

# CHEESE AND CHARCUTERIE

← CHOOSE 3 \$19 CHOOSE 5 \$27 →

## CHARCUTERIE

### STAGBERRY SALAME, SMOKING GOOSE, USA

*Elk + a little pork for texture with dried blueberries macerated under New Day craft's dry mead*

### PALACIOS CHORIZO DULCE, MILD CHORIZO, SPAIN

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

### FRA'MANI SOPPRESSATA, USA

*Coarsely ground and seasoned with clove, sea salt, pepper and white wine.*

### DODGE CITY SALAME, SMOKING GOOSE, USA

*pork salame with fennel pollen and pink peppercorns*

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

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

### JAMON SERRANO, REDONDO IGLESIAS, SPAIN

*Redondo Iglesias is an example of Serrano at its best. Aged for over 18 months, this ham has a delicious complex flavor.*

### PROSCIUTTO COTTO, SAN DANIELE, ITALY

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

### FRA' MANI SALAME TOSCANO, USA

*A full-flavored Tuscan-style pork salami seasoned with red wine, black pepper, and garlic with slightly more pronounced salt to enhance the flavor of cheese and other fare.*

### TROIS PETITS COCHONS TRUFFLE MOUSSE, USA

*A delectable combination of chicken liver, truffles, Sherry and Pineau des Charentes.*

### 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.*

## CHEESE

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

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

### ROUGE CREAMERY OREGON BLUE, USA

*Fruity, with moderate "blue" flavor and a hint of sweet forest honey. It has a rich, creamy texture and a savory-sweet finish.*

### BEEMSTER GOUDA, NETHERLANDS

*Dense cow's milk cheese with intense flavors of butterscotch, smoky caramel and toasted almonds. Pasteurized*

### 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*

### ST. STEPHEN FOUR FAT FOWLS TRIPLE CREAM, NY, USA

*Buttery and milky overtones, smooth, silky interior made from all natural jersey cow's milk and fresh jersey cream. Soft, bloomy rind adds an earthy flavor with nutty undertones. Pasteurized*

### ST. ANDRE TRIPLE CREAM, FRANCE

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

### \* UNPASTEURIZED CHEESE

## ADD ONS

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

## DESSERT

**STRAWBERRY, RHUBARB PIE ... 9**

*add a scoop of vanilla ice cream \$3*