

❧ CHEESE AND CHARCUTERIE ❧

CHOOSE 3 \$17 CHOOSE 5 \$26

CHEESE

LA TUR, ITALY

• Triple milk blend, soft and smooth dense and pungent. Pasteurized.

GORGONZOLA DOLCE, ITALY

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

* SMETHE, PA

• Tom's Amish Cheeses, Smethe is a camembert-styled cheese, though much firmer than your typical camembert. Unpasteurized

SHENANDOAH PEAKS CHEDDAR, VA

• Cow's milk medium firm cheddar with slightly grassy flavor and medium sharp finish. Pasteurized

BOUCHE, PA

• Tom's Amish Cheese's cheddar-style cheese intensely buttery and sharp with a smooth texture. Cow's milk. Pasteurized

IL TRUFFELINO, WELLINGTON, UK

• Il Truffelino combines the creamy texture of classic English cheddar with the complex and luxuriant flavor of black summer truffles. Pasteurized

* MANCHEGO CURADO, SPAIN

• Organic raw sheep's milk Manchego from La Mancha. This is the only Manchego in the world produced using organic farming practices. Rich and full bodied with incredible flavor. Unpasteurized

CASHEL BLUE, COUNTY TIPPERARARY, IRELAND

• The first Irish Blue. Made with the milk of Friesian cows, pasteurized, and ripened for two and up to six months. It maintains a unique, voluptuous, creamy texture with a mineral undertone complemented by a delightful, mild blue tang. Pasteurized.

CHARCUTERIE

MOLINARI + SONS FINOCCHIONA STYLE DRY SALAME, SAN FRANCISCO, CA

• All pork salami with whole fennel seed, coarsely chopped with traditional flavor. A classic!

MOLINARI + SONS ROSETTE DE LYON, SAN FRANCISCO, CA

• All-pork, made with Burgundy wine and whole peppercorns for spice.

PALACIOS CHORIZO DULCE, MILD CHORIZO, SPAIN

• This mild chorizo is made from a generations-old recipe by a family-owned company in La Rioja. The delicious pork sausage is seasoned with sweet smoked paprika - Pimentón de la Vera dulce. It is all natural with no artificial preservatives.

LOCALLY MADE PÂTÉ FROM ARTISAN BUTCHER DAN FISHER, ALEXANDRIA, VA

• Dan presents us with another delicious handmade selection, this is a classic Campagna style pâté made with pork butt, bacon, pistachios and brandy!

BERNINA BRESAOLA, URUGUAY

• Air dried beef from the "Alpine" region of Uruguay. The meat is sprinkled with natural spices such as pepper, laurel, cinnamon, cloves and garlic for a couple of weeks. Unmistakable softness, smell and taste.

ADD ONS

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