











# the Charcuterie

## HERBAL + FLORAL

		\$	QTY
1	<b>GREEK FENNEL-LEMON VERBANA</b>  DRIED ITALIAN STYLE SALAMI / NEGRONI INSPIRED	4.5	
2	<b>TETE DE PHO</b>  SPICED PHO BRAISED PIG HEAD/ BRIGHT / ACIDIC	4	
3	<b>CITRUS PICANTE</b>  PORK / CITRUS / LIGHT SPICE	4.5	
4	<b>CAMPARI ROSEMARY</b>  DRIED ITALIAN STYLE SALAMI / NEGRONI INSPIRED	4.5	
5	<b>EVA PERON</b>  COTTO STYLE SALAMI / FERNET BRANCA INFUSED	4.5	




## SPICY HOT

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





## SMOKY

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

## SPICED

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

## RICH + EARTHY

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

# Snacks + Cheese

## CHEESE

		\$	QTY
31	<b>L'AMUSE BRABANDER GOAT GOUDA (P)</b> GOAT'S MILK / SWEET / BOURBONY, CARAMEL	4	
32	<b>EMMI ROTH MOODY BLUE (P)</b> COW'S MILK / SEMI-SOFT / CREAMY / SMOKY	5	
33	<b>MOUNTAINEER</b> COW'S MILK / FIRM / MILD + NUTTY + GRASSY	6	
34	<b>IDIAZABAL</b> SHEEP'S MILK / AGED 6 MO / SHARP + SMOKY	6	
35	<b>ASHBROOK</b> COW'S MILK / SEMI-SOFT / BRIGHT + FUNKY	5	
36	<b>KUNIK (P)</b> GOAT'S MILK + COW'S CREAM / TANGY + BUTTERY	6	
37	<b>TALEGGIO</b> COW'S MILK / SOFT / TANGY + FRUITY	6	

## SNACKS

<input type="radio"/>	<b>MARINATED OLIVES</b> CALABRIAN CHILES / GARLIC CONFIT / CITRUS ZEST	4	
<input type="radio"/>	<b>ROASTED ALMONDS</b> LIGHT SMOKE / SEA SALT	5	
<input type="radio"/>	<b>SMOKED PIMENTO CHEESE</b> HOUSEMADE TIGELLES	9	
<input type="radio"/>	<b>CRISPY FAVA BEANS</b> 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

