



BUILD YOUR OWN CHARCUTERIE

CHOOSE AS MANY CHEESE, CHARCUTERIE OR
ACCOUTREMENT ITEMS AS YOU DESIRE

CHEESES

PRESENTED WITH CARRS CRACKERS

	<u>2 OZ / 4 OZ</u>
NEW BRIDGE AGED EXTRA SHARP CHEDDAR	5.25 / 9.25
THE DRAGON SLAYER ALE & MUSTARD SEED CHEDDAR	5.25 / 9.25
NEW BRIDGE HORSERADISH CHEDDAR	5.00 / 9.50
TRUFFLE CORDERO	6.00 / 11.50
RIO BRIATI PARMESAN	5.00 / 9.50
PONCE DE LEON 6 MONTH AGED MANCHEGO	5.25 / 9.00
ROYAL HOLLANDIA MEDITERRANEAN GOUDA	6.00 / 11.50
DANEKO HAVARTI	6.00 / 11.50
D' AFFINOIS LE FROMAGER (BRIE)	6.00 / 11.50
AMABLU BLUE CHEESE WEDGE	7.50 / 14.00
LA BONNE VIE GOAT CHEESE	7.50 / 14.00
<i>served with your choice of spread: -----</i>	
BURRATA BALL WITH CROSTINI CRISPS	
4 oz ball with your choice of one topping:	14.00
Basil Pine Nut Sun Dried Tomato Olive Oil & Balsamic Vinegar	

CHARCUTERIE

PRESENTED WITH CARRS CRACKERS

	<u>1.5 OZ / 3 OZ</u>
SMOKING GOOSE SALAMI PICCANTE	8.00 / 15.00
<i>old school salumi series: pork salame with paprika piccante, red wine, anise, garlic **spicy**</i>	
SMOKING GOOSE ROSETTE DE LYON	8.00 / 15.00
<i>pork with garlic and black peppercorns</i>	
SMOKING GOOSE LOMO	10.00 / 19.00
<i>lean pork loin, garlic paste, paprika, black peppercorns</i>	
ITALIAN NATURAL PORK PROSCIUTTO	14.00
	<u>2 OZ / 4 OZ</u>
SMOKING GOOSE WAGYU BEEF SALAME	13.00 / 24.00
<i>Australian wagyu beef marinated in italian aromatics, orange and rosemary and a deep red wine finish</i>	
SMOKING GOOSE PIG & FIG TERRINE	9.00 / 16.00
<i>pork, pork liver, pork heart, dried figs, black pepper, garlic, white pepper, cinnamon, clove, nutmeg, ginger</i>	
ALEXIAN PATÉ DE CAMPAGNE	9.00 / 16.00
<i>country style paté with pork, pork liver, sherry wine and special herbs and spices</i>	

ACCOUTREMENTS

CRACKERS NOT INCLUDED

MARCONA ALMONDS (SALTED)	4.25
<i>2 oz</i>	
VALENCIA ALMONDS WITH FINE HERBS	5.00
<i>2 oz</i>	
CORNICHONS IN VINEGAR	2.00
<i>2 oz</i>	
SEASONED OLIVE MEDLEY	4.00
<i>2.5 oz</i>	
ASIAGO CHEDDAR CRISPS	6.00
DIPS	ONE for 6.00
<i>4 oz presented with Grilled Flatbread Crisps and Pretzel Crisps</i>	
Your Choice of:	TWO for 10.00
Traditional Hummus	OR
Spinach & Artichoke	
GOURMET POPCORN	5.00 EACH
<i>Cheddar</i>	<i>Classic Caramel</i>
WINE CHIPS	12.00 EACH
<i>3 oz can</i>	
<i>Smoked Gouda</i>	<i>Asiago</i>
SPREADS 1 OZ	1.99 EACH
<i>Orange Fig Spread</i>	<i>Sour Cherry Spread</i>
	<i>Honey</i>
<i>Hot Pepper Bacon Jam</i>	<i>Pecan Honey Mustard</i>
<i>Basil Pine Nut Pesto</i>	<i>Sun Dried Tomato Pesto</i>

SWEETS

VIKTORIA RICHARDS CHOCOLATE TRUFFLES	3.00
<i>Chocolat Chocolat</i>	<i>Sea Salt Caramel</i>
<i>Key Lime Mango</i>	<i>Raspberry</i>
<i>Peanut Butter</i>	<i>Cuban Espresso</i>
FRENCH MACARON	3.00
<i>Vanilla</i>	<i>Pistachio</i>
<i>Raspberry</i>	<i>Lemon</i>
CHOCOLATE COVERED ALMONDS	5.99
<i>2 oz Large Almonds covered in Chocolate and Dusted with Cocoa</i>	



CHEESE & CHARCUTERIE SIMPLIFIED

**FOR WHEN YOU NEED SOMEONE TO MAKE
DECISIONS FOR YOU...**

ITALIAN APERTIVO

A LIGHT SNACK TO ACCOMPANY YOUR WINE.

KETTLE POTATO CHIPS, CASTEL VETRANO OLIVES, MIXED NUTS

3 oz of Potato Chips, 1.5 oz each Olives and Nuts

\$6.00

CHEESE PLATE

**CHEDDAR, LE FROMAGER BRIE,
MANCHEGO & DILL HAVARTI**

2 ounces of each cheese presented with assorted crackers, marcona almonds, seasoned olive medley, cornichons and Sips choice of spread

\$33.00

CHEESE & CHARCUTERIE PLATE

**CHEDDAR, LE FROMAGER BRIE,
MANCHEGO & ROSETTE**

2 ounces of each cheese plus 3 ounces of rosette presented with assorted crackers, marcona almonds, seasoned olive medley, cornichons and

Sips choice of spread

\$42.00