

WHITES

Bubbles

	<i>Glass</i>	<i>Bottle</i>
Prosecco, Illi, Trevisio, Italy, NV	12	39
Bellini (Peach Nectar and Sparkling Wine) or Mimosa (Orange Juice and Sparkling Wine)	8	26
◆ Champagne, Jean-Noël Haton, 'Brut, Classic,' France NV	16	54

A Sweeter Style

Riesling, Shine, Rheinhessen, Germany, 2022	11	37
Moscato, Folonari, Lombardia, Italy, 2022	9	32

Rosé

Cinsault, Mont Gravet, Pays d'Oc, Southern France, 2023	10	35
---	----	----

A Lighter Style

Pinot Grigio, Principato, Provincia di Pavia, Italy, 2022	9	28
---	---	----

Aromatic

Sauvignon Blanc, Kono, Marlborough, New Zealand, 2023	12	39
---	----	----

Adventurous

◆ Grüner Veltliner, Pratsch, Niederösterreich, Austria, 2022	11	37
◆ Albariño, A Veira do Mar, Rias Baixas, Spain 2022	11	37
Furmint, Evolúció, Tokaj, Hungary, 2022	12	39

Chardonnays

DRY CRISP NO OAK		
Florensac, 'Florés, Pays d'Oc, France, 2022	12	39
CREAMY BUTTERY OAKY		
BonAnno, Los Carneros, Napa Valley, California, 2022	13	43

◆ Wine Made Organic and/or Biododynamic

REDS

A Lighter Style

	<i>Glass</i>	<i>Bottle</i>
◆ Gamay, Bartier, 'Les Iris,' Beaujolais, France, 2022	11	37
◆ Pinot Noir, Luta - Inyan, Willamette Valley, Oregon, 2022	14	46

Velvety & Smooth

Merlot, Douglas Hill California, 2022	9	32
Malbec, Cepas, Mendoza, Argentina, 2022	10	35

A Sweeter Style

Brachetto, Romeo, Piedmont, Italy, 2022	10	35
---	----	----

Dornfelder, Heinz Eifel, 'Shine,' Rheinhessen, Germany, 2022	11	37
--	----	----

Adventurous

Pinotage, Barista, Western Cape, South Africa, 2022	12	39
Tempranillo, Bujanda, Rioja 'Crianza,' Spain, 2020	11	37

Old World Classics

◆ Sangiovese, Salto, Tuscany, Italy, 2022	11	37
◆ Grenache / Mourvèdre / Syrah, Domaine Couron, Côtes-du-Rhône 'Villages,' Rhône Valley, France, 2022	12	39

The "Big Ones"

Petite Sirah / Barbara / Petit Verdot / Zinfandel, Jeff Runquist, '1448,' Sierra Foothills, California, 2022	12	43
◆ Cabernet Sauvignon, Opia, Horse Heaven Hills, Washington State, 2021	14	46

Wines By The Glass & Bottle

Dear valued customer, there will be a 3.5% credit card processing fee added when using a credit card to pay your bill. No fee if paying with cash. Thank you very much.

Every Tuesday from 6pm to 8pm
Wine Tasting in Accent in
Summerville, Accent in Whitehall,
and Accent at Point Hope. Every
Wednesday from 6pm to 8pm Wine
Tasting at Accent in Park Circle.

Cow Cheeses

Brie de Normandie (France)

Classic and Creamy, Soft Rind

Morbier (France)

Fairly Pungent, With A Layer of Edible Ash

Gouda (Holland)

Aged 30 Months, Butterscotch Color, Hard Texture

Parmigiano Reggiano (Italy)

Aged 24 Months, Classic Salty Style

Red Dragon Mustard & Ale Cheddar (England)

Whole Grain Mustard Seeds & Welch Ale

Smokey Park ‘Smoked Cheddar’ (Wisconsin)

Traditional White Cheddar with Flavors of Hickory and Caramel Undertones

Deer Creek ‘Extra Sharp Cheddar’ (Wisconsin)

