

Charcuterie Boards



THE BUCK BOARD

\$25

HANDCRAFTED MEAT

Genoa

Pork salame with garlic, white peppercorns & black peppercorns.

Spanish Chorizo

Pork with sherry & paprika.

Salame Piccante

Pork salame with chili, garlic & red wine.

AMISH COUNTRY CHEESE

Sharp Cheddar

New York Sharp Cheddar is aged nine months achieving a deep, tangy taste.

Jalapeno Muenster

Jalapeno flavored white cheese, with red and green specs of jalapeno peppers.

Smoked Gouda

Hardwood smoked for a subtle note added to buttery Gouda.

ACCOUTREMENTS INCLUDE:
SPENCER FARM PRESERVES & MUSTARD, AND WATER CRACKERS

THE FOOT STOMP BOARD \$35

Includes **EVERYTHING** from The Buck Board, Almonds, & the following:

Salame Toscano

Pork with nutmeg & red wine.

Rosette De Lyon

Pork salame with garlic & black peppercorns.

Bruschetta Jack

Flavors of tomatoes, garlic, basil & parsley.

Horseradish Cheddar

Full-bodied white cheddar with a subtle punch of horseradish.

NON-ALCOHOLIC BEVERAGES

Bottled Water	\$3
Sparkling Water	\$3
Family Wine (grape juice)	\$4
Sparkling Apple Cider	\$4

BEER

Special Kolsch (German Style Kolsch)	\$6
Weizengoot (Hefeweizen)	\$6
10 th Street Lager	\$6
PDG - Dry Hopped Pale Ale	\$6
South Simcoe IPA (Hazy American IPA)	\$7