

# CHEESE AND CHARCUTERIE

CHOOSE 3 \$19 CHOOSE 5 \$27

## CHEESE

### **CLAWSON ROYAL BLUE STILTON, LEICESTERSHIRE, ENGLAND**

*Pasteurized cow's milk, creamy yet open textured cheese, nice and sharp yet nutty flavor with a buttery background. Pasteurized*

### \* **NEAL'S YARD DAIRY, MONTGOMERY CHEDDAR, SOMERSET, ENGLAND**

*Grassy, sweet, and sharp, basically the perfect cheddar. Unpasteurized*

### **MONOCACY ASH, CHERRY GLEN FARM, BOYDS, MD**

*Soft-ripened goat cheese, mild, creamy tang. Pasteurized.*

### **LA TUR, ALBA, ITALY**

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

### **DELIN, BRILLAT SAVARIN, NORMANDY, FRANCE**

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

### **GILLOT GRAND PONT L'EVÈQUE, NORMANDY, FRANCE**

*Similar to a camembert a subtle and elegant cheese that exudes an aroma of hazelnuts. Pasteurized*

### **KÄSEREI CHAMPIGNON - CAMBOZOLA, BAVARIA, GERMANY**

\* Triple cream blue cheese made from pasteurized cow's milk in the German region of Allgäu. Neither pungent like Stilton, nor crumbly like Roquefort more of a cross between Camembert and Gorgonzola, Pasteurized \*

### \* **CAVRA BLACK TRUFFLE MINCED TALLEGIO, TUSCANY, ITALY**

*Organic goat's milk taleggio with minced black truffle folded in. Unpasteurized*

\* **UNPASTEURIZED CHEESE**

## CHARCUTERIE

### **STAGBERRY SALAME, SMOKING GOOSE, INDIANA**

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

### **SALAME PICCANTE, SMOKING GOOSE, INDIANA**

*Pork with tutto calabria chili, pimenton de la vera, garlic, anise seed, red wine*

### **JAMON SERRANO, REDONDO IGLESIAS, SPAIN**

*Redondo Iglesias is an example of Serrano at its best. Aged for over 18 months, this ham has a delicious complex flavor.*

### **SOGNO TOSCANO SAN DANIELE PROSCIUTTO COTTO, ITALY**

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

### **DODGE CITY SALAME, SMOKING GOOSE, INDIANA**

*pork salame of fennel pollen and pink peppercorns*

### **RABBIT AND PORK CHEEK TERRINE, SMOKING GOOSE, INDIANA**

*Country-style pork pâté: rabbit trim, nutmeg, white pepper, parsley and pork belly*

### **BERNINA BRESAOLA, URUGUAY**

*Air dried beef from the "Alpine" region of Uruguay. 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**