

CHEESE AND CHARCUTERIE

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

* **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.

LA TUR, ALBA, ITALY

Triple milk blend, soft and smooth dense and pungent. Pasteurized.

CASEIFICIO DELL'ALTA LANGA CRAVANZINA ROBIOLA, BOSIA, ITALY

Delicate, impressively thin rind, mix of cow and sheep's milk. The aroma is light and milky with fungal notes, and in flavor this is a very mild, buttery, easy-eating cheese. Pasteurized.

* **UNPASTEURIZED CHEESE**

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

BIG CHET'S SPICY FENNEL AND GARLIC SALAMI, MINNEAPOLIS

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

FRA' MANI SALAME TOSCANO, BERKELEY, CA

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.

FRA' MANI SPICY UNCURED CAPICOLLO, BERKELEY, CA

Produced in the traditional Italian method from hand-trimmed boneless pork shoulder, seasoned with red pepper, garlic, vinegar, fennel and black pepper, and lightly smoked over natural wood.

ADD ONS

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

ACME PIE COMPANY PEACH & BLACKBERRY PIE ... 9

add a scoop of vanilla ice cream \$3