

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*

Sobresada *cured/pork/smoke/spicy/goat cheese*

****Chorizo** *cured/pork/paprika/garlic/spicy*

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/crystalline*

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/paprika*

Tartufo Perlagrigia *Italy/cow/truffles/vegetable ash/creamy*

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

Rosemary Manchego *Spain/sheep/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/sharp*

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