



ARTISAN CHEESES



SOFT & CREAMY

BRAD'S CROTTIN
FRESH CHEESE DRIZZLED WITH HONEY
GOAT, PASTEURIZED
PIPE DREAMS, PA

SOFIA
VEGETABLE-ASHED GOAT CHEESE
GOAT, PASTEURIZED
CAPRIOLE, IN

CREMONT
DOUBLE-CREAM, ULTRA BLOOMY
COW, PASTEURIZED
VERMONT CREAMERY, VT

SNAPDRAGON
TRIPLE-CREAM CHEESE W/ HABANERO
COW, PASTEURIZED
TULIP TREE CREAMERY, IN

FIRM

APPALACHIAN
MILKY, MUSHROOMY, SLIGHTLY GRASSY
ALPINE-STYLE CHEESE
COW, UNPASTEURIZED
MEADOW CREEK DAIRY, VA

CHEMIN DE BRULÉ
WASHED CHEESE WITH VEGETABLE ASH
COW, UNPASTEURIZED
QUEBEC, CAN

MONT ST. FRANCIS
LIGHTLY WASHED, MILKY, SALTY, & FLORAL
GOAT, PASTEURIZED
CAPRIOLE, IN

GRUYERE 1655
CLASSIC AGED ALPINE CHEESE
EARTHY, PEPPERY, TEXTURED, NUTTY
COW, UNPASTEURIZED
FROMAGERIE LE CRET, CH

HARD

BLEU MONT CHEDDAR
BANDAGE WRAPPED, SHARP AND CRUMBLY
COW, UNPASTEURIZED
BLEU MONT DAIRY, WI

BIG SKY GRANA
GOUDA-STYLE CHEESE
CRUNCHY & NUTTY, AGED 24 MONTHS
COW, PASTEURIZED
BLEU MONT, WI

RISPENS
SHEEP-MILK GOUDA
SMOOTH, BUTTERY, APPROACHABLE
SHEEP, UNPASTEURIZED
NETHERLANDS

FOGLIE DI NOCE
PECORINO WRAPPED IN CHESTNUT LEAVES
EARTHY & COMPLEX
SHEEP, UNPASTEURIZED

BLUE

ROQUEFORT
DENSE AND CRUMBLY, STRONG AND NUTTY
SHEEP, PASTEURIZED
ROQUEFORT, FRANCE

MAMA MARISA BLUE
STILTON-STYLE BLUE CHEESE
COW, UNPASTEURIZED
ASTURIAS, SPAIN

BLUE DI CAPRA
SOFTER, YOUNGER STYLE OF BLUE
MILD & APPROACHABLE
GOAT, PASTEURIZED
ITALY



CHARCUTERIE



SALAMI

CHORIZO
SPANISH-STYLE SALAME FLAVORED
WITH SWEET PAPRIKA AND CAYENNE

CAPOCOLLO
ITALIAN-STYLE SALAME
PORK SALAMI WITH PAPRIKA & WHITE WINE
SMOKING GOOSE, IN

RUST BELT SAUCISSON
COLD-SMOKED PORK
GARLIC, LEMON PEEL, NUTMEG
SMOKING GOOSE, IN

WAYGU BEEF SALAMI
SMOKING GOOSE, IN

SOPPRESSATA
GARLIC, BLACK PEPPER, RED WINE

HAMS & MEATS

LADY EDISON HAM
DRY-CURED & HICKORY SMOKED, AGED FOR 12 MONTHS
CHAPEL HILL, NC

PREACHER'S HAM
BBQ COUNTRY HAM
NEWSOM'S, KY

LOMO
DRY-CURED PORK LOIN
PARKIRA, CORRIANDER, FENNEL

BRESAOLA

SMOKED DUCK BREAST

PATÉ DE CAMPAGNE