CHARCUTERIE

SALUMI

PROSCIUTTO DI SAN DANIELE
San Daniele del Friuli, Italy 9

SALAME AL TARTUFO
Creminelli, Salt Lake City, Utah 6

CHORIZO
Palacios, Dried Chorizo, La Rioja, Spain 6

CAPICOLA
Red pepper and paprika, St. Louis Missouri 6

SALAMETTO
Seasoned with garlic and red wine, Berkley California 6

SALUMI BOARD
Marinated olives, pickled vegetables, and crostini

CHOICE OF THREE 17  |  CHOICE OF FIVE 25

SALUMI AND CHEESE BOARD
Marinated olives, pickled vegetables, crostini, honey, fig jam, spiced pecans, artisan crackers

CHOOSE THREE CHEESES AND THREE MEATS 28

ARTISINAL CHEESE

PORT SALUTE ABBY
Pasteurized cow's milk, creamy and smooth, Loire Valley, France 5

GRANA PADANO
Cow's milk, sharp, fine granular texture, slightly sweet, Po River Valley, Italy 5

LOCATELLI PECORINO
Sharp and briny with the acidic tinge of shoreline mist, firm smooth and lustrous, Lazio, Italy 5

MANCHEGO
Sheep's milk, aged 12 months, buttery texture with a distinct flavor, La Mancha, Spain 5

GRUYÈRE
Cow's milk slowly matured in cellars, Switzerland 5

CAMEMBERT
Cow and Sheep's milks, creamy, soft-ripened, texture of a triple cream with an edible rind, New York 5

BEEMSTER VLASKAAS
Cow's milk, toasty, butterscotch, nutty, Holland 5

CHOICE OF THREE 18  |  CHOICE OF FIVE 25
Accompanied by local honey, fig jam, spiced pecans, artisan crackers