Aged 2 Years, Classic Sharp White Cheddar, With Salt Crystals

Scottocenere al Tartufu (Italy)

An Elegant Semi-Soft Truffle Cheese Following Venetian Tradition

Harlech Parsley & Horseradish Cheddar (England)

Crumbly Cheddar with Parsley and Horseradish

Blue Cheeses

Huntsman Double Gloucester & Stilton (England)

Creamy Stilton Layered in Mellow Double Gloucester

Fourme d’Ambert (France)

Classic Crumbly Pungent Blue

Cambozola (Germany)

Soft Triple Cream Blue Brie

Goat Cheeses

Cranberry & Cinnamon Fresh Goat (Canada)

Fresh Goat Wrapped in Cranberries and Cinnamon

Cypress Grove ‘Humbolt Fog’ (California)

Creamy & Crumbly center with a Layer of Vegetable Ash

Drunken Goat (Spain)

Semi Firm Goat Chese Submerged in Red Wine

Rosey Goat (Spain)

Firm Goat Cheese with Rossemary

Sheep Cheeses

Manchego (Spain)

Aged 3 Months, Slightly Nutty Flavor

Pimento Cheese (Accent on Wine)

A Southern Classic, Made in House

Salami

Genoa Salami

Traditional Italian Salami

Rosette de Lyon

Sweet Style French Salami

Black Pepper Dry Salami

White Wine & Garlic Salami Rolled in Black Pepper

Chorizo

Smoked Pork, Paprika, and Spices

Bresaola

Air Dried Beef Tenderloin for 45 Days

Prosciutto

Prosciutto de Parma

Air Cured Ham

Speck

Naturally Wood Smoked Prosciutto

Pate

Pâté de Campagne

Country Style From Pork, Onions, Garlic & Spices

Seafood

Smoked Trout Dip

From Sunburst Trout Farm in NC

Smoked Salmon

Classic Norwegian Smoked Salmon

Fun Veggies

Fresh Olive Tapenade

Chef Phillippe Mediterranean Style Olive Spread

Hummus

Blend of Garbanzo Beans, Olive Oil, and Spices

Pickled Vegetables (individual or mixed)

Caperberries in Vinegar, Louisiana Pickled Okra,

Spicy Brussel Sprouts, Cornichons or Gherkins

Olives

Blend of Black, Kalamata, Green & Blonde Olives

Olive Oil

Extra Virgin Olive Oil, Served with Bread and Herbs de Provence

101 Sample Platter

\$24

Your choice of any three items

Advanced Foodie

\$32

Your choice of any four items

Gourmet Platter

\$40

Your choice of any five items

The Whole

Shebang \$48

Your choice of any six items

All Orders Will be Served with Bread and Proper Acccoutrements

Chocolate Heaven \$11, GF

Fudge Like, Brownie Like, Cake Like! To not miss. Flourless.

Made by Chocolate Heaven, Highlands, NC

Classic Macaron Pack \$16, GF

Fudge Like, Brownie Like, Cake Like! To not miss. Flourless.

Made by Chocolate Heaven, Highlands, NC

Dark Chocolate & Caramel Sea Salt Bar

\$15, GF

Fudge Like, Brownie Like, Cake Like! To not miss. Flourless.

Made by Chocolate Heaven, Highlands, NC

Chocolate Sea Salt Cookies \$13

Fudge Like, Brownie Like, Cake Like! To not miss. Flourless.

Made by Chocolate Heaven, Highlands, NC

Seasonal Goat Cheesecake \$12

Fudge Like, Brownie Like, Cake Like! To not miss. Flourless.

Made by Chocolate Heaven, Highlands, NC

Classic Baklava \$9

Fudge Like, Brownie Like, Cake Like! To not miss. Flourless.

Made by Chocolate Heaven, Highlands, NC

Le Sweet Tooth

One dark Chocolate Sea Salt Bar

One Chocolate Heaven

One Baklava

Dried Fruits and Nuts

\$30

Cheeses

Charcuteries

Desserts