

# 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*  
Speck *pork leg/smoked/salt cured & aged 1 year*  
Bresaola *wagyu beef/gin spices*

## CURED MEAT - SALAMIS

'Nduja *semi-cured/pork/spicy/paprika/spreadable*  
Char Siu Lop Xuong *cured /pork/Cantonese BBQ*  
Finocchinona *cured salami/pork/fennel/garlic*

# 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 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 Perlagrigia *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*  
Doux de Montagne *France/cow/creamy/buttery*  
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 Randeaux 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*