

# 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*

Mortadella *mild pork/lardons*

## 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

Bresaola *wagyu beef/coffee/cardamom*

Pancetta *pork belly/salt cured*

Coppa *pork neck/black pepper/fennel*

Duck Prosciutto *duck breast/five spice*

## CURED MEAT – SALAMIS

Nduja *spreadable/spicy/ paprika*

# 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*

Great Hill Blue\* *Massachusetts/cow/crumblly/feta-like*

## 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

Honey Bee Goat Gouda *Wisconsin /goat/sweet/tangy*

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 *Wisconsin /sheep&goat/grape vine ash*

Port Salut *France/cow/mild/creamy*

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 *Germany/cow/earthy/triple-cream*

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

Saint Randaux Camembert *France/cow/mild*

## PREMIUM CHEESE (\$2 upcharge)

Rogue Creamery Smoky Bleu *Oregon/cow/earthy/walnut shells*

Memoire Gouda Truffle *Netherlands/cow/nutty/earthy*

Widmer 10 Year Cheddar *Wisconsin/cow/nutty/sharp*

Humboldt Fog *California/goat/soft-ripened/vegetable ash*

\*cheese made with unpasteurized milk