

# CHEESE AND CHARCUTERIE

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CHOOSE 3 \$19 CHOOSE 5 \$27

## CHARCUTERIE

### **PALACIOS CHORIZO DULCE, MILD CHORIZO, SPAIN**

*Delicious pork sausage is seasoned with sweet smoked paprika - Pimentón de la Vera dulce. All natural*

### **DODGE CITY "SPRUCE AND CANDY" SALAME USA**

*Uncured pork salame, 18th St American IPA, spruce tips, lemon peel*

### **DODGE CITY "GIN AND JUICE" SALAME, USA**

*Uncured lamb salame, with a little pork, crushed juniper berries and orange peel*

### **DODGE CITY SALAME, SMOKING GOOSE, USA**

*pork salame with fennel pollen and pink peppercorns*

### **PROSCIUTTO COTTO, SAN DANIELE, ITALY**

*This prosciutto cotto, or "cooked ham," is bright pink in color and lighter in flavor than its crudo cousin.*

### **ANGEL'S SALUMI AND TRUFFLES, LONZINO, USA**

*\* Berkshire pork loin with black truffles \**

### **BERNINA BRESAOLA, URUGUAY**

*Air dried beef from the "Alpine" region of Uruguay. Sprinkled with natural spices, pepper, laurel, cinnamon, cloves and garlic for a couple of weeks. Unmistakable softness, smell and taste.*

### **TERRA DI SIENA COPPA SALUMI, ITALY**

*Gently salted and seasoned with wild-fennel seeds. Naturally aged to give it its unique tenderness and taste.*

## CHEESE

### **MONOCACY ASH, CHERRY GLEN FARM, MD**

*Soft-ripened goat cheese, mild, creamy tang. Pasteurized.*

### **\* ORGANIC ENGLISH EXTRA MATURE CHEDDAR, UK**

*Organic, free range cow's milk cheddar from the heart of the cheddar region in England. Distinct, bold and delicious. Unpasteurized*

### **DÉLICE DE BOURGOGNE, BURGUNDY, FRANCE**

*Full fat cow's milk with crème fraîche mixed to create an incredibly delicious soft cheese with a rich flavor and a smooth, melt-in-the-mouth texture. Pasteurized*

### **BRILLAT SAVARIN, NORMANDY, FRANCE**

*Triple cream, luscious, creamy and faintly sour. Pairs well with Champagne and is quite salty when ripe. Pasteurized*

### **ST. ANDRE TRIPLE CREAM, FRANCE**

*Triple crème cow's milk, dense, buttery and rich. Pasteurized*

### **\* MANCHEGO CURADO, LA MANCHA, SPAIN**

*Organic raw sheep's milk Manchego from La Mancha. Rich and full bodied with incredible flavor. Unpasteurized*

### **\* FOURME D'AMBERT BLUE, FRANCE**

*Compared to Blue Stilton, it is much creamier and less crumbly. Fourme d'Ambert is cave-aged for a minimum of two months. Unpasteurized*

### **\* UNPASTEURIZED CHEESE**

## ADD ONS

**TRUFFLE HONEY, ROASTED GARLIC, MIXED OLIVES, OR MARCONA ALMONDS ... 4.5 EACH**