

CHARCUTERIE

Piccolo: 2 Meats | 2 Cheese | 2 Consorts \$28

Magnum: 3 Meats | 3 Cheese | 3 Consorts \$38

Balthazar: 4 Meats | 4 Cheese | 4 Consorts \$48

Cheese:

1. Ballyhoo Brie - Vermont ACS Award Winner
2. Blue - Oregon USDA Organic
3. Manchego - Sheep -Spain DOP Organic
4. Barely Buzzed - Utah Beehive Cheese- Espresso & Lavender Rubbed -Award Winner
5. Pecornio Black Pepper Sheep-Campania Italy
6. Champagne Cheddar -NY Organic
7. Avocado Guacamole Gouda Amanti - Holland Made
8. Black Truffle Sottocenere al Tartufo - Italy
9. Midnight Moon - Goat - Holland Made by Cypress Grove - Humane Certified Dairy.
10. Rattlesnake Cheddar-SPICY- Deer Creek Wi
11. Rosemary & Oil Olive Asiago - Sartori Wi

Meat:

1. Salami De Cacao - Uncured, Nitrate Free. Hint of cacao, cloves, smoke . by Zoe's.
 2. Sopressata - Salami by Brooklyn Cured- Mild Flavorful, Gluten Free, No Antibiotics or Nitrates
 3. Gin & Juice Lamb Salame by Smoking Goose- Gluten Free, no Antibiotics
 4. Stagberry- Elk & a little Pork for texture with dried blueberries. By Smoking Goose.
 5. Spanish Chorizo - By Smoking Goose
 6. Blackberry Duck Salami - By Smoking Goose
 7. Pate' di Champagne - pork, sherry, herbs - by Alexian
- *(Premium Meat \$2 extra)
- *8 Prosciutto di Parma DOP-Italy Nitrate Free
- *9. Barolo Wine Salami - Italy Organic, Nitrate Free, Gluten Free.

Consorts:

1. Mustard - Kickin' Kream - Sweet, Hot & Creamy with a little Zing. Vegan, Gluten Free.
2. Marcona Almonds, Lightly Sea Salted
3. Cornichons, French pickles- Kosher
4. Jam -Pear by Fiordafrutti Organic
5. Jam - Fig by Divina Organic
6. Honey -100% Raw
7. Olives Verde -Castelvetrano -unpitted
8. Asiago Cheese Crisps - Old School Bakery

complimentary bread w/charcuterie boards

Additional sides with boards: \$1 Bread/\$3 others /

*\$5 add side Prosciutto /Barolo

Olives without board \$5 per order



SMALL PLATES

"WE BRIE JAMMIN"

Baked Brie with Fig or Pear Jam spread, topped with sliced almonds, dried cherries & toasted baguette. \$16

"CHICKPLEAS"

Organic Hummus, Organic Kalamata Olives. Accompanied with Naan bread for dipping. \$12

"THE BBD"

Uncured natural Bacon, award winning Ballyhoo Brie & Amazing Coachella Organic Medjool Dates with Pineapple Red Pepper Jelly \$14



FLAT BREADS

(Gluten Free crust can be substituted \$1 extra)

"CRAZY CAPRESE"

Mozzarella, Tomatoes, Basil, Pear Jam & Balsamic Fig drizzle on a thin crust flat bread. \$14

"CAN YOU FIG IT?"

Organic Blue Cheese, Prosciutto di Parma, Fig Jam on a thin crust flat bread. \$16

"EDGY VEGGIE"

(Vegan & Gluten Free)

Vegan Mozzarella & Parmesan Blend Cheese, Carmelized Onion Jam, Roasted Red Pepper & Spinach. \$15



TASTING TREATS

CrispyCakes by The Crispery

Gourmet Marshmallow Rice Treats

Flavors:

Key Lime, Chocolate Toffee, Banana Pudding, Caramel Cream, Chocolate Dip, & White Coconut \$6

Peek-A-Boo Lava Cake

A warm flourless dark chocolate truffle, filled with a creamy ganache. Topped with Vanilla organic whipped cream & fresh raspberries.

Drizzle with Ghirardelli Carmel or Raspberry Sauce.

\$8

