

tinned fish*

ANCHOVIES 26. OCTOPUS 35.
SARDINES 32. MUSSELS 27.
AGULLAS 24. FOIE DE BACALAO 19.
SERVED WITH FILONE / LEMONS / MALDON SALT /
PICKLED PEPPERS / OLIVES

**yes, canned / tinned / conserva fish is part of a proper food conversation these days vs. when I was a kid and any fish, in any can, screamed "run & hide!" In fact, these fishies are better than their freshly-caught, freshly-served compatriots.*

charcuterie

COUNTRY HAM

Lady Edison – North Carolina 13.

PROSCIUTTO DI PARMA AGED 24 MO.

Ruliano – Parma, Italy 10.

JAMON IBERICO DE CEBO

Marcos Salamanca – Salamanca, Spain 12.

FINOCCHIONA

Smoking Goose – Indianapolis, IN 9.

BLACK TRUFFLE MANGALISTA SALAMI

Avant – Lard'e – Fort Calhoun, NE 14.

HOT SOPRESSATA

Sogno Toscano – Italy 8.

BAROLO BRESAOLA

Avant – Lard'e – Fort Calhoun, NE 12.

CAÑA DE LOMO

Marcos Salamanca – Salamanca, Spain 12.

BEEF PANCETTA

Avant – Lard'e – Fort Calhoun, NE 10.

cheese

SOFT/BLOOMY/SEXY

ST. STEPHEN

Pasteurized Cow – New York 9.

BETHMALE CHÈVRE

Pasteurized Goat – France 10.

QUADRELLO

Pasteurized Buffalo – Italy 8.

SOFT/OTHERWORLDLY

MIGHT ACTUALLY BE MADE

FROM A LACTATING UNICORN

LA TUR

Pasteurized Cow / Goat / Sheep – Italy 15.

SOFT/STINKY

MOONRISE

Pasteurized Cow – Pennsylvania 14.

A CORNUCOPIA OF FUNKY...

A PLATTER OF 6 WHIFFS DE RESISTANCE

GREENSWARD/LANGRES/CORNELIA/

WILLOUGHBY/EPOISSES/MAROILLES

All Pasteurized Cow – All Washed Rind

½ oz. of each cheese 20.

PERFECTION IN BRIE

BRIE FERMIER

Pasteurized Cow – France 7.

SOFT/FUNKY/ANIMALISTIC

AMANTEIGADO GRANDE

Raw Sheep – Portugal 8.

MONTE ENEBRO

Pasteurized Goat – Spain 9.

SEMI-FIRM/EARTHY

CUMBERLAND TOMME

Raw Cow – Tennessee 8.

SEVEN SISTERS

Pasteurized Cow – Pennsylvania 8.

FIRM-ISH/SMOOTH-ISH

FINGER LAKES GOLD

Pasteurized Goat – New York 9.

FIRM/SMOOTH

QUICKE'S CHEDDAR

Pasteurized Cow – England 7.

OSSAU IRATY

Pasteurized Sheep – France 8.

HOCH YBRIG

Raw Cow – Switzerland 8.

COMTE FORTE DES ROUSSES

Raw Cow – France 7.

HOLY CRAP,

THIS IS FROM CRAZYTOWN

LA NOIX D'ARGENTAL

Pasteurized Cow – France 10.

NOTE: the cheese is washed with walnut liqueur

HARD/NUTTY

BIANCO SARDO

Pasteurized Sheep – Italy 6.

MITICA KM 39

Pasteurized Cow – Spain 7.

GOUDA

Pasteurized Cow – Holland 6.

BLUE/SALTY & SWEET

COLSTON BASSETT STILTON

Pasteurized Cow – England 9.

cheese & charcuterie combos

JANE JACOBS* 74.

Two Cheeses & Two Charcuteries

ANTHONY LISPENARD* 126.

Four Cheeses & Four Charcuteries

*2 OZ. OF EACH CHEESE & CHARCUTERIE

+ 5 YUMMY ACCOMPANIMENTS

cheese combos

TWO CHEESES* 41.

FOUR CHEESES* 63.

*2 OZ. OF EACH CHEESE

+ 3 YUMMY ACCOMPANIMENTS

charcuterie combos

TWO CHARCUTERIES 39.

FOUR CHARCUTERIES 67.

*2 OZ. OF EACH CHARCUTERIE

+ 3 YUMMY ACCOMPANIMENTS

charcuterie wine...

aka LAMBRUSCO from Emilia-Romagna

Denny Bini,

NV 15. (6oz.)