

# CHEESE AND CHARCUTERIE

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 \*

### BARBER'S 1833 VINTAGE RESERVE CHEDDAR, UK

Creamy texture and smooth finish, 1833 contains naturally-occurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.

\* Pasteurized \*

### 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 \*

### 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 \*

### 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 \*

### 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 \*

### MITICAÑA DE CABRA GOAT CHEESE, SPAIN

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

\* Pasteurized \*

## CHARCUTERIE

### TRADITIONAL BRESAOLA, USA

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

### PROSCIUTTO COTTO, ITALY

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

### 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.

### DODGE CITY SALAME, USA

pork salame with fennel pollen and pink peppercorns

### BAROLO RED WINE UNCURED ITALIAN SALAMI, USA

Pork, sea salt, celery powder, organic spices, sugar, barolo wine, garlic

### STAGBERRY SALAME, USA

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

### RABBIT + PORK CHEEK TERRINE, USA

Rabbit, rabbit liver, pork liver, pork cheeks, Black Pepper, Garlic, White Pepper, Cinnamon, Clove, Nutmeg, Ginger, Coriander

### SALCHICHÓN DE BELLOTA IBÉRICO

This is the highest possible classification of Ibérico meat, and is quite rare. Coarsely chopped Ibérico pork meat is mixed with pork fat and spices to create a deeply savory flavor.

## ADD ONS

MIXED OLIVES, MARCONA ALMONDS, CORNICHONS ... 4.5 EACH