


CHEESE AND CHARCUTERIE

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CHOOSE 3 \$19 CHOOSE 5 \$27

CHEESE

MONOCACY ASH, CHERRY GLEN FARM, BOYDS, MD

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

*** MANCHEGO CURADO, LA MANCHA, SPAIN**

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

*** ORGANIC ENGLISH EXTRA MATURE CHEDDAR**

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

BRILLAT SAVARIN, NORMANDY, FRANCE

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

*** CAVEMAN BLUE, ROGUE CREAMERY, CENTRAL POINT, OR**

A rich, complex raw cow's milk blue that is deliciously sweet and fruity with slight vanilla tones and a texture of butter and crystals. Tastes of sweet, fresh buttermilk with nuances of bacon, tropical fruit, grass, and hay. Unpasteurized.

*** UNPASTEURIZED CHEESE**

ADD ONS

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

CHARCUTERIE

STAGBERRY SALAME, SMOKING GOOSE, INDIANA

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

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.

PALACIOS CHORIZO DULCE, MILD CHORIZO, SPAIN

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

DODGE CITY SALAME, SMOKING GOOSE, INDIANA

pork salame with fennel pollen and pink peppercorns

TROIS PETITS COCHON ORGANIC PÂTÉ DE CAMPAGNE, BKNY

A classically prepared coarse pâté made of ground pork, onions, garlic and spices.

BERNINA BRESAOLA, URUGUAY

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

BIG CHET'S SPICY FENNEL AND GARLIC SALAMI, MINNEAPOLIS

Black pepper, red pepper, fennel, garlic and white wine

DESSERT

ACME PIE COMPANY PIE OF THE DAY ... 9

add a scoop of vanilla ice cream \$3