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

MONOCACY ASH, CHERRY GLEN FARM, BOYDS, MD

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

* MANCHEGO CURADO, LA MANCHA, SPAIN

Organic raw sheep's milk Manchego from La Mancha. Rich and full bodied with incredible flavor. Unpasteurized

BRILLAT SAVARIN, NORMANDY, FRANCE

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

* ORGANIC ENGLISH EXTRA MATURE CHEDDAR

Organic, free range cow's milk cheddar from the heart of the cheddar region in England. Distinct, bold and delicious.

Unpasteurized

DELICE DE BOURGOGNE, BURGUNDY, FRANCE

Full fat cow's milk with crème fraîche mixed to create an incredibly delicious soft cheese with a rich flavor and a smooth, melt-in-the-mouth texture. Pasteurized

*** 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

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.

PROSCIUTTO COTTO, SAN DANIELE, 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 with fennel pollen and pink peppercorns

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.

PALACIOS CHORIZO DULCE, MILD CHORIZO, SPAIN

Delicious pork sausage is seasoned with sweet smoked paprika -Pimentón de la Vera dulce. All natural

PIG AND FIG PÂTÉ, SMOKING GOOSE, INDIANA

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

ADD ONS

TRUFFLE HONEY, ROASTED GARLIC, MIXED OLIVES, OR MARCONA ALMONDS ... 4.5 EACH