

CHEESE AND CHARCUTERIE

CHOOSE 3 \$25 CHOOSE 5 \$36

CHEESE

GORGONZOLA DOLCE, ITALY

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

JASPER HILL CREAMERY CLOTHBOUND CHEDDAR, USA

Clothbound cheddar has a signature tang and caramel nuttiness with a rustic crystalline texture that becomes creamy on the palate.
* Pasteurized *

MITICAÑA DE CABRA GOAT CHEESE, SPAIN

Soft-ripened goat cheese from Murcia Spain, mild, young, fresh, mild with a slight tang
* Pasteurized *

SOTTOCENERE AL TARTUFO, ITALY

Made from pasteurized cow's milk, the cheese is rubbed in truffle oil and a vegetable ash that includes a mix of nutmeg, coriander, cinnamon, licorice, cloves, and fennel.
* Pasteurized *

CAMBAZOLA, GERMANY

Triple cream Bavarian blue cheese
* Pasteurized *

BEEMSTER GOUDA, NETHERLANDS

Dense cow's milk cheese with intense flavors of butterscotch, smoky caramel and toasted almonds.
* Pasteurized *

* CASARRIGONI TALEGGIO, ITALY

Raw cow's milk from several small dairies located in Valtaleggio. This Taleggio has a thin, rosy rind and a paste that is creamy toward the outer edges. Its unique flavor is at both fresh and, at the same time, mild where the paste is softer.
* Unpasteurized *

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. This is not Brie!
* Pasteurized *

* MANCHEGO CURADO, SPAIN

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

CHARCUTERIE

JAMON SERRANO, GRAN RESERVA, SPAIN

This Serrano ham is cured for at least 15 months, obtaining a top-quality product with the exact amount of salt and a deep mediterranean aroma as well as a juicy and intense flavor.

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.

PALACIOS CHORIZO, SPAIN

Pork, paprika, salt, garlic. All natural

PROSCIUTTO DI PARMA. ITALY

100% natural cured ham without any additives, preservatives, hormones, gluten or coloring agents

HUDSON VALLEY HICKORY + APPLEWOOD SMOKED MAGRET DUCK, USA

HOT COPPA BY MOLINARI & SONS, USA

Dry cured pork shoulder, cured in salt brine, and rubbed with red pepper and black pepper.

CREMINELLI FINOCCHIONA, USA

fennel, organic spices, organic garlic

PÂTÉ DE CAMPAGNE, USA

Country style pâté with black pepper.

SAUCISSON ROUGE, USA

Whole hog salame with Boonville Barn Collective piment d'ville, chili, pork heart, pork liver, and organic red wine.

FRA MANI SALAME ROSA, USA

Seasoned with coriander, white pepper, and mace, studded with pistachios, and slow-roasted with a hint of natural fruitwood smoke.

ADD ONS

MIXED OLIVES OR CORNICHONS OR KETTLE CHIPS OR TRUFFLE HONEY ... 4.5 EACH