

conservas...

aka, tinned fish

aka, the bestest expression of seafood

ANCHOVIES — AGROMAR - SPAIN 26.

OCTOPUS — DON BOCARTE - SPAIN 35.

SARDINES — AR DE ARTE - SPAIN 32.

MUSSELS — CABO DE PEÑAS - SPAIN 27.

BONITO — DON BOCARTE - SPAIN 32.

SERVED WITH FILONE / LEMONS /
MALDON SALT /
PICKLED PEPPERS / OLIVES

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.

SAUCISSON D'ALSACE

Olympia Provisions — Portland, OR 12.

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.

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.

FIRM-ISH/SMOOTH-ISH

FINGER LAKES GOLD

Pasteurized Goat — New York 9.

SEVEN SISTERS

Pasteurized Cow — Pennsylvania 8.

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.)