



BUILD YOUR OWN CHARCUTERIE

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

CHEESES

PRESENTED WITH CARRS CRACKERS

	2 OZ / 4 OZ
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 DILL 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

served with your choice of spread: -----

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

	1.5 OZ / 3 OZ
SMOKING GOOSE SALAMI PICCANTE	8.00 / 15.00
old school salumi series: pork salame with paprika piccante, red wine, anise, garlic **spicy**	
SMOKING GOOSE ROSETTE DE LYON	8.00 / 15.00
pork with garlic and black peppercorns	
SMOKING GOOSE LOMO	10.00 / 19.00
lean pork loin, garlic paste, paprika, black peppercorns	
ITALIAN NATURAL PORK PROSCIUTTO	14.00

	2 OZ / 4 OZ
WAGYU BEEF BRESAOLA	13.00 / 24.00

Australian wagyu beef marinated in italian aromatics, orange and rosemary and a deep red wine finish

SMOKING GOOSE PIG & FIG TERRINE	9.00 / 16.00
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pork, pork liver, pork heart, dried figs, black pepper, garlic, white pepper, cinnamon, clove, nutmeg, ginger

ALEXIAN PATÉ DE CAMPAGNE	9.00 / 16.00
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country style paté with pork, pork liver, sherry wine and special herbs and spices

ACCOUTREMENTS

CRACKERS NOT INCLUDED

MARCONA ALMONDS (SALTED)	4.25
2 oz	
VALENCIA ALMONDS WITH FINE HERBS	5.00
2 oz	
CORNICHONS IN VINEGAR	2.00
2 oz	
SEASONED OLIVE MEDLEY	4.00
2.5 oz	
ASIAGO CHEDDAR CRISPS	6.00
DIPS	6.00 EACH
4 oz presented with Grilled Flatbread Crisps and Pretzel Crisps	OR
Your Choice of:	15 FOR ALL 3
Traditional Hummus	OR Spinach & Artichoke
OR Beer Cheese	

GOURMET POPCORN	5.00 EACH
Cheddar	Classic Caramel

WINE CHIPS	12.00 EACH
3 oz can	
Smoked Gouda	Manchego
	Asiago

SPREADS (1 OZ)	1.99 EACH
Orange Fig Spread	Sour Cherry Spread Honey
Hot Pepper Bacon	Jam Pecan Honey Mustard
Basil Pine Nut Pesto	Sun Dried Tomato Pesto

SWEETS

VIKTORIA RICHARDS CHOCOLATE TRUFFLES	3.00
Chocolat Chocolat	Hazelnut Praline
Sea Salt Caramel	Raspberry
	Key Lime Mango
Peanut Butter	Cuban Espresso

FRENCH MACARON	3.00
Coffee Vanilla	Pistachio
Raspberry	Lemon
	Red Velvet

CHOCOLATE COVERED ALMONDS	5.99
2 oz Large Almonds covered in Chocolate and Dusted with Cocoa	



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, CASTELVETRANO 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