

CHEESE AND CHARCUTERIE

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CHOOSE 3 \$21 CHOOSE 5 \$31

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.

FRA' MANI SPICY UNCURED CAPICOLLO, 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.

CHEESE

*** 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, UK**

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

Unpasteurized

MONOCACY ASH, CHERRY GLEN FARM, MD

Soft-ripened goat cheese, mild, creamy tang.

** Pasteurized **

CASHEL BLUE, IRELAND

The first Irish Blue. Made with the milk of Friesian cows, pasteurized, and ripened for two and up to six months. It maintains a unique, voluptuous, creamy texture with a minerally undertone complemented by a delightful, mild blue tang.

Pasteurized.

*** UNPASTEURIZED CHEESE**

ADD ONS

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