



# the Charcuterie

## HERBAL + FLORAL

\$ QTY

1	<b>GREEK FENNEL-LEMON VERBENA</b>  COTTO STYLE SALAMI / SPICED / CITRUSY	4.5	
2	<b>TETE DE PHO</b>  SPICED PHO BRAISED PIG HEAD / BRIGHT / ACIDIC	4	
3	<b>CURRIED PORK PATE</b>  PORK + PORK LIVER / SPICY PICKLED TONGUE	4	
4	<b>THAI BASIL BRESAOLA</b>  CURED BEEF / GINGER / KAFFIR LIME / JALAPEÑO	4.5	
5	<b>LEMONGRASS &amp; JALAPENO</b>  GRASSY / HERBAL + SPICY / LIGHT CITRUS	4	





## BOOZY







6	<b>BOURBON FIG RILLETTE</b>  PORK / BOURBON FIGS / ONION + PARSLEY	5	
7	<b>CAMPARI-ROSEMARY</b>  DRIED ITALIAN STYLE SALAMI / NEGRONI INSPIRED	4.5	
8	<b>EVA PERON</b>  COTTO STYLE SALAMI / FERNET BRANCA INFUSED	4.5	
9	<b>IRON &amp; WINE</b>  PORK HEART+ CHIANTI SALAMI STUDED W/ LARDO	4.5	
10	<b>LAMB SALAMI</b>   LAMB + PORK FAT / PIMENT D'ESPLETTE / RED WINE	5	






## SPICY HOT

11	<b>RED MENACE</b>  SPREADABLE / 'NDUJA INSPIRED / FIERCE SPICE	4.5	
12	<b>HOT SALAMI</b>  COTTO STYLE / CALABRIAN CHILI + GARLIC	4	
13	<b>PEPPERONI</b>   BEEF + PORK / CALABRIAN CHILI / ANISE + FENNEL	4	
14	<b>FOUR CHILE</b>  CALABRIAN, ARBOL, CAYENNE, KOREAN CHILE	4.5	

## SMOKY

15	<b>PICKLED HALF SMOKE</b>  PORTER / MUSTARD SEED	4.5	
16	<b>ANDOUILLE</b>  SMOKED SOUTHERN SAUSAGE / CAYENNE / THYME	4.5	
17	<b>LEBANON BOLOGNE</b>  SMOKED + CURED / CINNAMON / GINGER / CLOVE	4.5	
18	<b>SUMMER SAUSAGE</b>  ALL BEEF, HOT SMOKED / MARJORAM + RED WINE	4.5	
19	<b>SPECK</b>  CURED PORK LOIN / ALL SPICE / JUNIPER / CORIANDER	4	

<b>SPICED</b>		<b>\$</b>	<b>QTY</b>
20	<b>TONGUE HAM</b>  CLASSIC HAM BRINE / GAMEY & SMOKEY	4	
21	<b>BASTARDO</b>   DRY BEEF + PORK / CLOVE / CINNAMON / PEPPER	4	
22	<b>PIG FACE BIRALDO</b>  PORK + BLOOD / PINENUTS	4	
23	<b>SZECHUAN PEPPERCORN</b>  DRIED SALAMI / SZECHUAN PEPPER + GALANGAL	4.5	
24	<b>TARESE</b>  CURED LOIN + BELLY / COLD SMOKED	4	

<b>RICH + EARTHY</b>			
25	<b>CULATELLO</b>  CURED LEG / AGED 24 MONTHS	6	
26	<b>SIRLOIN HAM</b>  CURED TOP HAM / AGED 9 MONTHS	5	
27	<b>VANILLA WHIPPED LARDO</b>  LEAF LARD WHIPPED W/ VANILLA BEAN & SEA SALT	5	
28	<b>WILD BOAR PÂTÉ</b>  APRICOTS / WHITE WINE / PINE NUTS / CORIANDER	5	
29	<b>LEMON VERBENA PANCETTA</b>  CURED BELLY / AGED 6 MONTHS	5.5	

<b>CHEESE</b>			
30	<b>HARBISON</b> BLOOMY RIND COW'S MILK / SOFT / CITRUS	4	
31	<b>GRAYSON</b> WASHED RIND COW'S MILK / NUTTY + GRASSY	5	
32	<b>PECORINO SARDO</b> SHEEP'S MILK / FIRM / SALTY + SWEET	6	
33	<b>L'AMUSE BRABRANDER GOAT GOUDA</b> GOAT'S MILK / AGED 9 MO. / FRUITY, LIGHT CARAMEL	6	
34	<b>ASHBROOK</b> COW'S MILK / SEMI-SOFT / BRIGHT + FUNKY	5	
35	<b>MAD RIVER BLUE</b> COW'S MILK / SOFT / AGED 3 MO. / MILD	6	

<b>SNACKS</b>			
36	<b>MARINATED OLIVES</b> CALABRIAN CHILE / GARLIC CONFIT / CITRUS ZEST	4	
37	<b>BREAD + HERB FRITTERS</b> GRANA PADANO / PARSLEY & THYME / BEEF FAT FRIED	4	

# the Boards

<b>P1</b>	<b>STAFF FAVORITES</b> TOO MANY TO CHOOSE FROM? LET US BUILD THE PERFECT SAMPLER TO SHOWCASE WHAT WE DO BEST.....24	<input type="radio"/>
<b>P2</b>	<b>DEALER'S CHOICE</b> A LARGE SELECTION OF VARIOUS CHARCUTERIE HANDPICKED BY THE CHEF THAT WILL EASILY SATISFY 4.....60	<input type="radio"/>