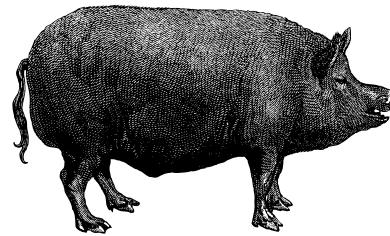


MEAT MADNESS 2018

MARCH MADNESS CHARCUTERIE BRACKET
\$4 EACH / BRACKET OF 8 FOR \$30



HERBAL + FLORAL

SMOKEY + SPICED



HOT + SPICY

RICH + EARTHLY



TRY THEM ALL AND FOR A CHANCE TO WIN A BUTCHER'S BOX
FEATURING RED APRON CHARCUTERIE AND FINE FRESH CUTS

THEPARTISANDC.COM | REDAPRONBUTCHERY.COM

1 **GREEK FENNEL-LEMON VERBANA**
DRIED ITALIAN STYLE / NEGRONI INSPIRED

2 **TETE DE PHO**
BRAISED PIG HEAD / BRIGHT / ACIDIC

3 **THAI BASIL BRESAOLA**
BEEF / GINGER / KAFFIR LIME / JALEPENO

4 **EVA PERON**
COTTO STYLE SALAMI / FERNET BRANCA

21 **FENNEL CITRUS**
DRIED ITALIAN STYLE / TANGERINE ZEST

22 **CAMPARI ROSEMARY**
DRIED ITALIAN STYLE / CAMPARI

23 **FINNOCHIONA**
PORK / FENNEL POLLEN

24 **LEMONGRASS**
PORK / KAFFIR LIME

5 **CALABRIAN**
DRIED SALAMI / PEPPER / ANISE + VERMOUTH

6 **RED MENACE**
SPREADABLE / 'NDUJA INSPIRED / FIERCE SPICE

7 **HOT SALAMI**
COTTO STYLE / CALABRIAN CHILI + GARLIC

25 **SALAMI DI MUGNANO**
CURED WITH CALABRIAN CHILI PURÉE

9 **SALAMI PICANTE**
CAYENNE / FENNEL + CORIANDER

8 **PEPPERONI**
CALABRIAN PEPPER / CHIANTI

26 **CAPPICOLA**
PORK / CLOVE / PAPRIKA

27 **COPPA**
CURED ITALIAN STYLE / CAYENNE + FENNEL

10 **PICKLED HALF SMOKE**
PORTER / MUSTARD SEED

11 **SUMMER SAUSAGE**
BEEF, HOT SMOKED / MARJORAM + RED WINE

12 **SPANISH CHORIZO**
PIMENTON / ALEPPO / CAYENNE + GARLIC

14 **BASTARDO**
BEEF + PORK / CLOVE / CINNAMON / PEPPER

15 **BIRALDO**
PORK + BLOOD / PINENUTS

16 **IRON + WINE**
PORK HEART + CHIANTI / STUDED W/ LARDO

28 **SPECK**
PORK / HEAVY SMOKE/ AGED 4 MONTHS

29 **SMOKED HAM**
PORK / SMOKED GERMAN STYLE

17 **BOURBON FIG RILETTE**
PORK / BOURBON FIGS / ONION + PARSLEY

18 **BACON LIVERWURST**
BACON + PORK LIVER / SMOKY + SMOOTH

19 **PROSCIUTTO**
CURED LEG / AGED 24 MONTHS

20 **WILD BOAR PÂTÉ**
APRICOTS / WHITE WINE / PINE NUTS

30 **RED WINE + GARLIC**
DRIED ITALIAN STYLE / NEGRONI INSPIRED

31 **MORTADELLA**
PORK / PISTACHIO

32 **LOMO**
GARLIC + PEPPER

33 **COUNTRY PÂTÉ**
PORK / PISTACCHIO / CURRANT