

# Charcuterie

1 for \$9 • 2 for \$17 • 3 for \$25  
4 for \$32 • 5 for \$37

{Portion size may vary}

## FRESH WHOLE CUTS

**Alligator Tasso** *spicy/sweet/smoky*

**Duck Ham** *cured & smoked*

## SAUSAGES & TERRINES

**Duck Terrine** *dried cherries/fennel/red pepper*

**Wild Boar Terrine** *sweet spices/pepper/dates*

**Fresh Poblano Sausage** *pork/spicy/smoky*

## WHIPS & JAMS

**Duck Liver Mousse** *truffle-scented*

**Bacon Spuma** *buttery/bacony/whipped*

**Bourbon Bacon Jam** *sweet & savory*

**Shiitake Paté** *vegetarian/earthy/rich & creamy*

## CURED MEAT – WHOLE CUTS

**Pancetta** *pork belly/salt cured*

**Duck Prosciutto** *breast/five-spice*

**Coppa** *pork neck/za'atar spice*

**Lonza** *pork loin/black pepper/fennel*

**Country Ham** *1 year cured pork/rum/cane syrup*

**Bresaola** *wagyu beef/gin spices*

**Lambchetta** *lamb belly/juniper/garlic*

## CURED MEAT - SALAMIS

**'Nduja** *semi-cured/pork/spicy/paprika/spreadable*

**Lamb Salami** *cured/lamb/feta/mint*

**Genoa Salami** *cured/pork/garlic/black pepper*

# Cheese

1 for \$7 • 2 for \$12 • 3 for \$17  
4 for \$21 • 5 for \$25

{1.5 ounce portions}

## BLUE

**Saint Agur Bleu** *France/cow/triple cream*

**Gorgonzola Dolce** *Italy/cow/mild/creamy*

**Billy Bleu** *Wisconsin/goat/tangy*

## HARD

**Derby & Port Wine** *England/cow/cheddar with port*

**English Tickler Cheddar** *England/cow/nutty*

**Paradiso Reserve Gouda** *Holland/cow/"fudgy"*

**Cave-Aged Gruyere** *French/cow/nutty/smooth*

**Istara P'tit Basque** *French/sheep/nutty/sweet/creamy*

## SEMI-FIRM

**Mahon Semicured Bonvallis** *Spain/cow/bold/smooth*

**Tartufo Perlagrignia** *Italy/cow/truffles/vegetable ash*

**Campo de Montalban** *Spain/cow, sheep&goat/fruity*

**Rosemary Goat** *Spain/goat/tangy/herbal*

## SEMI-SOFT

**Mobay** *American/sheep&goat/grape vine ash*

**Port Salut** *France/cow/mild/creamy*

**Chimay Grand Cru** *Belgium/cow/buttery/earthy/tangy*

**Taleggio D.O.P.** *Italy/cow/funky/earthy/washed rind*

## SOFT RIPENED

**Delice de Bourgogne Lincet** *France/cow/triple-cream brie*

**Champignon Brie with Mushrooms** *German/cow/earthy*

**Goat Brie La Cabrie** *Wisconsin/goat/creamy/tangy*

**Saint Randaux Camembert** *France/cow/mild*

## PREMIUM CHEESE (upcharge)

(\$2) **Rogue Creamery Smoky Bleu** *Oregon/cow/earthy*

(\$2) **Memoire Gouda Truffle** *Netherlands/cow/nutty/earthy*

(\$2) **Widmer 10 Year Cheddar** *Wisconsin/cow/nutty*