

# 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</i>	
PICKLED THINGS (V/GF)	\$4	•	<i>white cheddar melted with olive oil and garlic and served</i>	
<i>house pickled veggies</i>		•	<i>with a toasted baguette for dunking</i>	
FRIED BROCCOLI (V/GF)	\$8	•	PIMENTO CHEESE TOTS SKILLET	\$10
<i>broccoli florets flash fried and finished with fry</i>		•	<i>just as decadent as it sounds--tater tots topped with</i>	
<i>seasoning--with choice of jalapeno or vegan ranch</i>		•	<i>melted pimento cheese and bacon served in the skillet we</i>	
FRIED CHICKPEAS (V/GF)	\$7.5	•	<i>cooked them in with jalapeno ranch on the side</i>	
<i>kissing cousin to Relish's fried black-eyed peas with onion</i>		•	CHICHARONNES (GF)	\$7.5
<i>and red peppers and flash fried to order</i>		•	<i>AKA pork rinds, but so much better than the stuff you get</i>	
		•	<i>in a bag at the store--fried to order and served with</i>	
		•	<i>jalapeno ranch--add a scoop of pimento cheese for \$1.5</i>	

## SALAD BOARD

BURRATA CAPRESE (GF)	\$12
<i>spring mix, burrata cheese, heirloom tomatoes, fresh basil, with olive oil, balsamic vinegar, and salt and fresh ground pepper</i>	
KIERRA'S GOAT CHEESE SALAD	\$12
<i>spring mix, goat cheese, candied pecans, apple, and our fig &amp; balsamic vinaigrette with house crackers (GF with no crackers)</i>	

## CHARCUTERIE BOARD

*meat and cheese selections subject to change with availability*

ON THE SWEET SIDE CHEESE BOARD	\$25
<i>Goat Lady Dairy goat cheese , aged Gouda, Manchego, Cloister honey, candied pecans, , fig preserves, grapes, Videri chocolate, grilled ciabatta, and flatbread crackers</i>	
LEAN TOWARDS SAVORY CHEESE BOARD	\$25
<i>pepper jelly on warm brie, Ashe County blue cheese, Ashe County cheddar, marcona almonds, Lusty Monk mustard, grapes, house pickles, olives, grilled ciabatta, and flatbread crackers</i>	
MEAT & CHEESE BOARD	\$28
<i>prosciutto, salami, house bacon jam on warm brie, house pimento cheese, Yah's pepper jelly, Ashe County blue cheese, Marcona almonds, Lusty Monk mustard, house pickled veggies, olives, fig jam, grilled ciabatta, and flatbread crackers</i>	

ADD ON to boards	1.5 / 2.5
<i>do you want to add something that is on another board? you can--with choice of olives, nuts, jam, mustard, pimento cheese, honey, fruit, crackers, baguette, pepper jelly, pickled veggies, extra meat (\$2.5), extra cheese (\$2.5), peanut hummus with pepper jelly (\$2.5)</i>	

## SANDWICH BOARD

*sandwiches served with choice of side*

**EGG SALAD BLT** **\$12**

*yes, we went there with layers of egg salad, bacon, lettuce, and tomato on a brioche bun*

**CURRIED CHICKPEA SALAD SANDWICH (VEGAN)** **\$12**

*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*

**TURKEY CLUB** **\$13**

*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*

**PHILLY CHEESESTEAK** **\$14**

*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 baguette*

**KEVIN'S PASTRAMI REUBEN** **\$14.5**

*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!*

**CLUB MELT** **\$12**

*because sometimes simple is just best--turkey, bacon, swiss cheese, Lusty Monk mustard on toasted brioche or ciabatta*

**JALAPENO POPPER GRILLED CHEESE** **\$12.5**

*we've kicked this up a few notches with charred jalapeno cream cheese crushed tortillas, pepper jack and cheddar cheese on rye bread*

**HONEY GOAT GRILLED CHEESE** **\$12**

*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*

**BLUE HAM AND JAM GRILLED CHEESE** **\$12.5**

*straight from our charcuterie boards--because why not? Dry aged ham, blue cheese, and fig preserves on toasted multi-grain bread*

## SIDE BOARD

**TATER TOTS** **\$4** ⋮ **BBQ CHIPS** **\$4** ⋮ **BERRY BOWL** **\$4**

**GOAT CHEESE** **\$5.5** ⋮ **MIMOSA SALAD** **\$4** ⋮ **FETA TOPPED** **\$4.5**

**SALAD** ⋮ ⋮ **PASTA SALAD**

## KID'S BOARD

**GRILLED CHEESE** **\$6** ⋮ **CORN DOG** **\$6** ⋮ **CHICKEN NUGGETS** **\$6**

*good old american cheese on sourdough with choice of side*

*corn dog on a stick with choice of side--add second dog for \$2*

*because kid's meal, right? served with choice of side*

## DESSERT BOARD

**CHOCOLATE MOUSSE (GF)** **\$5.5** . **BASKET OF BEIGNETS** **\$5.5**