sweeter than regular (ripe) chickpeas--these guys are lightly dusted with cornstarch and flash fried to order...yum!</i>			

SALAD BOARD

KIERRA'S GOAT CHEESE SALAD	\$12
<i>spring mix, goat cheese, candied pecans, apple, and our fig & balsamic vinaigrette with grilled ciabatta bread (GF with no bread)</i>	
BALTIMORE SHRIMP SALAD	\$14.5
<i>sautéed shrimp tossed in our creamy old bay dressing with bits of celery, tomato, and onion served with hard boiled eggs on a bed of spring mix with grilled ciabatta bread on the side</i>	

CHARCUTERIE BOARD

meat and cheese selections subject to change with availability

ON THE SWEET SIDE CHEESE BOARD	\$25
<i>Carolina Moon (similar to Camembert from Chapel Hill Creamery), Hickory Grove (washed rind from Chapel Hill Creamery), manchego, Cloister honey, candied pecans, fig preserves, grapes, Videri chocolate, grilled ciabatta, and flatbread crackers</i>	
LEANING SAVORY CHEESE BOARD	\$25
<i>Ashe County cheddar cheese, burrata, Hickory Grove (washed rind from Chapel Hill Creamery), Yah's pepper jelly, marcona almonds, Lusty Monk mustard, grapes, house pickles, olives, grilled ciabatta, and flatbread crackers</i>	
MEAT & CHEESE BOARD	\$28
<i>prosciutto, salami, house pimento cheese, Ashe County blue cheese, Hickory Grove (washed rind from Chapel Hill Creamery), Yah's pepper jelly, Marcona almonds, Lusty Monk mustard, house pickled veggies, olives, fig jam, grilled ciabatta, and flatbread crackers</i>	
PIMENTO CHEESE BOARD	\$12
<i>house pimento cheese, Yah's pepper jelly, house pickles, olives, grilled ciabatta, and flatbread crackers</i>	

ADD ON to boards **1.5 / 2.5**
do you want to add something that is on another board or more of what you already have? you can--choice of olives, nuts, jam, mustard, pimento cheese, honey, fruit, crackers, ciabatta, pepper jelly, pickled veggies (\$1.5) extra meat (\$2.5), extra cheese (\$2.5), Videri chocolate (\$2.5)

SANDWICH BOARD

sandwiches served with choice of side

EGG SALAD BLT	\$12
<i>yes, we went there with layers of egg salad, bacon, lettuce, and tomato on a brioche bun</i>	
CURRIED CHICKPEA SALAD SANDWICH (V)	\$12
<i>you'll fall in love with this vegan "chick" en salad sandwich (get it?) whether you are vegan or not--roasted and smashed chickpeas tossed in curried vegan mayo and served with lettuce and tomato on a toasted ciabatta roll</i>	
TURKEY CLUB	\$13
<i>did you know that the term CLUB actually originated as shorthand for "Chicken & Lettuce Under Bacon"?? I guess that makes ours a TLUB, but that is not as fun. Turkey, cheddar, bacon, lettuce, and tomato with smashed avocado and lots of comeback sauce--piled on to toasted sourdough bread</i>	
PHILLY CHEESESTEAK	\$14
<i>what's not to love on this one--thin sliced sirloin cooked on the flat top with caramelized peppers and onions and topped with provolone cheese and served on a toasted hoagie</i>	
KEVIN'S PASTRAMI REUBEN	\$14.5
<i>because what is life without a good pastrami on rye? Pastrami, thin sliced and piled high, with our house slaw, comeback, and swiss cheese grilled on rye bread--yes!</i>	
CLUB MELT	\$12
<i>because sometimes simple is just best--ham, turkey, bacon, and pepperjack cheese on toasted ciabatta</i>	
JALAPENO POPPER GRILLED CHEESE	\$12.5
<i>we've kicked this up a few notches with charred jalapeno cream cheese crushed tortillas, pepper jack, and cheddar cheese, on rye bread</i>	
HONEY GOAT GRILLED CHEESE	\$12
<i>you didn't know you were missing a sweet grilled cheese in your life, now did you? Here you go--gooey honey goat cheese, candied pecans, fresh apples, and apple butter grilled on sourdough bread</i>	

SIDE BOARD

TATER TOTS	\$4	⋮	BBQ CHIPS	\$4	⋮	BERRY BOWL	\$4
GOAT CHEESE SALAD	\$5.5	⋮	MIMOSA SALAD	\$4.5	⋮	FETA TOPPED PASTA SALAD	\$4.5

KID'S BOARD

GRILLED CHEESE	\$6	⋮	CORN DOG	\$6	⋮	CHICKEN NUGGETS	\$6
<i>good old american cheese on sourdough with choice of side</i>		⋮	<i>corn dog on a stick with choice of side--add second dog for \$2</i>		⋮	<i>because kid's meal, right? served with choice of side</i>	

DESSERT BOARD

LEMON CHESH PIE WITH STICKY BLUEBERRIES	\$5.5	⋮	BASKET OF BEIGNETS	\$5.5
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