

CHEESE AND CHARCUTERIE

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CHOOSE 3 \$19 CHOOSE 5 \$27

CHARCUTERIE

PALACIOS CHORIZO DULCE, MILD CHORIZO, SPAIN

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

DODGE CITY SALAME, SMOKING GOOSE, USA

pork salame with fennel pollen and pink peppercorns

TERRA DI SIENA COPPA SALUMI, ITALY

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

JAMON SERRANO, SPAIN

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

STAGBERRY SALAME, SMOKING GOOSE, USA

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

PROSCIUTTO COTTO, SAN DANIELE, ITALY

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

CHEESE

MONOCACY ASH, CHERRY GLEN FARM, 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 *

ST. ANDRE TRIPLE CREAM, FRANCE

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

ST AGUR BLUE, FRANCE

Perfect balance between intense blue flavors and delightfully smooth buttery tastes.
* Pasteurized *

BRILLAT SAVARIN, NORMANDY, FRANCE

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

ADD ONS

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

*** UNPASTEURIZED CHEESE**