SANDWICHES

We proudly serve Verdant Bread from Charlotte, NC Served with kettle chips or organic mixed greens Sub a cup of soup for \$3

Muffuletta 14.5

Applewood smoked ham, Cochon Butcher mortadella, Creminelli Milano salami, aged provolone, Non-GMO olive spread on ciabatta

Reuben 15

Schaller & Weber pastrami, swiss, sauerkraut, housemade Russian dressing on rye

Chipotle Turkey Bacon 13.5

Antibiotic-free roasted turkey, bacon, cheddar, mixed greens, tomato, housemade chipotle mayo on brioche

Original Gangster 13.5

Applewood smoked ham, Creminelli Calabrese salami, Milano salami, aged Italian provolone, shredded lettuce, tomato, red onion, oregano, oil, vinegar on hoagie roll

Cubano 13.5

Pork carnitas, applewood smoked ham, swiss, pickles, dijon mustard on Cuban bread

Americano 12.5

Prosciutto di Parma, UAV fresh mozzarella, roasted red pepper, basil, olive oil, balsamic on ciabatta

Grilled Cheese 10

Add ham +3

Original: Ashe County cheddar, Ashe County gouda, pepper berry bacon jam on brioche

Queen Charlotte Pimento cheese: Original, bacon, or jalapeno with seasonal spread on brioche

Chicken Salad Croissant 12

Rotisserie chicken, mayo, lemon juice, tarragon, arugula on croissant

Veggin' Out 9.5

UAV fresh mozzarella, tomato, basil, roasted red pepper, Non-GMO olive spread, pesto on ciabatta

CHEESE + CHARCUTERIE Extra Bread +1/1.75

Monger's choice of cheese & charcuterie with accompaniments and Verdant Bread

Cheese OR Charcuterie Board 16/26 (3 or 5 choices)
Cheese & Charcuterie Board 26 (3 cheeses, 2 meats)
The Big Board 50 (4 cheeses, 4 meats)

SNACKS

Pork & Chicken Liver Mousse w/ Truffles 15

Toasted Italian bread, cranberry chutney

Warm Marinated Olives 7.5

Add Uno Alla Volta ricotta cheese +3

Garlic, rosemary, fennel, coriander, thyme, and lemon peel, served with toasted Italian bread

Pimento Cheese & Pork Rinds 9

Queen Charlotte pimento cheese with Epic sea salt & black pepper pork rinds

Petite Burrata 15 Add Prosciutto di Parma +3

Uno Alla Volta burrata, tomato basil vinaigrette, plum tomato, basil

SALADS

Blueberry Grape Almond Salad 9.5

Organic mixed greens, broccoli slaw, 2-yr cheddar, toasted almonds, shredded carrot, blueberries, red grapes, honey dijon mustard vinaigrette

Fig & Pig Salad 10.5

Organic arugula, dried organic figs, ham, blue cheese, pecans, balsamic glaze, extra virgin olive oil

Rockin' the "Beets" 10.5

Organic mixed greens, organic beets, fresh chevre, bacon, roasted organic pumpkin seeds, apple cider honey vinaigrette

SOUP OF THE MOMENT 4/6

- * Menu items may come in contact with nuts please let us know of any food allergies
- * All sandwiches can be made with gluten-free bread for additional \$1
- * Gluten-free crackers available upon request instead of bread