



ARTISAN CHEESES



SOFT & CREAMY

CAMEMBERT

BLOOMY-RIND CHEESE
COW, PASTEURIZED
NORMANDY, FRANCE

PIPE DREAMS

VEGETABLE-ASHED GOAT CHEESE
GOAT, PASTEURIZED
GREENCASTLE, PA

INTERGALACTIC

DOUBLE-CREAM, ULTRA BLOOMY
COW, PASTEURIZED
PERRYSTEAD DAIRY, PA

GRAYSON

SEMI-SOFT, WASHED-RIND CHEESE
COW, UNPASTEURIZED
MEADOW CREEK DAIRY, VA

FIRM

APPALACHIAN

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

MOUNTAINEER

HAZELNUT, CARAMEL, BUTTERSCOTCH
COW, UNPASTEURIZED
MEADOW CREEK DAIRY, VA

CABRA LA MANCHA

LIGHTLY WASHED, MILKY, SALTY, & FLORAL
GOAT, PASTEURIZED
FIREFLY FARMS, MD

HARD

BLEU MONT CHEDDAR

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

TWO-YEAR GOUDA

GOUDA-STYLE CHEESE
CRUNCHY & NUTTY, AGED 24 MONTHS
COW, PASTEURIZED
L'AMUSE, NETHERLANDS

INVIERNO

ALPINE-STYLE CHEESE, EARTHY & COMPLEX
SHEEP & COW, UNPASTEURIZED
VERMONT SHEPHERD, VT

SEVEN SISTERS

CLASSIC AGED ALPINE CHEESE
EARTHY, PEPPERY, TEXTURED, TANGY
COW, UNPASTEURIZED
DOE RUN DAIRY, PA

BLUE

ROQUEFORT

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

GREAT HILL BLUE

SEMI-SOFT, CREAMY & TANGY
COW, UNPASTEURIZED
GREAT HILL DAIRY, MA

FOURME D'AMBERT

SOFTER, YOUNGER STYLE OF BLUE
MILD & APPROACHABLE
COW, PASTEURIZED
AUVERGNE, FRANCE



CHARCUTERIE



SALAMI

CHORIZO

SPANISH-STYLE SALAME FLAVORED
WITH SWEET PAPRIKA AND CAYENNE
OLYMPIC PROVISIONS, OR

SOPRESSATA

LOMBARDIAN-STYLE SALAME,
FLAVORED WITH SEA SALT, PEPPER AND GARLIC
FRA' MANI, CA

RUST BELT SAUCISSON

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

WAGYU BEEF

BLACK PEPPER, MUSTARD,
CORIANDER, PAPRIKA, GARLIC
SMOKING GOOSE, IN

HOUSE-CURED SALAMI

HAMS & MEATS

LADY EDISON HAM

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

COUNTRY HAM

CLASSIC COUNTRY HAM

COPPA

DRY-CURED PORK NECK, SPICED WITH CAYENNE

LOMO

PAPRIKA, ALEPPO PEPPERS, CORIANDER

BRESAOLA

HUNGARIAN-STYLE CURED BEEF WITH
MACE, CORIANDER & CIDER

COUNTRY PATÉ