











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	CITRUS PICANTE  PORK / CITRUS / LIGHT SPICE	4.5	
4	THAI BASIL BRESAOLA  CURED BEEF / GINGER / KAFFIR LIME / JALEPENO	4.5	
5	EVA PERON  COTTO STYLE SALAMI / FERNET BRANCA INFUSED	4.5	

SPICY HOT

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

SMOKY

11	PICKLED HALF SMOKE  PORTER / MUSTARD SEED	4.5	
12	SUMMER SAUSAGE  ALL BEEF, HOT SMOKED / MARJORAM + RED WINE	4.5	
13	KIELBASA  GARLIC / MARJORAM / SMOKED	4.5	

SPICED

14	WILD FENNEL  FENNEL POLLEN / CHIANTI / GARLIC	4	
15	SALAMI TOSCANO  DRY PORK / CLOVE / MACE / CINNAMON / PEPPER	4	
16	PIG FACE BIRALDO  PORK + BLOOD / PINENUTS	4	

RICH + EARTHY

17	BOURBON FIG RILETTE  PORK / BOURBON FIGS / ONION + PARSLEY	5	
18	BACON LIVERWURST  BACON + PORK LIVER / SMOKY + SMOOTH	6	
19	SPECK  PORK / HEAVY SMOKE/ AGED 4 MONTHS	6	
20	WILD BOAR PÂTÉ  APRICOTS / WHITE WINE / PINE NUTS / CORIANDER	5	

Snacks + Cheese

CHEESE

		\$	QTY
31	L'AMUSE BRABANDER GOAT GOUDA (P) GOAT'S MILK / SWEET / BOURBONY, CARAMEL	4	
32	MAD RIVER SMOKED BLEU (P) COW'S MILK / SOFT / AGED 3 MO / MILD	5	
33	MOUNTAINEER COW'S MILK / FIRM / MILD + NUTTY + GRASSY	6	
34	FIORE SARDO SHEEP'S MILK / AGED 6 MO / SHARP + SMOKY	6	
35	ASHBROOK COW'S MILK / SEMI-SOFT / BRIGHT + FUNKY	5	
36	KUNIK (P) GOAT'S MILK + COW'S CREAM / TANGY + BUTTERY	6	
37	TALEGGIO COW'S MILK / SOFT / TANGY + FRUITY	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	9	
<input type="radio"/>	CRISPY FAVA BEANS CHILI SPICED	4	

the Boards

B1

STAFF FAVORITES.....24

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



B2

DEALER'S CHOICE.....60

A SHAREABLE SELECTION OF TWELVE RED APRON MEATS HANDPICKED BY THE CHEF THAT WILL EASILY SATISFY FOUR



B3

CHEESE PLATE.....15

THREE SELECTIONS FROM RIPE CHEESE, TOASTED TIGELLES, HONEY

