

Charcuterie & Cheese

WITH PICKLES & ACCOUTREMENTS

Sausage

Loukaniko (<i>Greece</i>)	8
Vigan Longanisa (<i>Philippines</i>)	8
Lamb Merquez (<i>North Africa</i>)	9
Chorizo Verde (<i>Mexico</i>)	8
Cajun Andouille Sausage (<i>Louisiana</i>)	8
Botifarra Soledena (<i>Columbia</i>)	8
Boudin Blanc (<i>Louisiana</i>)	8
Black Pudding (<i>Ireland</i>)	8

Salumi

Jamon Iberico de Belletta (<i>Huelva, Spain</i>)	24
Jamon Iberico (<i>Salamanca, Spain</i>)	15
Prosciutto Toscano (<i>Tuscany, Italy</i>)	12
Jamon Serrano (<i>La Albarca, Spain</i>)	12
Surryano Ham (<i>Virginia</i>)	15
Beef Tongue Pastrami w/Sauerkraut	8
Porchetta di Testa "Face Bacon"	9
Calabrian Coppa	8
Rosemary Bresaola	8
Duck Prosciutto	8
Cajun Tasso Ham	8
Fermented Chorizo	8
Mojama (Spanish Cured Tuna)	10
Coconut and Green Curried Lamb's Heart	8

Pates & Terrines

Chicken Liver Pashtet w/Huckleberry marmalade	7
Pate de Campagne	8
Rillete du Jour	7
Hog's Headcheese	8
Galantine of Free Range Chicken, Veal Sweetbreads, Foie Gras, and Black Truffle	10
Terrine of Vietnamese Pork and Shrimp	8
Calabrian Nduja	9

Cheese

Idiazabal / Sheep / Hard (<i>Spain</i>)	7
Tete de Moine / Cow / Semi-Hard w/ walnut praline(<i>Switzerland</i>)	9
Red Dragon / Cow / Semi-Soft (<i>England</i>)	8
St. Angel / Cow / Soft (<i>France</i>)	8
Talleggio / Cow / Semi-Soft (<i>Italy</i>)	8
Sattocenere al Tartufo / Cow / Semi-Hard (<i>Italy</i>)	8
Morbrier / Cow / Semi-Soft (<i>France</i>)	8
Rogue Bleu / Cow / Soft (<i>Oregon, USA</i>)	9
Cambazola / Cow / Soft (<i>Germany</i>)	8
Humbolt Fog / Goat / Soft (<i>California, USA</i>)	12
Epoisses / Cow / Soft (<i>France</i>)	11
Delice de Bourgogne / Cow / Soft (<i>France</i>)	10
Pecorino di Fossa / Cow / Hard (<i>Italy</i>)	9
Meadow Creek Appalachian / Cow / Firm (<i>Virginia</i>)	
Sulguni / Cow / Semi-Soft (<i>Samegrelo, Georgia</i>)	

Chef Selected Boards

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Full Cheese Board (5 Cheeses) 25

GO HAM! (3 Imported Hams) 35

Salmagundi (5 Salumi & 5 Sausages) 50

Smorgasbord (5 Cheeses, 5 Salumi & 5 Sausages) 75

**Excellent Pairing w/Sherry

Divinity

MINT & CHOCOLATE mint ice cream / chocolate meringue / chocolate cacquoise / minted milk / fresh mint 12

PISTACHIO & LEMON lemon semifreddo / pistachio genoise/lemon curd/ pistachio ice cream / kroquant streussel meringue 15

DULCE DE LECHE rolled cake / candied acorn squash seeds / raspberry gel 9

COTTON CANDY 4.5

HOT SIPHON COFFEE locally roasted Sumatra coffee beans / house made accoutrements 13