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 *

* 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

CAMBAZOLA, GERMAY

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 *

BRILLAT SAVARIN. NORMANDY. FRANCE

Triple cream, luscious, creamy and faintly sour. Pairs well with Champagne and is quite salty when ripe.

* Pasteurized *

CYPRESS GROVE HUMBOLDT FOG GOAT CHEESE, USA

Buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish.

* 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 *

*** 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

PALACIOS PICANTE CHORIZO, SPAIN

Spicy pork sausage seasoned with sweet smoked paprika. All natural

ADD ONS

MIXED OLIVES, CORNICHON, MARCONA ALMONDS, ROASTED GARLIC WITH BAGUETTE, TRUFFLE HONEY ... 4.5 EACH