



**POUR  
BABY  
BABY  
BITES**



**HOUSEMADE SPREADS**

Traditional hummus, curry carrot tapenade,  
roasted garlic pecan pesto—  
served with crackers and crostini

10

**SEASONAL CROSTINI**

chef's selection

9

**CHEF'S CHARCUTERIE**

chef's selections of artisanal proscuitto,  
chorizo sausage, salami and housemade pâté;  
accompanied by pickled vegetables, olives,  
housemade crostini, lavosh and crackers

15

**CHEESE & ARTISANAL MEATS**

two cheeses and two artisanal meats from our  
selection, seasonal accompaniments

15

**ARTISANAL CHEESE FLIGHT**

a selection of three or five specialty  
cheeses, seasonal accompaniments, candied  
nuts, olives, fruit marmalade

three cheeses 18

five cheese 23

*Flip to see list of expertly selected cheeses*

**BABY TALK**

**charcuterie** [shahr-koo-tuh-ree] french; noun; the art of curing and  
preserving meats; encompasses various classical techniques for  
preserving meats and other foods; includes pâtés, sausages, hams, etc.

**artisanal** [ahr-tuh-zuh-nl] french; adjective; pertaining to or noting a high-  
quality or distinctive product made in small quantities, usually by hand or  
using traditional methods.

**ARTISANAL CHEESES**

**DELICE de FRANCE CAMEMBERT (COW)** ..... France

Camembert has the appearance of brie, but it has its own creamy, mild  
sweetness. It is a very delicate soft-ripened, double cream cheese made  
with pasteurized cow's milk with a creamy texture. Pair with Cabernet  
Franc for a match made in heaven, and is also delightful with Soave,  
Reisling, Pinot Gris, Chenin Blanc, Sparkling Wines and Pinot Noir.

**ASHER BLUE (COW)** ..... Georgia

An unique blue cheese, with sweet and rich flavors that shift with every  
bite. The dense, creamy texture keeps your palate on its toes with deep  
flowering blue veins hinting at the robust finish. Unlike most blue cheese,  
it maintains an unexpected mild finish. Pairs well with zesty wines like  
Port or Sauterne, but also stands up to full bodied reds like Cabernet  
Sauvignon. For our beer drinkers, a strong ale is your best pairing.

**DERBY with SAGE (COW)** ..... England

Sage Derby is a variety of Derby cheese that is mild, mottled green and  
semi hard with a sage flavor. The color is from sage leaves, producing a  
marbling effect and a subtle herb-minty flavor. Chardonnay, Sauvignon  
Blanc, Chenin Blanc, Zinfandel or Syrah makes a great pairing.

**MOBAY MIXED MILK CHEESE (GOAT & SHEEP)** .... Wisconsin

A layer of sheep milk cheese and a layer of goat milk cheese separated  
by a layer of grape fine ash and pressed together. The cheese is both  
delicate and rustic. Taste each layer separately and then together for  
three different flavor profiles. Pairs well with Chenin Blanc, Pinot Blanc,  
Pinot Gris, Sauvignon Blanc, Sancerre, Reisling, Sauterne, Cabernet  
Franc or Cabernet Franc.

**TILLAMOOK CHEDDAR (COW)** ..... Oregon

A raw cow's milk cheese, medium to sharp in flavor. Tillamook Cheddar  
is made from "heat shocked" milk as opposed to pasteurized milk. This  
process is used because natural enzymes in the milk are essential for  
producing the quality cheese. Pairs well with Shiraz, Syrah, Merlot,  
Chianti, Barolo, Malbec, Meritage, Red Bordeaux and pale ale beers.

**CURADO MANCHEGO (SHEEP)** ..... Spain

The popular Manchego is produced in the La Mancha region of Spain. It  
is made from unpasteurized sheep's milk. It has a firm consistency and  
buttery texture. The cheese has a distinctive flavor, well developed but  
not too strong, creamy with a slight piquancy. Best paired with Sherry,  
Gewurtztraminer, Tempranillo, Meritage, Merlot or Cabernet Sauvignon.

**SAINT ANDRE (COW)** ..... France

This soft ripened triple cream is an amazing rich and creamy cheese  
that is made from fresh cow's milk and enriched with pure cream. St.  
Andre has a white edible rind and a soft creamy interior. Its flavor is  
rich and buttery, due to the addition of sweet cream. It pairs well with  
light beers, dessert and sparkling wines, Sauvignon Blanc, Chablis,  
Tempranillo and Zinfandel.

**THOMASVILLE TOMME (COW)** ..... Georgia

Thomasville Tomme is a raw grass-based cow's mild cheese named  
after the home town of Sweet Grass Dairy. It is buttery and mellow. The  
subtle complexity of this cheese is pleasing to all palates. It pairs well  
with Chardonnay, Pinot Grigio, Pinot Gris, Rose, Cabernet Franc, Sherry  
and Pinot Noir.



