

# Charcuterie

## HERBAL + FLORAL

\$ QTY

|   |                                       |     |  |
|---|---------------------------------------|-----|--|
| 1 | <b>WILD FENNEL</b>                    | 4.5 |  |
|   | FENNEL POLLEN / CHIANTI / GARLIC      |     |  |
| 2 | <b>GREEK FENNEL-LEMON VERBENA</b>     | 4.5 |  |
|   | COTTO STYLE SALAMI / SPICED / CITRUSY |     |  |
| 3 | <b>MILANO</b>                         | 4.5 |  |
|   | GARLIC / WHITE PEPPER / RED WINE      |     |  |

## BRIGHT

|   |   |     |  |
|---|---|-----|--|
| 4 | <b>CAMPARI ROSEMARY</b>                       | 4.5 |  |
|   | ORANGE ZEST / CAMPARI / ITALIAN ROSEMARY      |     |  |
| 5 | <b>FENNEL CITRUS</b>                          | 4.5 |  |
|   | ITALIAN DRY SALAMI / TANGERINE ZEST           |     |  |
| 6 | <b>TETE DE PHO</b>                            | 4.5 |  |
|   | SPICED PHO BRAISED PIG HEAD / BRIGHT / ACIDIC |     |  |
| 7 | <b>PORK SALAMI</b>                            | 4.5 |  |
|   | TOASTED CORIANDER / WHITE WINE                |     |  |

## SPICY HOT

|    |  |     |  |
|----|--|-----|--|
| 8  | <b>HOT SALAMI</b>                              | 4.5 |  |
|    | CALABRIAN / BLACK PEPPER / FENNEL SEED         |     |  |
| 9  | <b>PEPPERONI</b>                               | 4.5 |  |
|    | CALABRIAN / CHIANTI                            |     |  |
| 10 | <b>CALABRIAN</b>                               | 4.5 |  |
|    | DRIED ITALIAN SALAMI / CHILES / SWEET VERMOUTH |     |  |
| 11 | <b>SALAMI PICANTE</b>                          | 4.5 |  |
|    | CAYENNE / FENNEL + CORIANDER                   |     |  |
| 12 | <b>SWEET HEAT</b>                              | 4.5 |  |
|    | PICANTISSIMO / CALABRIAN                       |     |  |
| 13 | <b>RED MENACE</b>                              | 4.5 |  |
|    | SPREADABLE / 'NDUJA INSPIRED / FIERCE SPICE    |     |  |
| 14 | <b>MUGNANO</b>                                 | 4.5 |  |
|    | BLACK PEPPERCORN / CALABRIAN CHILI             |     |  |
| 15 | <b>SOPPRESSATTA DI CALABRIA</b>                | 4.5 |  |
|    | CURED / SWEET PEPPER / CUMIN / FENNEL          |     |  |
| 16 | <b>CAPICOLA</b>                                | 4.5 |  |
|    | PORK / CLOVE / PAPRIKA                         |     |  |
| 17 | <b>PICKLED HALF SMOKE</b>                      | 4.5 |  |
|    | GERMAN SMOKED SAUSAGE / ACIDIC / MUSTARD SEED  |     |  |

## SMOKY

|    |  |     |  |
|----|--|-----|--|
| 18 | <b>SPANISH CHORIZO</b>                         | 4.5 |  |
|    | PIMENTON / ALEPPO / CAYENNE + GARLIC           |     |  |
| 19 | <b>ANDOUILLE</b>                               | 4.5 |  |
|    | SMOKED SAUSAGE / CAYENNE / MACE                |     |  |
| 20 | <b>SMOKED PORCHETTA</b>                        | 4.5 |  |
|    | LOIN + BELLY / BRINEY / SMOKED / COMPLEX HERBS |     |  |
| 21 | <b>SUMMER SAUSAGE</b>                          | 4.5 |  |
|    | COTTO SALAMI / MUSTARD / CARAWAY               |     |  |

## RICH + CREAMY

|    |   |     |  |
|----|---|-----|--|
| 22 | <b>CULATELLO</b>                          | 4.5 |  |
|    | CURED LEG / AGED 12 MONTHS                |     |  |
| 23 | <b>BOURBON FIG RILLETTE</b>               | 4.5 |  |
|    | SPREADABLE / SAVORY / BOOZEY              |     |  |
| 24 | <b>BACON LIVERWURST</b>                   | 4.5 |  |
|    | BACON + PORK LIVER / SMOKEY / VERY SMOOTH |     |  |

