



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	4.25 / 8.00
THE DRAGON SLAYER ALE & MUSTARD SEED CHEDDAR	4.25 / 8.00
NEW BRIDGE HORSERADISH CHEDDAR	4.00 / 7.50
TRUFFLE CORDERO	5.00 / 9.50
RIO BRIATI PARMESAN	4.00 / 7.50
PONCE DE LEON 6 MONTH AGED MANCHEGO	4.25 / 8.00
ROYAL HOLLANDIA MEDITERRANEAN GOUDA	5.00 / 9.50
DANEKO DILL HAVARTI	4.00 / 7.50
D' AFFINOIS LE FROMAGER (BRIE)	5.00 / 9.50
AMABLU BLUE CHEESE WEDGE	6.50 / 12.00
LA BONNE VIE GOAT CHEESE <i>served with your choice of spread: -----</i>	6.50 / 12.00
BURRATA BALL WITH CROSTINI CRISPS <i>4 oz ball with your choice of one topping:</i>	12.00
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 <i>old school salumi series: pork salame with paprika piccante, red wine, anise, garlic **spicy**</i>	7.00 / 13.00
SMOKING GOOSE ROSETTE DE LYON <i>pork with garlic and black peppercorns</i>	7.00 / 13.00
SMOKING GOOSE LOMO <i>lean pork loin, garlic paste, paprika, black peppercorns</i>	9.00 / 17.00
ITALIAN NATURAL PORK PROSCIUTTO	12.00
	<u>2 OZ / 4 OZ</u>
WAGYU BEEF BRESAOLA <i>australian wagyu beef marinated in italian aromatics, orange and rosemary and a deep red wine finish</i>	12.00 / 22.00
SMOKING GOOSE PIG & FIG TERRINE <i>pork, pork liver, pork heart, dried figs, black pepper, garlic, white pepper, cinnamon, clove, nutmeg, ginger</i>	8.00 / 15.00
ALEXIAN PATÉ DE CAMPAGNE <i>country style paté with pork, pork liver, sherry wine and special herbs and spices</i>	8.00 / 15.00

ACCOUTREMENTS

CRACKERS NOT INCLUDED

MARCONA ALMONDS (SALTED) <i>2 oz</i>	4.25
VALENCIA ALMONDS WITH FINE HERBS <i>2 oz</i>	5.00
CORNICHONS IN VINEGAR <i>2 oz</i>	2.00
SEASONED OLIVE MEDLEY <i>2.5 oz</i>	4.00
ASIAGO CHEDDAR CRISPS	6.00
DIPS <i>4 oz presented with Grilled Flatbread Crisps and Pretzel Crisps</i>	6.00 EACH
<i>Your Choice of:</i>	OR
<i>Traditional Hummus OR Spinach & Artichoke</i>	15 FOR ALL 3
<i>OR Beer Cheese</i>	
GOURMET POPCORN	5.00 EACH
<i>Cheddar Classic Caramel</i>	
WINE CHIPS <i>3 oz can</i>	12.00 EACH
<i>Smoked Gouda Manchego Asiago</i>	
SPREADS (1 OZ)	1.75 EACH
<i>Orange Fig Spread Sour Cherry Spread Honey</i>	
<i>Hot Pepper Bacon Jam Pecan Honey Mustard</i>	
<i>Basil Pine Nut Pesto Sun Dried Tomato Pesto</i>	

SWEETS

VIKTORIA RICHARDS CHOCOLATE TRUFFLES	3.00
<i>Chocolat Chocolat Hazelnut Praline</i>	EACH
<i>Sea Salt Caramel Raspberry Key Lime Mango</i>	
<i>Peanut Butter Cuban Espresso</i>	
FRENCH MACARON	3.00
<i>Coffee Vanilla Pistachio</i>	EACH
<i>Raspberry Lemon Red Velvet</i>	
CHOCOLATE COVERED ALMONDS <i>2 oz Large Almonds covered in Chocolate and Dusted with Cocoa</i>	5.50



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
\$5.00

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*
\$30.00

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*
\$39.00