











the Charcuterie

HERBAL + FLORAL

		\$	QTY
1	GREEK FENNEL-LEMON VERBANA  DRIED ITALIAN STYLE SALAMI / NEGRONI INSPIRED	4.5	
2	TETE DE PHO  SPICED PHO BRAISED PIG HEAD/ BRIGHT / ACIDIC	4	
3	THAI BASIL BRESAOLA  CURED BEEF / GINGER / KAFFIR LIME / JALEPENO	4.5	
4	EVA PERON  COTTO STYLE SALAMI / FERNET BRANCA INFUSED	4.5	

SPICY HOT

5	CALABRIAN  DRIED SALAMI / WHITE PEPPER / ANISE + VERMOUTH	4.5	
6	RED MENACE  SPREADABLE / 'NDUJA INSPIRED / FIERCE SPICE	4.5	
7	HOT SALAMI  COTTO STYLE / CALABRIAN CHILI + GARLIC	4	
8	PEPPERONI   BEEF + PORK / CALABRIAN CHILI / ANISE + FENNEL	4	
9	SALAMI PICANTE  CAYENNE / FENNEL + CORIANDER	4	

SMOKY

10	PICKLED HALF SMOKE  PORTER / MUSTARD SEED	4.5	
11	SUMMER SAUSAGE  ALL BEEF, HOT SMOKED / MARJORAM + RED WINE	4.5	
12	SPANISH CHORIZO  PIMENTON / ALEPPO / CAYENNE + GARLIC	4.5	

SPICED

13	WILD FENNEL  FENNEL POLLEN / CHIANTI / GARLIC	4	
14	BASTARDO   DRY BEEF + PORK / CLOVE / CINNAMON / PEPPER	4	
15	PIG FACE BIRALDO  PORK + BLOOD / PINENUTS	4	
16	IRON + WINE  PORK HEART + CHIANTI SALAMI STUDED W/ LARDO	4.5	

RICH + EARTHY

17	BOURBON FIG RILETTE  PORK / BOURBON FIGS / ONION + PARSLEY	5	
18	BACON LIVERWURST  BACON + PORK LIVER / SMOKEY + SMOOTH	6	
19	PROSCIUTTO  CURED LEG / AGED 24 MONTHS	6	
20	WILD BOAR PÂTÉ  APRICOTS / WHITE EINE / PINE NUTS / CORIANDER	5	

Snacks + Cheese

CHEESE

		\$	QTY
31	KUNIK (P) GOAT'S MILK + COW'S CREAM / TANGY + BUTTERY	4	
32	OMA COW'S MILK / NUTTY + GRASSY	5	
33	FIORE SARDO SHEEP'S MILK / AGED 9 MO / FRUITY, LIGHT, CAMEL	6	
34	L'AMUSE BRABANDER GOAT GOUDA (P) GOAT'S MILK / SWEET / BOURBON, CAMEL	6	
35	ASHBROOK COW'S MILK / SEMI-SOFT / BRIGHT + FUNKY	5	
36	MAD RIVER SMOKED BLEU (P) COW'S MILK / SOFT / AGED 3 MO / MILD	6	

SNACKS

<input type="radio"/>	MARINATED OLIVES CALABRIAN CHILES / GARLIC CONFIT / CITRUS ZEST	4	
<input type="radio"/>	ROASTED ALMONDS LIGHT SMOKE / SEA SALT	5	
<input type="radio"/>	SMOKED PIMENTO CHEESE HOUSEMADE TIGELLES	7	
<input type="radio"/>	BEEF JERKY CALABRIAN AIOLI	5	
<input type="radio"/>	CRISPY FAVA BEANS CHILI SPICED	4	
<input type="radio"/>	PUFFED TENDON PEPPER VINEGAR	6	

the Boards

B1

STAFF FAVORITES

TOO MANY TO CHOOSE FROM? LET US BUILD THE PERFECT SAMPLER OF MEATS TO SHOWCASE WHAT WE DO BEST.....24



B2

DEALER'S CHOICE

A LARGE SELECTION OF VARIOUS RED APRON MEATS HANDPICKED BY THE CHEF THAT WILL EASILY SATISFY 4.....60



B3

CHEESE PLATE

THREE SELECTIONS FROM RIPE CHEESE, TOASTED BAGUETTE, HONEY.....15