## SPICED

\$ QTY

|    |   |     |  |
|----|---|-----|--|
| 25 | <b>SALAMI TOSCANO</b>                   | 4.5 |  |
|    | CLOVE / MACE / CINNAMON / PEPPER        |     |  |
| 26 | <b>SZECHUAN PEPPERCORN</b>              | 4.5 |  |
|    | SZECHUAN PEPPERCORN / GALANGAL / PEPPER |     |  |
| 27 | <b>LYON</b>                             | 4.5 |  |
|    | QUATRE ÉPICE / GARLIC / WHITE PEPPER    |     |  |
| 28 | <b>SALSICCIA</b>                        | 4.5 |  |
|    | MACE + CORIANDER / CAYENNE              |     |  |
| 29 | <b>BASTARDO</b>                         | 4.5 |  |
|    | BEEF + PORK / CLOVE / CINNAMON / PEPPER |     |  |
| 30 | <b>MORTADELLA</b>                       | 4.5 |  |
|    | PORK / PISTACHIO                        |     |  |
| 31 | <b>BIRALDO</b>                          | 4.5 |  |
|    | PORK + BLOOD / GOLDEN RAISIN / PINE NUT |     |  |

## EARTHY

|    |   |     |  |
|----|---|-----|--|
| 32 | <b>BOLOGNA</b>                                  | 4.5 |  |
|    | WARM SPICES / MUSTARD                           |     |  |
| 33 | <b>COPPA</b>                                    | 4.5 |  |
|    | CURED MUSCLE / BLACK PEPPER / FENNEL            |     |  |
| 34 | <b>GENOA</b>                                    | 4.5 |  |
|    | ITALIAN DRY SALAMI / GARLIC / RED WINE          |     |  |
| 35 | <b>WILD BOAR PÂTÉ</b>                           | 4.5 |  |
|    | SPREADABLE / DRIED APRICOTS / PINE NUTS         |     |  |
| 36 | <b>COUNTRY PÂTÉ</b>                             | 4.5 |  |
|    | WHITE CARDAMOM / BRANDY / PISTACHIOS / CURRANTS |     |  |
| 37 | <b>SOPPRESSA</b>                                | 4.5 |  |
|    | DROGA DOLCE / WHITE WINE / BLACK PEPPER         |     |  |
| 38 | <b>PASTRAMI 'SALAMI'</b>                        | 4.5 |  |
|    | PORK / SMOKED BRISKET                           |     |  |

## THE BOARDS

\$ QTY

|           |  |      |  |
|-----------|--|------|--|
| <b>B1</b> | <b>STAFF FAVORITES</b><br>THE PERFECT SAMPLER OF FIVE MEATS<br>TO SHOWCASE WHAT WE DO BEST | 22.5 |  |
| <b>B2</b> | <b>DEALER'S CHOICE</b><br>A SHAREABLE SELECTION OF TWELVE<br>MEATS HANDPICKED BY THE CHEF  | 54   |  |

## CHEESE

\$ QTY

|    |   |   |  |
|----|---|---|--|
| 40 | <b>COOLEA FARMHOUSE CHEESE</b><br>COW'S MILK / FIRM / RICH / SWEET              | 6 |  |
| 41 | <b>CHÄLLERHOCKER</b><br>COW'S MILK / FIRM / CREAMY / SMOOTH                     | 6 |  |
| 42 | <b>MOUNTAINEER</b><br>COW'S MILK / FIRM / NUTTY / GRASSY                        | 6 |  |
| 43 | <b>TALEGGIO</b><br>COW'S MILK / SOFT / TANGY / FRUITY                           | 6 |  |
| 44 | <b>WILDE WEIDE</b><br>COW'S MILK / FIRM / GRASSY / CARAMEL                      | 6 |  |
| 45 | <b>L'AMUSE BRABANDER GOAT GOUDA</b><br>GOAT'S MILK / SWEET / BOURBONY / CARAMEL | 6 |  |
| 46 | <b>FIORE SARDO</b><br>SHEEP MILK / FIRM / SALTY / FRUITY                        | 6 |  |
| 47 | <b>IDIAZABAL</b><br>SHEEP MILK / FIRM / LIGHT SMOKE / BUTTERY                   | 5 |  |
| 48 | <b>GORGONZOLA DOLCE</b><br>COW'S MILK / SOFT / SWEET / CREAMY                   | 5 |  |
| 49 | <b>MOODY BLUE</b><br>COW'S MILK / SEMI SOFT / RICH / SMOKY                      | 5 |  |