**P O U R**  
**B A B Y**  
**B A B Y**  
**B I T E S**



**HOUSEMADE SPREADS**

traditional hummus, curry carrot tapenade,  
roasted garlic pecan pesto—  
served with crackers and crostini

10

**SEASONAL CROSTINI**

chef's selection

9

**CHEF'S CHARCUTERIE**

chef's selections of artisanal prosciutto,  
chorizo sausage, salami and housemade pâté;  
accompanied by pickled vegetables, olives,  
housemade crostini, lavosh and crackers

15

**CHEESE & ARTISANAL MEATS**

two cheeses and two artisanal meats from our  
selection, seasonal accompaniments

15

**ARTISANAL CHEESE FLIGHT**

a selection of three or five specialty  
cheeses, seasonal accompaniments, candied  
nuts, olives, fruit marmalade

three cheeses 18

five cheeses 23

*Flip to see list of expertly selected cheeses*

**BABY TALK**

**charcuterie** [shahr-koo-tuh-ree] french; noun; the art of curing and  
preserving meats; encompasses various classical techniques for  
preserving meats and other foods; includes pâtés, sausages, hams, etc.

**artisanal** [ahr-tuh-zuh-nl] french; adjective; pertaining to or noting a high-  
quality or distinctive product made in small quantities, usually by hand or  
using traditional methods.

**ARTISANAL CHEESES**

**DELICE de FRANCE CAMEMBERT (COW)** ..... France

Camembert has the appearance of brie, but it has its own creamy, mild  
sweetness. It is a very delicate soft-ripened, double cream cheese made  
with pasteurized cow's milk with a creamy texture. Pair with Cabernet  
Franc for a match made in heaven, and is also delightful with Soave,  
Riesling, Pinot Gris, Chenin Blanc, Sparkling Wines and Pinot Noir.

**ASHER BLUE (COW)** ..... Georgia

An unique blue cheese, with sweet and rich flavors that shift with every  
bite. The dense, creamy texture keeps your palate on its toes with deep  
flowering blue veins hinting at the robust finish. Unlike most blue cheese,  
it maintains an unexpected mild finish. Pairs well with zesty wines like  
Port or Sauterne, but also stands up to full bodied reds like Cabernet  
Sauvignon. For our beer drinkers, a strong ale is your best pairing.

**DERBY with SAGE (COW)** ..... England

Sage Derby is a variety of Derby cheese that is mild, mottled green and  
semi hard with a sage flavor. The color is from sage leaves, producing a  
marbling effect and a subtle herb-minty flavor. Chardonnay, Sauvignon  
Blanc, Chenin Blanc, Zinfandel or Syrah makes a great pairing.

**MOBAY MIXED MILK CHEESE (GOAT & SHEEP)** .... Wisconsin

A layer of sheep milk cheese and a layer of goat milk cheese separated  
by a layer of grape fine ash and pressed together. The cheese is both  
delicate and rustic. Taste each layer separately and then together for  
three different flavor profiles. Pairs well with Chenin Blanc, Pinot Blanc,  
Pinot Gris, Sauvignon Blanc, Sancerre, Riesling, Sauterne, Cabernet  
Franc or Cabernet Franc.

**TILLAMOOK CHEDDAR (COW)** ..... Oregon

A raw cow's milk cheese, medium to sharp in flavor. Tillamook Cheddar  
is made from "heat shocked" milk as opposed to pasteurized milk. This  
process is used because natural enzymes in the milk are essential for  
producing the quality cheese. Pairs well with Shiraz, Syrah, Merlot,  
Chianti, Barolo, Malbec, Meritage, Red Bordeaux and pale ale beers.

**CURADO MANCHEGO (SHEEP)** ..... Spain

The popular Manchego is produced in the La Mancha region of Spain. It  
is made from unpasteurized sheep's milk. It has a firm consistency and  
buttery texture. The cheese has a distinctive flavor, well developed but  
not too strong, creamy with a slight piquancy. Best paired with Sherry,  
Gewurtztraminer, Tempranillo, Meritage, Merlot or Cabernet Sauvignon.

**SAINT ANDRE (COW)** ..... France

This soft ripened triple cream is an amazing rich and creamy cheese that  
is made from fresh cow's milk and enriched with pure cream. St. Andre  
has a white edible rind and a soft creamy interior. Its flavor is rich and  
buttery, due to the addition of sweet cream. It pairs well with light beers,  
dessert and sparkling wines, Sauvignon Blanc, Chablis, Tempranillo and  
Zinfandel.

**THOMASVILLE TOMME (COW)** ..... Georgia

Thomasville Tomme is a raw grass-based cow's mild cheese named  
after the home town of Sweet Grass Dairy. It is buttery and mellow. The  
subtle complexity of this cheese is pleasing to all palates. It pairs well  
with Chardonnay, Pinot Grigio, Pinot Gris, Rose, Cabernet Franc, Sherry  
and Pinot Noir.