

❧ CHEESE AND CHARCUTERIE ❧

CHOOSE 3 \$17 CHOOSE 5 \$26

CHEESE

PONT L'EVÊQUE, ISIGNY SAINTE-MÈRE, NORMANDY, FRANCE

• Pont l'Evêque is a subtle and elegant cheese that exudes an aroma of hazelnuts. Similar to a camembert, but the rind is washed before aging with a brine solution. This gives the square-shaped cheese a much more pronounced flavor and a rustic, farmyard aroma. Particularly well suited to full bodied red wines. Pasteurized

CLAWSON ROYAL BLUE STILTON, LEICESTERSHIRE, ENGLAND

• Clawson Stilton is made from pasteurized cow's milk, a creamy yet open textured cheese, matured for around 2-3 months, it delivers a good sharp yet nutty flavor with a fabulous buttery background which adds great depth to the flavor. Pasteurized

* HORNbacher, WASEN, SWITZERLAND

• This delightfully pungent cheese has notes of sweet vanilla and buttered baked potato blending with subtle spices that come from the herbs in the pasture to give this mountain cheese a truly unique taste.

BOCCONCINO DI LANGA, ITALY

• Made from goat milk with light pungent flavor perfectly combined with the sweetness of cream. Tenderness and wet consistency of this little cheese melts revealing lactic, herbal, animal and underbrush feelings. Pasteurized

SOTTOCENERE AL TARTUFO, VENETO, ITALY

• This semisoft cow's milk cheese is made with judicious amounts of black truffles and is then aged in ashes mixed with nutmeg, cloves, coriander, cinnamon, licorice, anise, fennel and truffle oil. It has rich flavors of truffles and subtle notes of scalded cream and vanilla. Pasteurized

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

• Montgomery's tends to be the driest and most friable of the Cheddars that Neal's Yard Dairy makes. It's grassy, sweet, and sharp, basically the perfect cheddar. Unpasteurized

LA TUR, ITALY

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

CHARCUTERIE

PIG AND FIG PÂTÉ, SMOKING GOOSE, INDIANA

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

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.

SOUTHSIDER SALAME, SMOKING GOOSE, INDIANA

• Goose with a touch of pork for texture, Indiana persimmons, hard apple cider.

DODGE CITY SALAME, SMOKING GOOSE, INDIANA

• pork salame of fennel pollen and pink peppercorns

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. This prosciutto is slowly cooked at controlled temperatures and pairs nicely with cheeses and white wine.

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.

STAGBERRY SALAME, SMOKING GOOSE, INDIANA

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

ADD ONS

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