

# CHEESE AND CHARCUTERIE

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CHOOSE 3 \$21 CHOOSE 5 \$31

## 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*

### GORGONZOLA DOLCE, ITALY

*This "sweeter" gorgonzola is milder and softer than the typical gorgonzola. Delightfully creamy, almost spreadable, with a light sharpness. Pasteurized*

### DI BRUNO BROS. "LEONORA" GOAT CHEESE, LEON, SPAIN

*Created from a single herd of goats in Leon, Spain. The pasteurized milk keeps a fresh, flaky-yet-creamy texture while the bloomy exterior forms a natural white rind. Delicate and bright, grassy and citrusy. Pasteurized*

### DÉLICE DE BOURGOGNE, FRANCE

*Full fat cow's milk with crème fraîche mixed to create an incredibly delicious soft cheese with a rich flavor and a smooth, melt-in-the-mouth texture. Pasteurized*

### \* UNPASTEURIZED CHEESE

## ADD ONS

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

## CHARCUTERIE

### FERMÍN IBERICO ACORN-FED CHORIZO, SPAIN

*Acorn-fed, free-range pork blended with smoked paprika and garlic*

### DODGE CITY SALAME, USA

*pork salame with fennel pollen and pink peppercorns*

### DODGE CITY "SPRUCE AND CANDY" SALAME USA

*Uncured pork salame, 18th St American IPA, spruce tips, lemon peel*

### DODGE CITY BLACKBERRY-DUCK SALAME, USA

*Duck salame with a touch of pork, Upland Brewing's black raspberry sour ale, Blackberries - white peppercorn, cinnamon, lemon peel*

### 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.*

### TERRA DI SIENA COPPA SALUMI, ITALY

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

### PIG AND FIG PÂTÉ, INDIANA

*Pork, pork liver, dried figs, black pepper, garlic, white pepper, cinnamon, clove, nutmeg, ginger, coriander, red wine.*

### PROSCIUTTO COTTO, ITALY

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

### 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.*