

Theese & Charcuterie

MIx & Match... you make the call, or we can do it for you. one for \$11 • three for \$29 • four for \$35

Roasted Pecans, Dried Cherries, Quince Paste, Lavendar-Buckwheat Honey, Grilled Bread

United Kingdom

Red Dragon Cheddar (cow, mustard seed, beer, semi-firm)

France

Brillat-Savarin (Burgundy, cow, decadent, soft

Truffle Le Meunier Crémeux De Citeaux + \$3 Burgundy, cow, soft, luxurious

Petit Basque (Pyrenees, sheep, sweet, nutty, buttery texture)

La Moutarde (Burgundy, cow, soft, mustard seeds)

Petit Theodore (Burgundy, cow, soft, rum raisins)

Comte (A.O.C. French Alps, cow, aged 9 months, semi-firm, legendary Gruyere)

Valserena Parmigiano Reggiano (cow, single farm, firm, umami)

Della Piana Washed Rind Pecorino (grass fed sheep's milk, pungent, briney)

Spain & Holland

Manchego (mountain sheep, savory, nutty, firm)

Beemster Vlaskaas Gouda (cow, aged 24 mounths, firm, sweet, smooth)

United States

Sofia (Indiana, legendary aged ash rind goat cheese, soft)

Grafton Two Year unpasteurized cheddar (Vermont, raw Jersey cow, sharp

Cypress Grove Purple Haze (fresh goat, lavender,

Capriole Tea Rose (Indiana goat, firm, rose and tea crusted)

narcuterie

Marcona Almonds, Pistachios, Cornichons, Dijon, Grilled Bread

Finocchiona

Fennel Salumi recipe from Tuscany, made by Tempesta, Chicago

Cacciatore

Hunter's Salumi, carraway, chili, coriander

Oven roasted Italian Salumi

Chorizo Rioja

Spain, sweet and spicy paprika

Coppa Piccante

Spicy, uncured pork collar, made by Tempesto, Chicago

Jamón Serrano

Dry cured Spanish ham +\$3

Prosciutto di San Daniele

Ham cured in Friuli Venezia Giulia, Italy

Tiny production baked Kentucky ham

Colonel Newsome's Preacher's Ham

Duck Prosciutto

An ancient tradition from the Italian Jewish community +\$3

Bresaola

Lean, air dried, salted, aged beef



Muck Dollar Oysters* • Monday - Thursday • 1pm until Sold Out