

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*
Lonza *pork loin/black pepper/fennel*
Coppa *pork neck/black pepper/fennel*
Duck Prosciutto *breast/five-spice*
Bresaola *wagyu beef/coffee/cardamom*

CURED MEAT - SALAMIS

'Nduja *semi-cured/pork/spicy/paprika/spreadable*
Char Siu Lop Xuong *cured /pork/Cantonese BBQ*
Pepperoni *beef & pork/paprika/anise*
**Genoa Salami *pork/cured/garlic/black pepper*
**White Wine & Garlic Salami *pork/cured*

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/"fudgey"*
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*
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*

**Stared Items are Made by Our Partners at Piece of Meat Butcher Shop and Restaurant
Located Just Down the Street at 3301 Bienville Ave!