

# CHEESE AND CHARCUTERIE

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CHOOSE 3 \$25 CHOOSE 5 \$36

## CHEESE

### \* MANCHEGO CURADO, SPAIN

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

\* Unpasteurized \*

### CAMBAZOLA, GERMANY

*Triple cream Bavarian blue cheese*

\* Pasteurized \*

### GORGONZOLA DOLCE, ITALY

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

\* Pasteurized \*

### SOMERDALE CHAMPAGNE CHEDDAR, ENGLAND

*Classic English Cheddar infused with the subtle fruitiness of champagne.*

\* Pasteurized \*

### SWEET GRASS DAIRY GREEN HILL CAMEMBERT, USA

*Soft-ripened, double-cream cow's milk cheese handcrafted in a camembert style. Notes of grass, mushrooms, and forest, rich and creamy.*

\* Pasteurized \*

### ST. STEPHEN FOUR FAT FOWLS TRIPLE CREAM, NY, USA

*Buttery and milky overtones, smooth, silky interior made from all natural jersey cow's milk and fresh jersey cream. Soft, bloomy rind adds an earthy flavor with nutty undertones.*

*Pasteurized*

### \* UNPASTEURIZED CHEESE

## CHARCUTERIE

### TRADITIONAL BRESAOLA, USA

*Ruby red, sweet and aromatic, classic, northern Italian recipe dry-cured beef*

### STAGBERRY SALAME, USA

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

### PROSCIUTTO COTTO, ITALY

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

### DODGE CITY SALAME, USA

*pork salame with fennel pollen and pink peppercorns*

### PIG AND FIG PÂTÉ, USA

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

### HICKORY + APPLEWOOD SMOKED MAGRET DUCK, USA

### 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.*

### PALACIOS PICANTE CHORIZO, SPAIN

*Spicy pork sausage seasoned with sweet smoked paprika. All natural*

## ADD ONS

**MIXED OLIVES, MARCONA ALMONDS, ROASTED GARLIC  
WITH BAGUETTE ... 4.5 EACH**